

2021



FESTIVE MENUS

ALEXANDER & BJÖRCK



FOR THE LOVE OF FOOD

Food is an amazing outlet for creativity and exploration. Cooking great food is a fine balance between skill and understanding, passion and vision. Being able to bring guests together and connect them in an experience is the thing we love the most.

When our Executive Head Chef Henry Osborn, designs menus, he uses seasonal fresh ingredients that are at their peak and makes them 'centre stage'. Using his experience and passion for flavour, he is brilliant at enhancing simple, good ingredients with exciting flavours and textures to create clean, modern, great tasting food.

At A&B we are all advocates of provenance as we care about where our food comes from and the journey it takes before it reaches your plate. We pledge a promise that our meat, seafood and fresh produce have been sourced sustainably, and carefully chosen to provide the best taste and quality. The sourcing of our produce and ingredients is integral to our process, we champion 'wonky veg' and even our vegetable peelings don't go to waste.





CANAPES

Pine and cognac cured salmon | pine gel

Oscietra caviar | potato rösti | crème fraîche*

Liquorice cured halibut | preserved blueberries | sea herbs

Poached oyster | horseradish | cucumber granita

Smoked salmon | blinis

King prawn | lobster | cantaloupe melon | Mary rose

Beef wellington | mushroom hollandaise

Venison sausage roll | juniper piccalilli

Beef tartare | smoked stout | oyster

Smoked cod's roe | heritage carrot | chicken skin

Chicken liver parfait cigar | cep powder

Leek and stilton souffle tartlet | smoked leek puree | leek ash salt (v)

Black truffle beignet | truffle soil | red chilli emulsion (v)

Full allergen information available on request





STARTERS

Cured Scottish salmon | Cornish mackerel | smoked eel mayonnaise | watercress

Heritage beetroots | rosemary meringue | pickles shallots | Yew stone goats curd

Lobster and prawn ravioli | braised fennel | bisque foam (w)

Lovage cured salmon | fennel | kumquat | French beans

Terrine of duck | pork and pheasant | aged prunes | armoniac and pistachio

Venison | black pudding scotch eggs | slaw

Salt baked heirloom carrot | marinated puy lentil salad | smoked almond | salsa verde (vg)

Flame roasted kohlrabi | cashew nut purée | spiced dukkah (vg)





MAIN COURSES

Beef wellington | aged fillet of beef | truffle duxcell | beef fat pomme terrine | cafe au late jus

Kelly bronze turkey crown pork | almond and sage stuffed leg ballotine | goose fat potatoes
maple glazed parsnips | winter greens

Gigha halibut | sprout fondue | samphire | roasted salsify with orange and monbazillac glaze

Char grilled pumpkin | berkswell cheese | pumpkin and sage agnolotti | cranberries and chard (v)

Celeriac | sweet potato tatin | caramelised shallot jam | heritage kale | shaved black winter truffle (vg)





DESSERTS

Christmas pudding | Courvoisier cognac anglaise | cranberry tuille

Chocolate marquise | chestnut and bourbon vanilla praline | candy parsnips and milk ice cream

Blood orange and almond frangipane | rose and pistachio | clotted Cornish cream

Baked vanilla cheesecake | gingerbread | muscat poached pear | black sesame crisp (vg)

Red current | pistachio | cherry trifle

Sea salt ice cream | lemon curd | chocolate | almonds

SAVOURY

Truffle Bath Soft | almond | crab apple (v)

Epoisse | pickled raisin | calvados | buckwheat (v)

British cheese board | quince | charcoal crackers (v)

PETIT FOURS

Mini mince piece

Full allergen information available on request

