

*Christmas  
at  
Alexander's*



*festive  
menu  
2024*



**EARLY BIRD OFFER!**  
ENJOY A COMPLIMENTARY GLASS  
OF MULLED WINE OR MULLED CIDER  
WHEN YOU BOOK BEFORE SUNDAY 3RD NOVEMBER!

ALEXANDER'S

# *festive menu*

3 COURSE SET MENU

**£45 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 proud to offer this year's delicious festive menu, using carefully selected fresh, local produce. We are celebrating all things Dickens this year, and so have added a few Dickensian touches to our festive menu. Available for diners in our elegant restaurant, decked with festive touches and served with traditional Christmas crackers.

❄️  
Must be pre-booked, minimum of 2. 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 advance. Early bird offer available until Sunday 3rd November. For bookings of 10 or more or private dining bookings, please contact [bookings@alexanders-skipton.co.uk](mailto:bookings@alexanders-skipton.co.uk), or 01756 228030





# ALEXANDER'S

## *festive menu*

### *chef's nibbles*

**STREET ROAST CHESTNUTS [DF/GF]**

### *to start*

**LOBSTER & PRAWN BOUCHÉES [DF]**

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

**ROAST PUMPKIN & BUTTERNUT SQUASH SOUP [V/VE OPT/DF OPT]**

*pine nuts and crispy sage*

**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*

### *the main*

**TURKEY 'PRESENT' [GF/DF OPT]**

*wrapped in bacon, stuffing, creamed sprouts, caramelised carrots, duck fat potatoes,  
a little piggy in blanket, cranberry relish and morel sauce*

**CELERIAC WELLINGTON [V/VE OPT]**

*spinach and duxelles, creamed sprouts, caramelised carrots, grain mustard pomme puree,  
morel sauce, a little piggy in blanket (optional), chestnut crumb*

**GRAND MARINER CONFIT DUCK [GF/DF]**

*boulangere potatoes, maple bacon wrapped carrots, orange segments, celeriac puree,  
mulled cabbage, duck jus*

**SALMON [GF/DF]**

*parmentier potatoes, jerusalem artichoke, leeks, curried mussel sauce*

### *desserts*

**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*

**OLD FASHIONED TREACLE TART [V]**

*orange & cinnamon clotted cream or vanilla custard*

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

*dark chocolate hazelnut crumb, sugar shard*

### *special festive treats*

**TEA OR COFFEE AND A MINCE PIE WITH CLEMENTINE CREAM [GF/VE OPT]  
(£7 SUPPLEMENT PER PERSON)**

OR

**INDIVIDUAL CHEESEBOARD [V]**

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

**(£12 SUPPLEMENT PER PERSON)**





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.