



Alec's



FESTIVE DINNER MENU

2 COURSES 40 / 3 COURSES 46

Available from 21st November until 21st December, Tuesday – Thursday 5:30pm to 10:00pm

STARTERS

LOBSTER BISQUE
Cream, Cognac, brioche

SOFT SHELL CRAB TEMPURA
Seaweed mayonnaise, lime dressing

SCOTTISH SMOKED SALMON
Crème fraîche, capers, pickled shallots

**TIGER PRAWNS & SHETLAND
MUSSELS 'PIL PIL'**
Chilli, garlic butter, smoked paprika

CRISPY SQUID
Lime and miso mayonnaise

CLASSIC PRAWN COCKTAIL
Brown bread, butter

DUCK SPRING ROLLS
Asian pickles, plum sauce

HONEY ROASTED GOAT CHEESE
Heritage beetroot, caramelised walnuts

MAIN COURSE

MONKFISH, HAKE, PRAWNS
Lemon butter sauce

PETERHEAD COD
*Beer battered or grilled,
tartare sauce*

HALF LOBSTER
*Thermidor or garlic butter
(£8 supplement)*

GUERNSEY SKATE
Brown butter, capers

**NORFOLK BRONZE
TURKEY**
*Pigs in blanket, stuffing,
shallot & brussels sprouts*

SCOTTISH SALMON
*Braised leeks, mussels, Parmesan,
creamy white wine sauce*

HERB CRUST BAKED PLAICE
*Green herb crumb, salmon caviar,
smoked peppers*

SURF N TURF
*Angus sirloin, king prawns
(£8 supplement)*

**28 DAY DRY AGED ANGUS
SIRLOIN STEAK**
*Bearnaise, braised shallot, red wine
sauce*

ROAST RUMP OF LAMB
Jerusalem artichoke, wild mushrooms

DESSERT

RASPBERRY PAVLOVA
Chantilly cream, meringue

CHOCOLATE & ALMOND TORTE
Butterscotch, vanilla crème fraîche

CHRISTMAS PUDDING
Brandy sauce

STICKY TOFFEE PUDDING
Vanilla ice cream

CLASSIC TIRAMISU
Mascarpone, Tia Maria

BAILEYS CRÈME BRÛLÉE
Almond cookie

LEMON CURD CHEESECAKE
Blackberry compote

SIDES

<i>Triple cooked chips</i>	<i>6.00</i>	<i>Dauphinoise potatoes</i>	<i>7.00</i>	<i>Duck fat roasted potatoes</i>	<i>6.50</i>
<i>Thin chips</i>	<i>6.00</i>	<i>Savoy cabbage, bacon</i>	<i>6.50</i>	<i>Brussels sprout & shallots</i>	<i>6.00</i>
<i>Caramelised fine green beans</i>	<i>6.50</i>	<i>Wilted spinach, garlic, lemon</i>	<i>6.50</i>	<i>Alec's Caesar salad, bacon, parmesan</i>	<i>6.00</i>



Please note that some dishes and prices may change without notice, due to the availability of ingredients.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. (V) Vegetarian / (VE) Vegan