



ALEXANDER HOUSE
Hotel & Utopia Spa

CHRISTMAS EVE SUPPER

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

STARTERS

CELERIAC AND APPLE VELOUTÉ
Chestnut Crème Fraiche, Truffle Croutons

CHICKEN AND APRICOT PRESSING
Pickled Beetroot Jam, Frisse, Sourdough Thins

CHALK STREAM TROUT AND DILL MOUSSE
Roasted Lemon Dressed Baby Watercress

MAINS

ROASTED GUINEA FOWL SUPREME
Guinea Fowl Leg filled with Thyme Stuffing, Buttered Kale, Baby Heritage Carrots,
Roasting Pan Jus

VENTSION AND CHESTNUT MUSHROOM RAGU
Chive Meadowsweet Pomme Purée, Cumin Spiced Red Cabbage

ROASTED BUTTERNUT SQUASH RISOTTO
Crispy Shallots, Fried Sage, Gorgonzola

DESSERTS

CHOCOLATE ORANGE TERRINE
Candied Orange Peel, Star Anise Spiced Burnt Orange, Milk Wafer

MULLED WINE MACRON
Filled with Rum and Raisin Ganache

HARROGATE BLUE CHEESE
Apple and Date Chutney

Warm Mini Mince Pies

Please enquire if you require information about allergens.

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ALEXANDER HOUSE
Hotel & Utopia Spa

CHRISTMAS DAY LUNCH

Jerusalem Artichoke Velouté

STARTERS

CHICKEN LIVER AND FOIE GRAS PARFAIT
Toasted Brioche, Apple and Date Chutney

GIN AND BEETROOT CURED SALMON
Whipped Goats Curd, Baby Leaf Salad

Blood Orange Sorbet

MAINS

TRADITIONAL ROAST BRONZE TURKEY WITH ALL THE TRIMMINGS
Apricot and Chestnut Stuffing, Cranberry Infused Turkey Jus,
Pigs in Blankets, Brussel Sprouts, Roasted Root Vegetables, Goose Fat Roast Potatoes

SALMON AND SPINACH EN CROUTE
Clam Beurre Blanc, Saffron Braised Cocotte Potatoes, Savoy Cabbage, Baby Carrots

SWEET POTATO, ROASTED BEETROOT AND PUY LENTIL WELLINGTON
Shaved Fennel, Watercress, Chervil, Chive Dressing

DESSERTS

HOMEMADE CHRISTMAS PUDDING
Brandy Anglaise

RED WINE POACHED WILLIAMS PEAR
Honeycomb Ice Cream

Warm Mini Mince Pies

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ALEXANDER HOUSE
Hotel & Utopia Spa

AGS CHRISTMAS DAY LUNCH

Jerusalem Artichoke Velouté

STARTERS

CHICKEN LIVER AND FOIE GRAS PARFAIT
Toasted Brioche, Apple and Date Chutney

GIN AND BEETROOT CURED SALMON
Whipped Goats Curd, Baby Leaf Salad

Blood Orange Sorbet

FISH

PAN ROASTED TURBOT
Pomme Purée, Romanesco, Smoked Cauliflower Puree, Chardonnay Sauce

MAINS

TRADITIONAL ROAST BRONZE TURKEY WITH ALL THE TRIMMINGS
Apricot and Chestnut Stuffing, Cranberry Infused Turkey Jus,
Pigs in Blankets, Brussel Sprouts, Roasted Root Vegetables, Goose Fat Roast Potatoes

SWEET POTATO, ROASTED BEETROOT AND PUY LENTIL WELLINGTON
Shaved Fennel, Watercress, Chervil, Chive Dressing

DESSERTS

HOMEMADE CHRISTMAS PUDDING
Brandy Anglaise

RED WINE POACHED WILLIAMS PEAR
Honeycomb Ice Cream

Warm Mini Mince Pies

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BOXING DAY LUNCH

CHOOSE FROM ONE STARTER, MAIN AND DESSERT

STARTERS

CHICKEN AND DUCK TERRINE

Warm Parsnip Purée, Crispy Shaved Parsnips, Baby Watercress, Truffle Oil

CREAMY BURRATA

Roasted Butternut Squash Purée, Wild Roquette, Toasted Pumpkin Seed Pesto

SWEETCORN CHOWDER

Popcorn Foam, Sourdough

Pink Champagne Sorbet

MAINS

ROAST TURKEY BREAST

Turkey Jus, Garlic and Rosemary Roast Potatoes, Star Anise Braised Red Cabbage, Baby Carrots

ROAST SIRLOIN OF BEEF

Veal Jus, Truffled Pomme Purée, Wild Mushroom and Spinach Fricassee, Honey Roasted Parsnips

WILD MUSHROOM AND CHESTNUT RISOTTO

Watercress, Shaved Carrot Crisps

DESSERTS

SALTED CARAMEL AND CHOCOLATE TART

Blackberry Compote, Honeycomb Ice Cream

BURNT MILK PANNA COTTA

Winter Spiced Butter Biscuits

SELECTION OF BRITISH CHEESES

Apple and Date Chutney, Assorted Homemade Crackers

Coffee & Warm Mince Pies

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