



ALEXANDER'S

Christmas
at
Alexander's
2026



ALEXANDER'S

Festive Menu

2 COURSES FOR £39

INCLUDING A GLASS OF MULLED WINE/CIDER

3 COURSES FOR £48

INCLUDING AN AMUSE BOUCHE
AND A GLASS OF MULLED WINE/CIDER

to start

CHICKEN & SPINACH RAVIOLI [GF]

panchetta, crispy sage leaves, herb roll

BLOODY MARY PRAWN COCKTAIL [DF/GF OPT]

cucumber, shredded iceberg lettuce, vodka marie sauce, multi grain bloomer

WILD MUSHROOM & CHESTNUT PATE [V/VE/DF/GF OPT]

cranberry relish, toasted sourdough

the main

CELRIAC, SPINACH & ROASTED PINENUT WELLINGTON [V/VE/DF]

maple caramelised root vegetables, chestnuts, roast potatoes & morel sauce

PAN SEARED DUCK BREAST [GF]

with grated dauphinois potatoes, cacao & raspberry jus, spiced carrot puree, green veg

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

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

BAKED SALMON FILLET [GF]

white wine mussel cream, velouté winter greens, smoked dill mash

desserts

ROASTED CHESTNUT PANNA COTTA [VE/GF]

with spice pumpkin puree, matcha sponge & dark chocolate soil

SPICED RED WINE POACHED PEARS [V/GF OPT]

with mascarpone, pistachio crumbs, vanilla mousse & lemon tyme

BLACK FOREST FRANGIPANE TART [V]

vanilla pod cream & Kirsch cherries

room for a little extra...?

'BEST OF YORKSHIRE' CHEESE BOARD £12.50 per person [GF]

with quince, chilled grapes, crackers & cranberry chutney

TEA/COFFEE AND HOMEMADE MINCE PIE & BRANDY CREAM £7.20 [GF]

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. Nut are used in our kitchens. Please ask your server for any specific allergy advice. Vegan dessert menu available upon request.