

ALEXANDER'S

GRAND CAFÉ | BAR | TERRACE
EXECUTIVE HEAD CHEF - LOUISE KINSELLA

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/DF OPT]

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

GARLIC, ROSEMARY & THYME NOCELLARA OLIVES [V/VE/GF/DF]

the best olives there are!

PAPRIKA SPICED SQUID [GF/DF]

smoked almond romesco sauce

SPANISH HAM AND MANCHEGO CHEESE CROQUETTES [GF/V OPT]

honey wholegrain mustard dipping sauce

CHARGRILLED ASPARAGUS AND CRISPY HEN'S EGG [V/GF]

shaved parmesan, ceasar dressing

SECOND WAVE

KOREAN FRIED CHICKEN [GF]

gochujang sauce, sweet pickled vegetables & lime

TREACLE CURED AGED 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

LOMBARDY STYLE SUMMER VEG RISOTTO [GF/V/VE OPT]

parmesan, peas, broccoli & asparagus

LEBANESE ROAST VEGETABLE TABBOULEH [DF/V]

roast vegetables, sundried tomato, harissa dressing

SEASONAL GREENS WITH AROMATIC BUTTER [GF/V/VE OPT/DF OPT]

BRAVA POTATOES [DF/V/GF/VE]

smoked paprika, tomato ragu

DESSERTS

CHURROS

caramel dipping sauce

PIÑA COLADA UPSIDE DOWN CAKE [V]

mini pineapple cake, rum soaked raisins & coconut gelato

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/DF OPT]

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

GARLIC, ROSEMARY & THYME NOCELLARA OLIVES [V/VE/GF/DF]

the best olives there are!

PAPRIKA SPICED SQUID [GF/DF]

smoked almond romesco sauce

SPANISH HAM AND MANCHEGO CHEESE CROQUETTES [GF/V OPT]

honey wholegrain mustard dipping sauce

CHARGRILLED ASPARAGUS AND CRISPY HEN'S EGG [V/GF]

shaved parmesan, ceasar dressing

SECOND WAVE

KOREAN FRIED CHICKEN [GF]

gochujang sauce, sweet pickled vegetables & lime

TREACLE CURED AGED 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

LOMBARDY STYLE SUMMER VEG RISOTTO [GF/V/VE OPT]

parmesan, peas, broccoli & asparagus

LEBANESE ROAST VEGETABLE TABBOULEH [DF/V]

roast vegetables, sundried tomato, harissa dressing

HONEY SOY GLAZED SALMON [GF/DF]

udon noodles, dashi broth & asian greens

SEASONAL GREENS WITH AROMATIC BUTTER [GF/V/VE OPT/DF OPT]

BRAVA POTATOES [DF/V/GF/VE]

smoked paprika, tomato ragu

DESSERTS

CHURROS

caramel dipping sauce

PIÑA COLADA UPSIDE DOWN CAKE [V]

mini pineapple cake, rum soaked raisins & coconut gelato

AMALFI LEMON TART [V]

with lemon & lime cream & mint

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/DF OPT]

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

GARLIC, ROSEMARY & THYME NOCELLARA OLIVES [V/VE/GF/DF]

the best olives there are!

PAPRIKA SPICED SQUID [GF/DF]

smoked almond romesco sauce

SPANISH HAM AND MANCHEGO CHEESE CROQUETTES [GF/V OPT]

honey wholegrain mustard dipping sauce

CHARGRILLED ASPARAGUS AND CRISPY HEN'S EGG [V/GF]

shaved parmesan, ceasar dressing

SECOND WAVE

KOREAN FRIED CHICKEN [GF]

gochujang sauce, sweet pickled vegetables & lime

TREACLE CURED AGED 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

LOMBARDY STYLE SUMMER VEG RISOTTO [GF/V/VE OPT]

parmesan, peas, broccoli & asparagus

LEBANESE ROAST VEGETABLE TABBOULEH [DF/V]

roast vegetables, sundried tomato, harissa dressing

HONEY SOY GLAZED SALMON [GF/DF]

udon noodles, dashi broth & asian greens

SEAFOOD PLATTER [GF OPT/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"

SEASONAL GREENS WITH AROMATIC BUTTER [GF/V/VE OPT/DF OPT]

BRAVA POTATOES [DF/V/GF/VE]

DESSERTS

CHURROS

caramel dipping sauce

PIÑA COLADA UPSIDE DOWN CAKE [V]

mini pineapple cake, rum soaked raisins & coconut gelato

AMALFI LEMON TART [V]

with lemon & lime cream & mint

ALEXANDER'S FINEST TRUFFLES

coconut & rum and raspberry & dark chocolate

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

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