

ALEXANDER HOUSE
Hotel & Utopía Spa

FESTIVE PARTIES

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

MAINS

TRADITIONAL ROAST TURKEY
Apricot and Chestnut Stuffing, Turkey Jus, Pigs in Blankets, Brussel Sprouts, Roasted

Root Vegetables, Roast Potatoes

BRAISED OX CHEEK Jus, Charred Leek Pomme Purée, Savoy Cabbage

ROASTED CHALK STREAM TROUT

Cauliflower Puree, Chantenay Carrots, Tenderstem Broccoli, Cocotte Potatoes, Chervil Beurre Blanc

WILD MUSHROOM AND CHESTNUT RISOTTO Watercress, Shaved Carrot Crisps

DESSERTS

WARM CHRSITMAS PUDDING Brandy Sauce, Clotted Cream Ice Cream

SALTED CARAMEL AND CHOCOLATE TART Blackberry Compote, Honeycomb Ice Cream

SELECTION OF BRITISH CHEESES
Apple and Date Chutney, Assorted Homemade Crackers

Coffee & Warm Mince Pies

Please enquire if you require information about allergens.

#alexandermoments @alexanderhouse