

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 Rocket, Toasted Pumpkin Seed Pesto

GOATS CHEESE AND HERITAGE BEETROOT TART

Whipped Goats Cheese, Candied Walnuts, Baby Watercress, Aged Balsamic

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 CHRISTMAS 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.

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