

FESTIVE A LA CARTE

Estate Grill Reduced A La Carte Menu available 1st December - 2nd January

STARTERS

MUSHROOM RISOTTO £14 Tarragon, Créme Fraîche, Maitake Mushroom

HAM HOCK & PISTACHIO TERRINE £16
Piccalilli Gel, Toasted Sourdough

BEETROOT £14

Secretts Farm Heritage Beetroot, Beetroot Mousse, Goats Cheese Bonbon, Celeriac and Horseradish Pureé

MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS £29

Sliced Roast Turkey Breast, Pigs in Blankets, Apricot and Sage Stuffing, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips, Buttered Carrots, Buttered Brussel Sprouts, Turkey Jus

COD £32

Line Caught Cod, Warm Tartar Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

TRADITIONAL NUT ROAST WITH ALL THE TRIMMINGS £26

Nut Roast, Vegan Sausage, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips,

Carrots, Brussel Sprouts, Vegetable Gravy

SIRLOIN 60Z £48

Roasted Bone Marrow Topped with Beef Fat and Oat Crumb, Miso Glazed King Oyster Mushroom, Yeast Extract Braised Shallot, Beef Fat Rosti Potato

Sauces £5

Peppercorn Sauce | Red Wine Jus | Garlic and Herb Butter

SIDES

Triple Cooked Chips | Fries | Beer Battered Onion Rings | Chilli and Garlic Charred
Greens | Rose Harissa Buttered New Potatoes (all £7)
Beef Fat Rosti Potato Topped with Parmesan and Fresh Truffle (£14)

Please enquire if you require information about allergens.

#alexandermoments @greatfosters



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DESSERTS

CHRISTMAS PUDDING £12 Traditional Christmas Pudding, Brandy Sauce, Cranberry Compote

CHOCOLATE £14
Chocolate Mousse, Hazelnut Praline, Salted Caramel, Feillutine, Yoghurt Sorbet

VEGAN CHEESECAKE £14
Mixed Berry Cheesecake, Rice Tuille, Citrus Crumb

SELECTION OF THREE CHEESES £18 Served with Chutney and Artisan Crackers

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