

Alma Christmas Day

To Start

Classic French Onion Soup - Beef Stock, served with parmesan croute

Beef Carpaccio - Served with capers, parmesan, truffle oil and radish

Duck Liver Parfait - Bramley apple puree, hazelnut praline and pickled blackberries

Pan Seared Scallops - Butternut squash puree, sauteed sprouts, apple, chestnuts and crisp pancetta

Poached Pear - Pickled walnuts, stilton, watercress, red wine & cinnamon reduction (v) (ve req.)

The Main Event

Roast Breast of Turkey - Chestnut & cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips and proper gravy

Beef Wellington - Seared fillet, wrapped in mushrooms, pancakes & puff pastry with red wine jus

Pan-roasted Market Fish - Anna potato, celeriac puree, samphire, brown shrimp, chargrilled cucumber, white wine and lobster sauce

Duck Breast - Fondant potato, roasted vegetables, orange and Sherry reduction

Shallot, Onion & Armagnac Tatin - Warm green bean salad, rocket and walnut pesto (ve)

All main courses served with potatoes and vegetables for the table to share

To Finish

Traditional Christmas Pudding - Vanilla bean custard, brandy butter and almonds

Pornstar Martini Eton Mess* - Crunchy meringue, whipped cream, passion fruit and peach & mango compôte, with a dash of Ciroc vanilla vodka - a nod to our favourite cocktail! Over 18s only

Sticky Toffee Pudding - Bourbon vanilla ice cream

Lemon Posset - Candied lemon peel, macerated blueberries and home baked biscuits

British Cheese Board - served with savoury biscuits, grapes, celery and chutney

Adults - £75 | Children under 12 - £50