



THE ALCHEMIST |     | *Theatre Served*
T H E S P I R I T O F C H R I S T M A S

NIBBLES

CIABATTA CROUTES ve

NOCELLARA OLIVES ve

TO START

CREAMY SWEETCORN SOUP v
With mint yoghurt

POACHED PEAR & WALNUT SALAD ve & N
With pomegranate seeds and watercress

CHORIZO & CHICKPEA CASSOULET
With lemon mayo and crisp ciabatta

THE MAIN EVENT

All served with vegetables and roast potatoes for the table

TURKEY ROULADE
With pig in blanket and sage and onion jus

5OZ SIRLOIN
9OZ RIBEYE (5.00 SUPPLEMENT)
With chestnuts and mushrooms, parsnip crisps and truffle jus

PAN FRIED HAKE FILLET
With pickled red onion, watercress and béarnaise sauce

SPICED NUT ROAST ve & N
With carrot puree, pickled heritage carrots, kale and drunken sultanas

AFTERS

SALTED CARAMEL & CHOCOLATE TART v
With vanilla cream

CHRISTMAS PUDDING
With brandy sauce

MULBERRY, MANGO & LEMON GELATO ve

£ 3 5 P E R P E R S O N

KEY | **ve** - Vegan | **V** - Vegetarian | **N** - Nuts

The task of organising a Christmas party is never a simple one. As a thank you for your hard work and dedication we'd like to give you a little something back. Pay your deposit before 31st October for a party of 10 or more, dining from Sunday to Wednesday and you will receive a £50 gift card to use in the new year. Book early so you don't miss out. For full T&Cs, please visit our website. A discretionary 10% service will be charged on tables of 6 or more. All gratuities and service charges go to the team that prepare and serve your meal and drinks. All prices include vat at the current rate. Allergen information is available upon request. All weights stated are prior to cooking.