

CHRISTMAS DAY

Our Christmas Day in the restaurant sells out every year and we're sure this year will be no different. A delicious menu has been created by Head Chef Colin Starkey with beautiful dishes that will be sure to impress.

Pressed Terrine Of Scottish Salmon & Smoked Trout, Tartar Vinaigrette
Whipped Goats Cheese, Pickled Carrot & Courgette, Gingerbread (V)

Turkey Parcel, Cranberry & Sweet Shallot Stuffing, Bread Sauce & Jus
Oyster Mushroom, Pea & Baby Onion Risotto, Parmesan Crumble (V)

Gin & Tonic Sorbet, Espuma & Lime Sherbet

Iced Christmas Pudding Parfait, Mince Pie Ice Cream & Cinnamon Apple Fritter

Coffee Or Tea With Mince Pies

£98.95 per person - £49.95 per child (under 12)
Tables available from 12:30 - 4pm

BOXING DAY

Continue the celebrations on Boxing Day by joining us in our beautiful restaurant.
A relaxing and welcoming treat for the whole family.

Classic Crab Bisque, Brandy Cream & Artisan Bread
Chicken Liver Pate, Spiced Pear & Sultana Chutney, Warm Granary Toast
Confit Shoulder Of Lamb And Shallot Bhaji, Mango Butter Sauce

Slow Cooked Dry Aged Rump Of Beef,
Creamed Horseradish Mash, Perigourdine Sauce
Roasted Cod Fillet, Rarebit Crust, Watercress Velouté
Honey Roasted Squash & Pinenut Tart, Rocket Pesto

Set Passion Fruit Curd, Chocolate Ice Cream, Honeycomb & Popcorn
Warm Treacle Tart, Orange Chantilly
Alderley Edge Cheeseboard, Biscuits, Celery & Grapes

Coffee Or Tea With Mince Pies

£48.95 per person
£19 per child
Served from 12:30 - 4pm

NEW YEAR'S EVE 2019

Our celebrated New Year's Eve Gala Dinner is always a huge hit. After a sell-out 2018 we've no doubt this year will be just as popular! Enjoy a glass of chilled Champagne and canapés on arrival to start your evening. Where we will be joined by the talented Swing Singer Daniel East and with our resident DJ taking us through into 2020 it's going to be a fabulous evening!

Lemon Chicken & Orzo Pasta Broth, Poached Hens Egg, Chorizo Oil

Whisky Cured Salmon, Horseradish Cream, Maple Milk Loaf Croutes

Tender Aged Beef Fillet, Creamed Leeks & Salt Baked Celeriac,
Watercress Gel & a Rich Red Wine Sauce

Baked Yoghurt, Pistachio Cake, Mango Sorbet

Truffled Honey Panna Cotta, Dark Chocolate, Walnut & Maple Granola

Coffee Or Tea And Petit Fours

£128 per person for New Year's Eve Gala Dinner
Arrive from 7.30pm - Taittinger Champagne and Canapés on arrival,
dinner will be served at 8pm
Dress Code - Black Tie

To find out more information or reserve a place at one
of our Christmas events please call us on **01625 583033**
or e-mail **events@alderleyedgehotel.com**

Vegetarian and Vegan options are available, please ask for menu options.
Please advise of any dietary requirements at the time of booking.

Festive Lunches, Party Nights and Boxing Day:
A non-refundable deposit of £15 per person is required to secure your booking.
Full payment and final numbers will then be required two weeks prior to your booking.

Christmas Day and New Year's Eve:
A non-refundable deposit of £40 per person is required to secure your booking.
Full payment and final numbers will then be required two weeks prior to your booking.

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AE
ALDERLEY EDGE HOTEL
BAR & RESTAURANT



CHRISTMAS
2019

CHRISTMAS PARTY NIGHTS

Dress to impress because our 2019 Christmas party nights are set to be our best yet. We are thrilled to have the amazing Daniel East joining us in the Willoughby Suite. Along with a delicious three course meal and our resident DJ to take you into the night, this is sure to be a party night that you'll be talking about for years to come.

Roasted Tomato & Red Pepper Soup, Sour Dough Croutons
Smoked Salmon Parfait, Pickled Cucumber & Chicory Salad, Lemon & Dill Dressing
Sweet Cantaloupe Melon & Air-Dried Ham, Orange And Sesame Gel

Pot Roasted Turkey Breast, Pigs In Blankets, Apricot & Rosemary Stuffing, Sage Jus, Cranberry Sauce
Steamed Salmon Fillet, Sun Blushed Tomato & Olive Chutney, Stem Broccoli, Parsley Cream Sauce
Roasted Cauliflower Steak, Baby Carrots & Sweet Chilli

Traditional Individual Christmas Pudding, Almond & Cherry Brandy Sauce
Chocolate & Orange Cheesecake, Jaffa Cake Granola
Alderley Edge Cheeseboard, Biscuits, Celery & Grapes

Coffee Or Tea With Mince Pies

£40 per person

30th November, 6th, 7th, 13th, 14th, 20th December
Arrive from 7pm - Dinner served at 8pm

CHRISTMAS DISCO

This night is simple - enjoy delicious food, fantastic music and a disco with our resident DJ until the early hours in our Willoughby Suite. The perfect way to celebrate your last day at work before Christmas.

Roasted Tomato & Red Pepper Soup, Sour Dough Croutons
Smoked Salmon Parfait, Pickled Cucumber & Chicory Salad, Lemon & Dill Dressing
Sweet Cantaloupe Melon & Air-Dried Ham, Orange And Sesame Gel

Pot Roasted Turkey Breast, Pigs In Blankets, Apricot & Rosemary Stuffing, Sage Jus, Cranberry Sauce
Steamed Salmon Fillet, Sun Blushed Tomato & Olive Chutney, Stem Broccoli, Parsley Cream Sauce
Roasted Cauliflower Steak, Baby Carrots & Sweet Chilli

Traditional Individual Christmas Pudding, Almond & Cherry Brandy Sauce
Chocolate & Orange Cheesecake, Jaffa Cake Granola
Alderley Edge Cheeseboard, Biscuits, Celery & Grapes

Coffee Or Tea With Mince Pies

£31 per person

21st December

FESTIVE LUNCHES

This year our Festive Lunches promise to be a real treat. Depending on your party size you can enjoy this menu in our lovely restaurant or one of our beautiful function suites. This menu will be served each day throughout December.

Roasted Tomato & Red Pepper Soup, Sour Dough Croutons
Smoked Salmon Parfait, Pickled Cucumber & Chicory Salad, Lemon & Dill Dressing
Sweet Cantaloupe Melon & Air-Dried Ham, Orange And Sesame Gel

Pot Roasted Turkey Breast, Pigs In Blankets, Apricot & Rosemary Stuffing, Sage Jus, Cranberry Sauce
Steamed Salmon Fillet, Sun Blushed Tomato & Olive Chutney, Stem Broccoli, Parsley Cream Sauce
Roasted Cauliflower Steak, Baby Carrots & Sweet Chilli

Traditional Individual Christmas Pudding, Almond & Cherry Brandy Sauce
Chocolate & Orange Cheesecake, Jaffa Cake Granola
Alderley Edge Cheeseboard, Biscuits, Celery & Grapes

Coffee Or Tea With Mince Pies

Two courses £24.95 / Three courses £29.95

