



**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 0 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.*