CHRISTMAS at THE ALPACA

FESTIVE SIT-DOWN MENU AVAILABLE FOR GROUPS OF 4 OR MORE AND PRE-ORDERED ONLY *

3 Courses with Christmas Crackers £45.00 pp Wine pairing £23.50 pp

STARTERS

Tanqueray & orange cured salmon, honey & mustard dressing, pumpernickel bread

Slow-roasted vine tomato & basil soup, Applewood croutons (vg)

Crayfish & Bloody Mary cocktail, soused cucumber

Duck liver & Armagnac parfait, red onion marmalade, crostini

Pear & walnut salad, aged manchego, french beans, balsamic glaze (v)

MAINS

Roast turkey & cumberland ballotine, proscuitto, roast potatoes, root vegetables, mulled red cabbage, brussell sprouts, cranberries

Dry-aged Scotch rump steak, dauphinoise, Portobello mushroom, Bourdelaise, watercress (£5 supplement)

Perry-braised pork medallions, crushed root vegatables, crispy kale

Butternut squash, spinach, mushroom & chestnut wellington, roast potatoes, root vegetables, brussell sprouts, mulled red cabbage, cranberry sauce, gravy (vg)

Chargrilled seabass vierge, saffron fondant potatoes, black olives, rocket

DESSERTS

Christmas pudding, brandy butter, Chantilly cream (v)

Pistachio & white chocolate cheesecake, chocolate sauce (v)

Sticky pear pudding, toffee sauce, vegan ice cream (vg)

Dark chocolate mousse, crumbled honeycomb, Chantilly cream (v)

Lemon sorbet, fresh raspberries & prosecco (vg)

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