

CHRISTMAS DAY AT *Alec's*

CANAPÉS

STARTERS

- Pan seared Scallops, king prawn ravioli, shellfish sauce
- Cornish crab, avocado and prawn tian, honey & lemon dressing
- Crispy duck spring rolls, plum sauce
- Fried sticky beef, cashew nuts, cucumber salad
- Baked goats cheese, heritage beetroot and toasted pine nuts (v)
- Tiger prawns 'pil pil', garlic, chilli and smoked paprika
- Lobster & prawn cocktail
- Soft shell crab in tempura batter, seaweed mayonnaise & lime dressing
- Creamy lobster soup, cognac, Gruyère crouton
- Scottish smoked salmon, crème fraîche, cucumber & crispy capers
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MAIN COURSES

- Roast bronze turkey, all the trimmings, chestnuts and seasonal sauces
- Grilled monkfish, king scallops & prawns, lemon butter sauce
- Wild seabass, Shetland mussels, light curry & white wine sauce
- Cornish Dover sole grilled or meunière (on or off the bone)
- Surf and Turf, fillet steak, half lobster Thermidor
- Whole lobster 'Thermidor' or garlic butter
- Wild mushroom 'Wellington', Jerusalem artichoke, black truffle, aged Gruyère sauce (v)
- Grilled Guernsey skate, brown butter & capers
- Traditional roast beef or pork with all the trimmings
- All mains served with your choice of sides*
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DESSERTS

- Alec's mini dessert trio
- Sticky toffee pudding, butterscotch, vanilla ice cream
- Alec's knickerbocker glory, raspberries & peaches
- Baileys crème brûlée
- Salted caramel & chocolate cheesecake, dark cherries
- Traditional Christmas pudding, brandy sauce
- Selection of British artisan cheeses
- Selection of ice creams & sorbets
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TEAS, COFFEES & TRUFFLES

5 courses 150.00 per person

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. For any allergies and intolerances, please advise a member of staff before ordering.

Menu items subject to change due to availability