

# ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE  
EXECUTIVE HEAD CHEF - AARON TEMPLE

## A TASTE OF ALEXANDER'S

We've taken the best from across our menus and brought them together to create a wonderful sharing style menu, to be served on boards in the middle of the table - perfect for parties and events

### THE FERN MENU £40 PER PERSON

#### FIRST WAVE

**CHARGRILLED LEBANESE FLATBREADS [V/VE OPT]**  
*brushed with caraway & maple oil, served with tzatziki & hummus*

**GREEN NOCELLARA DEL BELICE OLIVES [V/VE/GF/DF]**  
*the best olives there are!*

**SALT & CHILLI SQUID [GF]**  
*fried in a spiced flour, glazed with sriracha*

**SOUTH CAROLINA PULLED PORK CROQUETTES [GF]**  
*ranch dressing*

**GRILLED ASPARAGUS WITH QUAIL EGGS [V/GF]**  
*shaved parmesan, frisse, lemon vinaigrette*

#### SECOND WAVE

**KOREAN FRIED CHICKEN [GF]**  
*gochujang sauce, sweet pickled vegetables & lime*

**BRITISH SEARED TREAACLE BEEF FILLET [GF OPT/DF]**  
*this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus*

**CHARGRILLED HALLOUMI [V/GF/VE OPT/DF OPT]**  
*giant cous cous, pommegranate, golden raisins, yoghurt dressing*

**ROASTED MEDITERREANEAN VEG IN QUINOA**  
*grilled lemon*

**ROASTED ROOT VEGETABLES**

**DAUPHINOISE POTATOES [V/GF]**

#### DESSERTS

**CINNAMON DOUGHNUTS & CARAMEL DIPPING SAUCE [V/GF]**

**HOMEMADE JAM ROLY POLY [V]**  
*crème anglaise custard*

**ADD TEA/COFFEE AND PETIT FOURS FOR AN EXTRA £7 PP**

#### Terms and conditions

Served in a sharing platter style - includes two waves of dishes and mini desserts course A 10% service charge is added to all bookings of 7 or more. A deposit of £10 per person is required in advance. Final numbers must be given 48 hours prior to the event, this number or the higher number if more added after this time will be charged for.

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | GF Option & DF Option can be requested where indicated

Allergy Advice - please note whilst we do our very best to make our 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.

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### THE SILK ROAD MENU £50 PER PERSON

#### FIRST WAVE

**CHARGRILLED LEBANESE FLATBREADS [V/VE OPT]**  
*brushed with caraway & maple oil, served with tzatziki & hummus*

**GREEN NOCELLARA DEL BELICE OLIVES [V/VE/GF/DF]**  
*the best olives there are!*

**SALT & CHILLI SQUID [GF]**  
*fried in a spiced flour, glazed with sriracha*

**SOUTH CAROLINA PULLED PORK CROQUETTES [GF]**  
*ranch dressing*

**GRILLED ASPARAGUS WITH QUAIL EGGS [V/GF]**  
*shaved parmesan, frisse, lemon vinaigrette*

#### SECOND WAVE

**KOREAN FRIED CHICKEN [GF]**  
*gochujang sauce, sweet pickled vegetables & lime*

**BRITISH SEARED TREAACLE BEEF FILLET [GF OPT/DF]**  
*this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus*

**CHARGRILLED HALLOUMI [V/GF/VE OPT/DF OPT]**  
*giant cous cous, pomegranate, golden raisins, yoghurt dressing*

**ROASTED MEDITERREANEAN VEG IN QUINOA**  
*grilled lemon*

**ROASTED ROOT VEGETABLES**

**DAUPHINOISE POTATOES [V/GF]**

**SEAFOOD LINGUINE**  
*crayfish tails, prawns, cherry tomatoes, chilli*

#### DESSERTS

**CINNAMON DOUGHNUTS & CARAMEL DIPPING SAUCE [V/GF]**

**CARIBBEAN RUM BABA [V]**  
*muscovado cream, roast pineapple & toasted coconut*

**HOMEMADE JAM ROLY POLY [V]**  
*crème anglaise custard*

**ADD TEA/COFFEE AND PETIT FOURS FOR AN EXTRA £7 PP**

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### THE CAMELLIA MENU

£60 PER PERSON

#### FIRST WAVE

**CHARGRILLED LEBANESE FLATBREADS [V/VE OPT]**

*brushed with caraway & maple oil, served with tzatziki & hummus*

**GREEN NOCELLARA DEL BELICE OLIVES [V/VE/GF/DF]**

*the best olives there are!*

**SALT & CHILLI SQUID [GF]**

*fried in a spiced flour, glazed with sriracha*

**SOUTH CAROLINA PULLED PORK CROQUETTES [GF]**

*ranch dressing*

**GRILLED ASPARAGUS WITH QUAIL EGGS [V/GF]**

*shaved parmesan, frisse, lemon vinaigrette*

#### SECOND WAVE

**KOREAN FRIED CHICKEN [GF]**

*gochujang sauce, sweet pickled vegetables & lime*

**BRITISH SEARED TREACLE BEEF FILLET [GF OPT/DF]**

*this is an Alexander's favourite, you might even say a signature dish - caramelised onion puree, roast & crispy onion, sticky red wine jus*

**CHARGRILLED HALLOUMI [V/GF/VE OPT/DF OPT]**

*giant cous cous, pomegranate, golden raisins, yoghurt dressing*

**ROASTED MEDITERRANEAN VEG IN QUINOA**

*grilled lemon*

**ROASTED ROOT VEGETABLES**

**DAUPHINOISE POTATOES [V/GF]**

**SEAFOOD LINGUINE**

*crayfish tails, prawns, cherry tomatoes, chilli*

**SEAFOOD PLATTER [GF/DF]**

*a luxurious selection of 'fruits de mer', crab, oysters, east coast crevettes, mini prawn cocktail, smoked salmon, pickled cockles, caviar, shallot vinegar and dressed with seaweed & sea "mist"*

#### DESSERTS

**CINNAMON DOUGHNUTS & CARAMEL DIPPING SAUCE [V/GF]**

**CARIBBEAN RUM BABA [V]**

*muscavado cream, roast pineapple & toasted coconut*

**HOMEMADE JAM ROLY POLY [V]**

*crème anglaise custard*

**GELATO WAFFLE CONES**

**ADD TEA/COFFEE AND PETIT FOURS FOR AN EXTRA £7 PP**

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