



ALEXANDER'S

festive menu

chef's nibbles

STREET ROAST CHESTNUTS [DF/GF]

to start

LOBSTER & PRAWN BOUCHÉES [DF]

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

ROAST PUMPKIN & BUTTERNUT SQUASH SOUP [V/VE OPT/DF OPT]

pine nuts and crispy sage

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*

the main

TURKEY 'PRESENT' [GF/DF OPT]

*wrapped in bacon, stuffing, creamed sprouts, caramelised carrots, duck fat potatoes,
a little piggy in blanket, cranberry relish and morel sauce*

CELERIAC WELLINGTON [V/VE OPT]

*spinach and duxelles, creamed sprouts, caramelised carrots, grain mustard pomme puree,
morel sauce, a little piggy in blanket (optional), chestnut crumb*

GRAND MARINER CONFIT DUCK [GF/DF]

*boulangere potatoes, maple bacon wrapped carrots, orange segments, celeriac puree,
mulled cabbage, duck jus*

SALMON [GF/DF]

parmentier potatoes, jerusalem artichoke, leeks, curried mussel sauce

desserts

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*

OLD FASHIONED TREACLE TART [V]

orange & cinnamon clotted cream or vanilla custard

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

dark chocolate hazelnut crumb, sugar shard

special festive treats

**TEA OR COFFEE AND A MINCE PIE WITH CLEMENTINE CREAM [GF/VE OPT]
(£7 SUPPLEMENT PER PERSON)**

OR

INDIVIDUAL CHEESEBOARD [V]

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

(£12 SUPPLEMENT PER PERSON)

