

# ALSTON BAR & BEEF



CHRISTMAS MENU 2017 - £45 PER PERSON



## ARRIVAL COCKTAIL

### 'LET IT SLOE!'

SLOE GIN PUNCH TOPPED WITH PROSECCO

FOLLOWED BY AN AMUSE-BOUCHE

## STARTERS

### BEEF CHEEK & FILLET

POACHED BONE MARROW, CELERIAC PUREE, BABY CARROT, SHALLOT, PURPLE BASIL

### LEEK & CHESTNUT SOUP (V)

WALNUTS, TRUFFLE CREAM, SPROUT LEAVES, HERB OIL

### SLOW ROAST ONIONS (V)

POACHED BEETS, CELERIAC PUREE, BABY CARROT, PURPLE BASIL

## MAINS

### TWEED VALLEY SIRLOIN OR RIBEYE STEAK

KIDNEY CROQUETTE, HASSELBACK POTATO, SPROUTS WITH  
BACON & TARRAGON, CHESTNUT SAUCE

### SURF & TURF

BAVETTE STEAK, BUTTER POACHED LANGOUSTINE, SWEET POTATO FRIES,  
BROWN BUTTER & CAPER BÉARNAISE, PICKLED CUCUMBER, ENDIVE

### TURKEY ESCALOPE

CHIPOLATAS, ROAST POTATOES, SPROUTS WITH BACON & TARRAGON, CHESTNUT SAUCE

### SURF & TURF (V)

VEGETABLE TARTARE, CRISPY SEAWEED, CONFIT EGG YOLK, SWEET POTATO FRIES  
PICKLED CUCUMBER, CAPER & LEMON DRESSING

### CAULIFLOWER STEAK (V)

TUNWORTH CROQUETTE, HASSELBACK POTATO, TARRAGON SPROUTS, CHESTNUT SAUCE

## DESSERTS

### CHOCOLATE & MILK (V)

DARK CHOCOLATE MOUSSE, VANILLA MILK FOAM, TRUFFLES,  
ALL BUTTER GLUTEN FREE SHORTBREAD, WHITE CHOCOLATE TUILE

### DATE & GINGER PUDDING (V)

BUTTERSCOTCH SAUCE, ICE CREAM

### MULLED PEAR TRIFLE (V)

MUSCOVADO & ALMOND MILK ANGLAISE, ALMOND SPONGE, CRANBERRY JELLY