



ALEXANDER HOUSE
Hotel & Utopia Spa

NEW YEARS EVE DINNER

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

Mushroom Arancini, Truffle Mayonnaise

STARTERS

CAULIFLOWER VELOUTÉ
Cumin Cauliflower Fritter

GIN AND BEETROOT CURED SALMON
Dill Crème Fraîche, Frisse, Sourdough Thins

CREAMY BURRATA
Roasted Butternut Squash Purée, Wild Roquette, Roasted Pumpkin Seed Pesto

CHICKEN AND DUCK TERRINE
Warm Parsnip Purée, Crispy Shaved Parsnips, Baby Watercress, Truffle Oil

Champagne Sorbet, Raspberry Puree

MAINS

BEEF WELLINGTON
Veal Jus, Truffled Pomme Purée, Wild Mushroom and Spinach Fricassee, Honey Roasted Carrots

ROASTED CUINEA FOWL SUPREME
Dauphinoise Potatoes, Tenderstem Broccoli, Baby Heritage Carrots, Jus

CROWN PRINCE PUMPKIN RISOTTO
Crispy Shallots, Fried Sage, Gorgonzola

PAN ROASTED TURBOT
Saffron Fondant Potato, Romanesco, Smoked Cauliflower Purée, Chardonnay Sauce

DESSERTS

CHOCOLATE ORANGE MARQUISE
Crème Fraîche Sorbet, Burnt Orange

PECAN AND MACADAMIA PIE
Madagascar Vanilla Ice Cream, Salted Caramel Sauce

RASPBERRY PAVLOVA

SELECTION OF BRITISH AND FRENCH CHEESES
Apple and Date Chutney, Homemade Crackers

Petit Fours

Please enquire if you require information about allergens.

#alexandermoments @alexanderhouse

