

Christmas

AT ALEXANDER'S

OUR FESTIVE MENU IS
YOURS TO SHARE THIS
CHRISTMAS

TO START

JERUSALEM ARTICHOKE TART

with beetroot & caper salad & parsnip crisps (gf option, v)

CARAMELISED PUMPKIN & PARMESAN VELOUTE

with sage oil & toasted seeds (gf,v)

JUNIPER CURED SALMON

*with sweet mustard & dill dressing served with rye bread
& red wine pickled shallots (gf option, df)*

DUCK & SMOKED HAM TERRINE

with gooseberry & nettle chutney & sourdough (df)

MAIN COURSE

to carve at the table

BUTTER & SAGE ROASTED BREAST OF TURKEY

*with chestnut stuffing, chipolatas in pancetta, duck fat roast potatoes,
carrots, parsnips, proper gravy & cranberry relish (gf option)*

14 HOUR BRAISED OX CHEEK BOURGUIGNON STYLE

*with wild mushroom fricassee & port & red wine jus (gf)
(£6 per person supplement)*

SALMON WELLINGTON

*with mushroom duxelle, english spinach & baby potatoes with a
lemon & tarragon butter*

LIGHTLY SPICED CAULIFLOWER & BUTTERNUT SQUASH WRAPPED IN FILO

with caramelised chestnut & almond crumb (v, ve option)

FOR DESSERT

ALEXANDER'S HOMEMADE MAGIC ROCK DARK ARTS CHRISTMAS PUDDING

with brandy custard & honey soaked figs

DARK CHOCOLATE MOUSSE

with mandarin & ginger compote, chocolate tuille & amaretti (gf)

PEAR & ALMOND FRANGIPANE

with raspberry curd, almond & thyme brittle

ADD

ALEXANDER'S CHEESE SLATE FOR THE TABLE

with homemade soda bread, fig chutney & quince for just £6pp

ADD

TEA/COFFEE & A WARM MINCE PIE

for just £3pp

THREE COURSES

MONDAY - THURSDAY | 1200 - 2200
£29.95pp

THREE COURSES

FRIDAY - SUNDAY | 1200 - 2200
£35.00pp
includes live entertainment

FESTIVE DRINKS PACKAGES

Please ask our Christmas Co-ordinator about our great drinks packages when booking

*Pre-Bookings Only – Minimum of Two People | From 19 November 2018 – 24 December 2018
A £10 per person deposit is required.*

*We'd be pleased to tailor any menu to cater for specific dietary requirements or allergens, however,
please note that we cannot guarantee our dishes are prepared in an allergen free environment.*

Please let us know on booking and we will be only too happy to help and advise.

*All gratuities go to the team that prepare and serve your food and drinks. If you're happy with the service
we suggest a 10% gratuity. If the service wasn't up to scratch please let us know what we can do better.*

For parties over six a 10% discretionary service charge will be added to your bill.