

# MOTHER'S DAY AT *Alec's*

## STARTERS

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- Scallop & king prawn ravioli, shellfish sauce
- Cornish crab, avocado & prawn tian
- Crispy duck spring rolls, plum sauce
- Classic Provençal fish soup, parmesan croûtons
- Baked goats cheese, heritage beetroot & toasted pine nuts (v)
- Tiger prawns pil pil, garlic, chilli & smoked paprika
- King prawn cocktail, brown bread & butter
- Soft shell crab in tempura batter, seaweed mayonnaise & lime dressing
- Scottish smoked salmon, crème fraîche, cucumber & crispy capers

## MAIN COURSES

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- Alec's Roast, served with all the trimmings  
*Hertfordshire beef sirloin, horseradish sauce*  
*Slow roasted free-range pork belly, apple sauce*  
*Salt marsh leg of lamb, mint sauce*
- Grilled Scottish monkfish, lemon sole & prawns, lemon butter sauce
- Miso cod, soy, spring onions & raddish
- Pan-fried seabass, samphire, lemon, green herb dressing
- Grilled Lemon sole, prawns, samphire, tarragon & white wine sauce
- Cornish cod fried in beer batter
- Surf n Turf, 8oz sirloin steak, half lobster Thermidor
- Whole lobster thermidor or garlic butter
- Wild mushroom Wellington, Jerusalem artichoke, black truffle, extra mature Cheddar sauce (v)
- Grilled Guernsey skate, brown butter & capers
- 28 day aged fillet of beef, Béarnaise sauce
- Rump of lamb, parsnip purée, sautéed mushrooms
- All mains served with your choice of sides*

## DESSERTS

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- Classic banoffee Pie
- Sticky toffee pudding, butterscotch, vanilla ice cream
- Baileys crème brûlée
- Marshmallow chocolate mousse, caramel & honeycomb
- Mango & passionfruit cheesecake
- Raspberry pavlova
- Selection of British artisan cheeses
- Selection of ice creams & sorbets

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**3 courses £65 per person**

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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