

NEW YEAR'S EVE AT *Alec's*

CHAMPAGNE AND 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 fraiche, cucumber & crispy capers

MAIN COURSES

Grilled monkfish, king scallops & prawns, lemon butter sauce
Miso cod, soy, spring onions & raddish
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
Jumbo tiger prawns & scallops, garlic and a hint of red chilli
28 day aged Scotch fillet of beef, Béarnaise sauce
Harissa spiced rump of lamb, chilli & coriander houmous
All mains served with your choice of sides

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
Strawberry pavlova
Selection of British artisan cheeses
Selection of ice creams & sorbets

TEAS, COFFEES & TRUFFLES

5 courses 120.00 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