CHRISTMAS at THE ALPACA

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

3 Courses with Christmas crackers - £45.00 pp add wine pairing - £23.50 pp

STARTERS

Duck liver & Armangnac parfait, red onion marmalade, crostini

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

Mushroom & artichoke tart, goats cheese (v)

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

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

MAINS

Roast turkey & cumberland stuffing ballotine, proscuitto, roast potatoes, root vegetables, mulled red cabbage, brussell sprouts, cranberry sauce & gravy

Roast Irish rump of beef, roast potatoes, root vegetables, brussell sprouts, Yorkshire pudding, gravy

Roast Hampshire pork loin, crackling, roast potatoes, root vegetables, brussell sprouts, Yorkshire pudding, gravy

Crayfish & Devonshire crab tagliatelle, aurora sauce, wild rocket

Vegan chestnut wellington, roast potatoes, root vegetables, brussell sprouts, mulled red cabbage, cranberry

sauce.

DESSERTS

gravy (vg)

Classic Christmas pudding, brandy butter, Chantilly cream (v)
Pistchio & white chocolate cheesecake, chocolate sauce (v)
Sticky pear pudding, toffee sauce, vegan vanilla icecream (vg)
Dark chocolate mousse, crumbled honeycomb, Chantilly cream (v)(gf)
Sorbet selection, fresh raspberries (vg)

Selection of English cheeses, artisian bread, jam (v)

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