ALAIA'S FESTIVE MENU

£39.95 Per Person

STARTERS

Baked Camembert
Oven-baked Camembert with roasted pumpkin seeds, toasted garlic baguette, micro rocket & herb oil. (D)(G)(N)

Butternut Squash Soup
Fresh creamy butternut squash soup with croutons & herb oil. (D)(G)

Prawn Cocktail
Alaia's classic prawn cocktail with Marie Rose sauce. (F)(E)(S)(M)

Chicken & Truffle Croquette
Chicken & truffle croquettes with truffle mayo & Parmesan (E)(G)(S)(D)

Aubergine
Smashed charred aubergine with roasted red peppers, tahini & pomegranate (Vg)

MAINS

Corn-Fed Chicken Supreme
Honey-roasted carrots, parsnip, broccoli, roast potatoes & homemade gravy. (D)(G)(S)

Lamb Kleftico
Slow-cooked lamb shank with creamy mashed potatoes & homemade gravy. (D)(G)(S)

Salmon Alla Tuscana
Creamy Tuscan sauce, baby potatoes, spinach, olives & sun-dried tomatoes. (D)(G)(S)

Baked Sweet Potato
Baked sweet potato topped with chickpea salsa & tahini. (Vg)

Penne Piccante
Penne in chilli & basil tomato sauce with mozzarella. (D)(G)(E)

SIDES

(£5 each)

Cauliflower Cheese
Pigs in Blankets
Roast Potatoes
Maple-Glazed Carrots and Parsnips

IMPORTANT INFORMATION

We take food allergies and intolerances seriously and have labelled each dish with its dietary allergens. However, allergens are present in our kitchen, so we cannot guarantee that our dishes are 100% allergen-free. For more information, please speak to a member of our team.

(V) Vegetarian | (Vg) Vegan | (D) Dairy | (E) Eggs | (G) Gluten | (N) Nuts | (F) Fish | (S) Soya | (M) Mustard

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