



Christmas Set Menu 2017



Available 1st December – 23rd December

Complimentary glass of Prosecco for groups of 6 or more who book before 1st November

Roasted butternut squash soup, drizzled basil oil & bread & butter (v)

Chicken & foie gras parfait, fruit chutney & toasted brioche

Roasted vegetable stack, polenta, parmesan, rocket & aged balsamic vinegar

Lemon & dill salmon gravalax, pumpernickel & crème fraiche



Traditional Christmas dinner

(Vegetarian option available)

Norfolk turkey served with roast potatoes, buttered Brussels sprouts, pigs in blankets, carrots, honey glazed parsnips, sage & chestnut stuffing, gravy & cranberry sauce

Pan fried cod, fricassee of garden peas, pancetta, wilted spinach, baby onion, lemon & butter sauce

Roasted vegetable wellington, creamed potatoes & stilton cream sauce (v)

Cider-braised pheasant with mash potato, crispy bacon & buttered root vegetables



Traditional Christmas pudding with brandy sauce

Lemon & raspberry baked cheesecake, fruit coulis & crème Chantilly

Chocolate torte, raspberry coulis & crème

British cheeseboard served with pear chutney & biscuits

Tea/coffee & mince pies

*2 Courses £21.95ph ~ 3 Courses £25.95ph
£10 per head deposit required 2 weeks prior to reservation*

01932 842 721 www.thealexanderweybridge.co.uk