



ALEXANDER HOUSE
Hotel & Utopia Spa

AUTUMN PRIVATE DINING MENU

STARTERS

Roast Crown Prince Squash

Burrata, Herb Oil, Pumpkin Seeds £14 (V)

Wild Mushroom Arancini

Truffle and Mushroom Ketchup (V) £12

Chicken & Duck Terrine

Pickled Heritage Beetroot, Baby Watercress, Port & Redcurrant Dressing £12

Prawn, Crab and Crayfish Cocktail

Cucumber Ribbons, Citrus and Avocado Salad (GF) £16

MAINS

Jerusalem Artichoke, Parsley and Shallot Risotto

Crispy Hen egg, Parsley oil (V) £26

Grilled Grange farm Garlic, Lime and Coriander Chicken

Roasted Roscoff Onion, Reflections Fries & Béarnaise Sauce (GF) £26

Roast Lamb Rump, Slow Cooked Shoulder of Lamb Wellington

Minted jus, Green French beans, Creamed Potatoes £36

Roasted Sea Trout

Sesame Seed Cabbage, Braised Saffron Potatoes, Gravdax Sauce (GF) £32

Grilled 40-Day Aged Sirloin Served Medium

Roasted Roscoff Onion, Reflections Fries & Béarnaise Sauce (GF) £42

SIDES

Pomme Purée, Herb Oil £5 GF | Truffle and Parmesan Fries £6 GF
Maple Glazed Carrots £5 DF, GF | Fine Beans, Garlic Mushrooms £5 GF
Reflections Fries £4 DF, GF

Some of our drinks and food may contain allergens. Please ask a member of staff if you require further information.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your account.



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DESSERTS

Rum Baba

Burnt Milk Ice Cream, Blackberry, Pistachio Brittle £12

Sauternes Poached Pear

Caramel Sauce, Sauternes Ice Cream, Ginger Biscuit £12

Alexander House Ice Cream and Sorbet Selection (GF)

£10

Selection of British Cheeses

Lavoche, Charcoal Cracker, Alexander House Chutney £14

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