



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

Please enquire if you require information about allergens.

#alexandermoments @alexanderhouse





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

Please enquire if you require information about allergens.

#alexandermoments @alexanderhouse

