

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

GRAND TOUR BUFFET

PALM MENU

£39 PER PERSON

WARM ITALIAN STYLE FOCACCIA BREADS [V/VE/DF]

aged balsamic vinegar, extra virgin olive oil

SWEET POTATO "TEX-MEX" SALAD [V/GF]

roast sweet potato, black beans, avocado, charred sweetcorn, tomato and red onion

MANCHEGO CHEESE CROQUETTES [V/GF]

honey wholegrain mustard dipping sauce

PULLED CHILLI CHICKEN TACO [DF]

rich tomato sauce, red onion salsa

MACKENZIE SMOKED TROUT SCOTCH EGG [GF]

lemon and watercress dressing

LEBANESE ROAST VEGETABLE TABBOULEH [V/DF]

roast vegetables, sundried tomato, harissa dressing

CHURROS [V]

belgian chocolate dipping sauce

MINI ETON MESS [GF/V]

meringue, strawberry coulis, chantilly cream

MINI MILLIONAIRE SHORTBREAD AND ROCKY ROAD BITES [VE OPT/GF OPT/DF OPT]

EXTRAS

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.

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

GRAND TOUR BUFFET

IVY MENU

£49 PER PERSON

WARM ITALIAN STYLE FOCACCIA BREADS *[V/VE/DF]*

aged balsamic vinegar, extra virgin olive oil

SWEET POTATO "TEX-MEX" SALAD *[V/GF]*

roast sweet potato, black beans, avocado, charred sweetcorn, tomato and red onion

HOT SMOKED SALMON & MINI PRAWN COCKTAILS *[GF OPT]*

shredded lettuce, cherry tomatoes, cucumber, wholegrain sliced bloomer

KOREAN FRIED CHICKEN *[GF/DF OPT]*

gochujang sauce, asian green veg, sweet pickles & lime

TREACLE CURED AGED BEEF FILLET *[DF/GF OPT]*

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

PULLED CHILLI CHICKEN TACO *[DF]*

rich tomato sauce, red onion salsa

MACKENZIE SMOKED TROUT SCOTCH EGG *[GF]*

lemon and watercress dressing

LEBANESE ROAST VEGETABLE TABBOULEH *[V/DF]*

roast vegetables, sundried tomato, harissa dressing

CHURROS *[V]*

belgian chocolate dipping sauce

MINI ETON MESS *[GF/V]*

meringue, strawberry coulis, chantilly cream

MINI MILLIONAIRE SHORTBREAD AND ROCKY ROAD BITES *[VE OPT/GF OPT/DF OPT]*

SELECTION OF FRENCH FANCIES

lemon, strawberry & chocolate

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GRAND CAFÉ | BAR | TERRACE

EXECUTIVE HEAD CHEF - LOUISE KINSELLA

GRAND TOUR BUFFET

ORANGERY MENU

£59 PER PERSON

WARM ITALIAN STYLE FOCACCIA BREADS [V/VE/DF]

aged balsamic vinegar, extra virgin olive oil

SWEET POTATO "TEX-MEX" SALAD [V/GF]

roast sweet potato, black beans, avocado, charred sweetcorn, tomato and red onion

HOT SMOKED SALMON & MINI PRAWN COCKTAILS [GF OPT]

shredded lettuce, cherry tomatoes, cucumber, wholegrain sliced bloomer

KOREAN FRIED CHICKEN [GF/DF OPT]

gochujang sauce, asian green veg, sweet pickles & lime

TREACLE CURED AGED BEEF FILLET [DF/GF OPT]

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

PULLED CHILLI CHICKEN TACO [DF]

rich tomato sauce, red onion salsa

MACKENZIE SMOKED TROUT SCOTCH EGG [GF]

lemon and watercress dressing

LEBANESE ROAST VEGETABLE TABBOULEH [V/DF]

roast vegetables, sundried tomato, harissa dressing

SEAFOOD PLATTER [GF/DF]

a luxurious selection of prawn 'bloody mary' marie-rose, scallop ceviche, dressed crab, crab claws, hot smoked salmon, 6 oysters, crevettes, samphire and cabernet sauvignon vinegar dressing & sea "mist"

CHURROS [V]

belgian chocolate dipping sauce

MINI ETON MESS [GF/V]

meringue, strawberry coulis, chantilly cream

MINI MILLIONAIRE SHORTBREAD AND ROCKY ROAD BITES [VE OPT/GF OPT/DF OPT]

MACRON TOWER

TRUFFLES

coconut & rum, raspberry & dark chocolate

EXTRAS

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