

ALEXANDER'S

festive menu

chef's nibbles

CHEDDAR GOJERE WITH CHILI JAM [V]

to start

ALEXANDERS PRAWN COCKTAIL 'ROYALE' [GF/DF]

cocktail and king prawns, smoked salmon, bloody Marie rose, caviar

WHIPPED CHICKEN LIVER PARFAIT TART

pain d'epice, dark cherry compote, almond granola and dressed leaves.

ITALIAN ROAST TOMATO SOUP [V/VE OPT/GF OPT/ DF OPT]

fresh burrata & warm herbed focaccia

the main

TURKEY 'PRESENT' [GF]

stuffing, crispy bacon and chestnuts, creamed sprouts, caramelised carrots, duck fat potatoes, a little piggy in blanket, Turkey sauce & cranberry relish

CELERIAC WELLINGTON [V]

wild mushroom and black pudding, creamed sprouts, caramelised carrots, roasted potatoes, chestnut crumb.

ROASTED SALMON [GF]

brown crab risotto, mussels, samphire with chive butter sauce

desserts

A TWIST ON A CLASSIC CHRISTMAS PUDDING [V]

rum soaked raisins, brandy custard, 'holly'

MINI CINNAMON DOUGHNUTS [V]

made with ricotta for a lighter batter, caramel dipping sauce

CHOCOLATE MOUSSE [V/VE/GF/DF]

caramelised bananas, hazelnut praline, sugar shard

extra

TEA OR COFFEE AND A MINCE PIE [GF/VE OPTION]

OR

INDIVIDUAL CHEESEBOARD [V]

*frozen grapes, celery, wafers, chutney, quince jelly
(£6 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. Vegan menu available upon request.

