

ALEXANDER'S

*please choose a starter, main and
dessert, other courses will be for the table*

PRE DRINK OF MULLED WINE OR MULLED CIDER

amuse bouche

STREET ROAST CHESTNUTS [DF/GF]

starters

OYSTERS ON THE HALF SHELL [GF/DF]

shallot sherry vinaigrette: as fresh as if plucked from the sea by mr. peggotty himself

LOBSTER & PRAWN BOUCHÉES [DF]

a victorian take on what we call a vol-au-vent, prawn & lobster, dill, seafood sauce and lemon

PICKLED BEETS [V/VE OPT/DF OPT]

horseradish cream, blackberries & hazelnuts, red wine vinaigrette

CHICKEN LIVER PÂTÉ TERRINE [GF OPT]

wrapped in smoked bacon, spiced cranberry compote, pickle silverskin onions and chantenay carrots, mini olive black pepper coutes

mains

TURKEY 'PRESENT' [GF/DF OPT]

wrapped in bacon, morel sauce

CELERIAC WELLINGTON [V/VE OPT]

morel sauce

GRAND MARINER CONFIT DUCK [GF/DF]

duck jus

SALMON [GF/DF]

curried mussel sauce

TREACLE BEEF WELLINGTON

morel sauce

accompaniments for the table

*roasted parsnips and carrots glistening with honey, duck fat potatoes, creamed brussel sprouts, pigs in blankets, mulled cabbage
& cranberry relish*

desserts

STEAMED CHRISTMAS PUDDING

*alight with brandy flame, a spectacle to behold
(for display - or an extra dessert for those who want to try a bit!)*

CHRISTMAS CREME BRULÉE [V/GF OPT]

orange and amaretto, almond cantuccini biscotti

TINY TIM'S SNOW BALL [V]

gingerbread & honeycomb centre, smothered in white chocolate served with a hot chocolate sauce

MRS. CRATCHIT'S FAMOUS TREACLE TART [V]

orange & cinnamon clotted cream or vanilla custard

RUM SPICED CHOCOLATE MOUSSE [V/VE/GF/DF]

dark chocolate hazelnut crumb, sugar shard



**TEA OR COFFEE AND A HOMEMADE MINCE PIE WITH CLEMENTINE
CREAM [GF/VE OPT]**



TABLE CHEESEBOARD [V]

*stilton, wensleydale and mature cheddar cheese, frozen grapes, wafer biscuits,
cranberry chutney, quince jelly*

(add a glass of Graham's port with your cheese course £6)

