

The Alfriston

CHRISTMAS MENU



Eat, Drink, Be Merry

£49 PER PERSON

Potted Severn & Wye Salmon Rillette

Dill crème fraîche, pickled cucumber, rye bread (M,SD,M,F,G)

32-Day Dry-Aged Beef Carpaccio

Parsnip purée, pickled beetroot, Parmesan, rocket (M,SD)

Pumpkin Velouté

Field mushrooms, hazelnuts, crispy sage (N) 

Norfolk Turkey Ballotine

Pigs in blankets, glazed carrots, roast parsnips, fondant potato, chestnut sprouts, cranberry sauce (M,SD,N,G,Mu)

Pan-Fried Fillet of Seabream

Potato terrine, parsnip purée, red wine jus (SD,M,F)

Roasted Aubergine

Smoked chestnuts, crushed green herbs, plant-based feta, seasonal grains, miso (So,SD,Se) 

Traditional Christmas Pudding

Brandy sauce (G,E,M,N,SD)

Sticky Toffee Pudding

Caramel sauce, Cornish clotted cream (M,E,G)

Dark Chocolate Mousse

Clementine, toasted hazelnuts, sea salt (M,E,So,N) 

Warm Mini Mince Pies

Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.

We are happy to provide you with any allergen information you need.  Vegan

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide