

WE HAVE AN IDEA HOW YOU
CAN MAKE YOUR CHRISTMAS
EVENT SUPER SPECIAL THIS YEAR!



Dickensian Festive Feast Private Dining Menu 2024



ENJOY A COMPLIMENTARY
GLASS OF MULLED WINE
OR MULLED CIDER ON ARRIVAL

ALEXANDER'S

private dining

5 COURSE FESTIVE FEAST

£68 PER PERSON

AVAILABLE DAILY FROM WEDNESDAY 20TH
NOVEMBER UP TO AND INCLUDING TUESDAY 24TH
DECEMBER

EXTRA OPENING DAYS MONDAY 16TH, TUESDAY 17TH,
MONDAY 23RD AND TUESDAY 24TH DECEMBER

CLOSED WEDNESDAY 25TH DECEMBER AND
THURSDAY 26TH DECEMBER

AVAILABLE FRIDAY 27TH DECEMBER - MONDAY 30TH
DECEMBER



We are offering a wonderful Dickensian Festive feast in our first floor private dining room 'The Lawrence', overlooking the Church Green and decorated High Street. We are creating five scrumptious courses including some traditional Victorian treats of oysters and chestnuts. There is a staffed bar in the room for your choice of drinks.

We've also got a silent screening of 'A Christmas Carol' projected to add some cheer along with your choice of Christmas songs or carols.

Must be pre-booked, minimum of 10 people up to maximum of 28 people, no room charge. Room charge applies to parties under 10 people. A £10 per person deposit is required at the time of booking. This is non-refundable and will be deducted from your final bill. Pre-orders to be received at least 1 week in advanced. To book this event please contact bookings@alexanders-skipton.com or 01756 228030



ALEXANDER'S

*please choose a starter, main and
dessert, other courses will be for the table*

PRE DRINK OF MULLED WINE OR MULLED CIDER

amuse bouche

STREET ROAST CHESTNUTS [DF/GF]

starters

OYSTERS ON THE HALF SHELL [GF/DF]

shallot sherry vinaigrette: as fresh as if plucked from the sea by mr. peggotty himself

LOBSTER & PRAWN BOUCHÉES [DF]

a victorian take on what we call a vol-au-vent, prawn & lobster, dill, seafood sauce and lemon

PICKLED BEETS [V/VE OPT/DF OPT]

horseradish cream, blackberries & hazelnuts, red wine vinaigrette

CHICKEN LIVER PÂTÉ TERRINE [GF OPT]

wrapped in smoked bacon, spiced cranberry compote, pickle silverskin onions and chantenay carrots, mini olive black pepper coutes

mains

TURKEY 'PRESENT' [GF/DF OPT]

wrapped in bacon, morel sauce

CELERIAC WELLINGTON [V/VE OPT]

morel sauce

GRAND MARINER CONFIT DUCK [GF/DF]

duck jus

SALMON [GF/DF]

curried mussel sauce

TREACLE BEEF WELLINGTON

morel sauce

accompaniments for the table

*roasted parsnips and carrots glistening with honey, duck fat potatoes, creamed brussel sprouts, pigs in blankets, mulled cabbage
& cranberry relish*

desserts

STEAMED CHRISTMAS PUDDING

*alight with brandy flame, a spectacle to behold
(for display - or an extra dessert for those who want to try a bit!)*

CHRISTMAS CREME BRULÉE [V/GF OPT]

orange and amaretto, almond cantuccini biscotti

TINY TIM'S SNOW BALL [V]

gingerbread & honeycomb centre, smothered in white chocolate served with a hot chocolate sauce

MRS. CRATCHIT'S FAMOUS TREACLE TART [V]

orange & cinnamon clotted cream or vanilla custard

RUM SPICED CHOCOLATE MOUSSE [V/VE/GF/DF]

dark chocolate hazelnut crumb, sugar shard



**TEA OR COFFEE AND A HOMEMADE MINCE PIE WITH CLEMENTINE
CREAM [GF/VE OPT]**



TABLE CHEESEBOARD [V]

*stilton, wensleydale and mature cheddar cheese, frozen grapes, wafer biscuits,
cranberry chutney, quince jelly*

(add a glass of Graham's port with your cheese course £6)





Allergy Advice - please note whilst we do our very best to make dishes allergy free, we cannot guarantee a completely gluten or dairy free environment. Nuts are used in our kitchen. Please ask your server for any specific allergy advice.