

Christmas at Alexander's 2025



ALEXANDER'S festive menu

2 COURSES FOR £39 INCLUDING ARRIVAL GLASS OF MULLED WINE/CIDER

3 COURSES FOR £49
INCLUDING ARRIVAL GLASS OF MULLED WINE/CIDER AND
ROAST CHESTNUT AMUSE BOUCHE

amuse bouche
COMPLIMENTS OF THE CHEF
STREET STYLE ROASTED CHESTNUTS

to start

CHICKEN LIVER PARFAIT [GF Opt]

warm crostini toast and plum chutney

SPICED BUTTERNUT SQUASH SOUP [DF OPT/GF OPT]

roasted pine nuts and parmesan cream

BEETROOT, WALNUT & TRUFFLE TART [VE]

rocket and sundried tomato salad, feta 'snow'

SMOKED SALMON & PRAWN ROULADE ROLL [GF OPT]

gochujang Marie- Rose sauce, pickled cucumber, toasted granary bread

the main

ALEXANDER'S TURKEY 'PRESENT' [GF/DF OPT]

wrapped in bacon, roasted chestnut stuffing, buttered sprouts, caramelised root vegetables, duck fat roast potatoes, little piggy in a blanket, cranberry sauce and a port jus

WILD MUSHROOM, SPINACH AND ROASTED PINENUT WELLINGTON [V/VE]

maple caramelised root vegetables, chestnuts, roast potatoes and a morel sauce

BAKED SALMON [GF]

creamed wholegrain mustard mash, winter greens, cavallo nero crisp and dill sauce

desserts

ALEXANDER'S BOOZY ENGLISH TRIFLE [GF]

layered with winter berries, sherry-spiked sponge, creme Anglaise and Chantilly cream

SPICED CHOCOLATE TORTE [V]

cinnamon cream, chilli salted caramel

CHRISTMAS <u>CREME BRÛLÉE [GF OPT]</u>

orange zest and amaretto biscuits, sugared almond crumb

YORKSHIRE STICKY TOFFEE PUDDING [VE OPT]

rum caramel sauce and vanilla gelato

supplements

'BEST OF YORKSHIRE' CHEESE BOARD - £12 per person

with quince, chilled grapes, crackers and cranberry chutney

TEA/COFFEE AND HOMEMADE
MINCE PIE & BRANDY CREAM - £7 per person

Allergy Advice - please note whilst we do our very best to make 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. Vegan menu available upon request.