



Whether you are looking for a feast, an informal dinner or a spot of fine dining, Our Executive Chef here at Alexander House & Utopia Spa, Mark Budd, has created the following tasty menus for your private event.



Our wide variety of menus are all designed around seasonal and locally sourced produce, however if you require, we would be delighted to create a bespoke menu to meet your specific requirements.



## **Alexander House Cocktail Reception**

Cocktail Receptions are based on 15 pieces Per Person

**Classic Canapé Selection - £20.00 per person**

Prawn and Marie Rose Tartlet

Roast Sirloin, Fine Bean and Horseradish  
Chantilly Scottish Smoked salmon, Sour Cream and Chive Roulard  
Soft Boiled Quail Eggs and Celery Salt  
Roast sea Bass, Hoi Sin Dip  
Baked Potatoes, Crème Fraiche and Caviar  
Tempura of Romero peppers  
Seasonal Veloute, Demi tasse

**Luxury Canapé Selection - £35.00 per person**

Millie feuille of Scottish smoked salmon and chive cream cheese  
Ballotine of Foie Gras, peach wine aspic  
King prawn cocktail  
Parma ham and black olive Tapenade  
Vine cherry tomatoes and goats cheese mousse  
King prawns wrapped in filo, Horseradish cocktail dip  
Coconut lemon chicken, sweet chili dip  
Goujons of lemon sole and tartar sauce  
Free range chicken wings glazed in truffle honey  
Black truffle "Bon Bons"

**Deluxe Canapé Selection - £40.00 per person**

Rare loin of Venison "Madeira wine aspic"  
Wild Smoked Salmon and Caviar Forks  
Black truffle and Foie Gras "Melba"  
Chilled Cornish Crab and Lobster Cocktail  
Roasted Foie Gras and Ruby Port "Lucalus"  
Glazed Queen Scallops  
Herb coated cutlets of Cornish Lamb, hoi sin  
Baked New Season Potatoes with Caviar Crème Fraiche  
Mini Beef Wellington and Perigord Truffles

**Dessert Canapé selection - £5.00 per person**

**In addition to your chosen canapé menu**

Raspberry and vanilla sable  
Polo Roger "Bucks fizz jelly"  
Coconut and pineapple macaroon  
Chocolate Delice with hazelnut cream

**Alexander House Hotel Pre-Luncheon**

**or Pre-Dinner**

**Canapé Reception**

Please note that these menus are only available when followed by a lunch or dinner booking

**Classic Canapé Selection - £10.00 per person**

Rosette of Scottish Smoked Salmon  
Roast Sirloin, Fine Beans and Horseradish Chantilly  
Cornish crab mosaic  
Foie Gras and Confit Duck Ballotine

## **Luxury Canapé Selection - £16.00 per person**

Smoked Salmon and Cornish Crab Cocktail  
Foie Gras and Black Truffle "Melba"  
Rillette of Smoked Trout and Watercress  
Seared Sea Bass with Hoi Sin  
Crispy Compression of Pork.  
Chicken Wings glazed in Truffle Honey

## **Deluxe Canapé Selection - £25.00 per person**

Scottish Smoked Salmon and Caviar Forks  
Glass of House Champagne

## **Alexander House Private Dining Menus**

Please note that these menus are valid for private dining groups up to 100 guests

### **MENU 1**

**£40.00 per person**

(Recommended for lunch)

NATIVE LOBSTER BISQUE  
Tarragon and brandy chantilly

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ROAST SUPREME OF FREE RANGE CHICKEN  
Alsace cabbage, glazed pearl onions and roasted cocotte potatoes

\*\*\*

WARM DEVONSHIRE APPLE CAKE  
Cinnamon ice cream and caramel sauce

\*\*\*

Coffee et Petit Fours

## **MENU 2**

**£45.00 per person**

(Recommended for lunch)

### **CITRUS CURED SALMON**

Soft herbs, wilted cucumber, mustard and mango dressing

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### **ROASTED RUMP OF CORNISH LAMB**

Pearl barley and port wine sauce, fine beans and caramelized onions

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### **BAKED EGG CUSTARD TART**

Warm prunes marinated in armagnac

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Coffee et petit fours

## **MENU 3**

**£50.00 per person**

### **SMOKED SALMON AND TROUT TARTAR**

Marinated cucumber, sour cream and chive dressing

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### **POT ROASTED GUINEA FOWL**

Celeriac and truffle mille feuille,  
sauternes roasting jus

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### **ICED BANANA PARFAIT**

Toffee sauce, caramelized banana

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Coffee et petit fours

## **MENU 4**

**£50.00 per person**

TERRINE OF SMOKED DUCK AND FOIS GRAS  
Shitake mushrooms, cassis and sweet shallot dressing

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SEARED SEABASS  
Creamed potatoes, clam and champagne sauce

\*\*\*

APPLE TART TARTIN  
Calvados ice cream and caramel sauce

\*\*\*

Coffee et petit fours

**MENU 5**  
**£60.00 per person**

WARM TERRINE OF SPINACH AND SMOKED HADDOCK  
Whole grain mustard sauce.

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WILD MUSHROOM FEUILLETTE  
Herb butter sauce

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BRAISED BLADE OF BEEF  
Fondant potato, honey and thyme glazed vegetables

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BAILEYS CRÈME BRULEE  
Coffee shortbread

\*\*\*

Coffee et petit fours

**MENU 6**  
**£70.00 per person**

WARM TERRINE OF SALMON AND LEEKS  
Chive and shellfish sauce

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PASSION FRUIT GRANITE  
With fresh passion fruit

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FILLET OF ANGUS BEEF "WELLINGTON"  
Fondant potato and glazed fine beans

\*\*\*

DARK CHOCOLATE FONDANT  
Milk chocolate ice cream and hazelnut tuile

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Coffee et petit fours

**MENU 7**  
**£75.00 per person**

SMOKED SALMON AND CHAMPAGNE DELICE  
Mousseline of smoked salmon, lime crème fraiche

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PEA, PEAR AND WATERCRESS VELOUTE  
Served hot or cold

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ROAST SIRLOIN OF ANGUS BEEF  
Yorkshire puddings, roasted root vegetables,  
fondant potato, bordelaise sauce

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ICED NOUGAT GLACE  
Seasonal fruits and fruit coulis

\*\*\*

Coffee et petit fours

**MENU 8**  
**£75.00 per person**

SMOKED SCOTTISH SALMON,  
Lime scented crab cake and oscietra caviar

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MUSCAT GRAPE SORBET

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ROAST LOIN OF CORNISH LAMB  
Soft herbs and basil scented vine tomatoes

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HOT RASPBERRY SOUFFLE  
Raspberry ripple ice cream  
(Not recommended for the Shelley suite)

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Coffee et petit fours

**MENU 9**  
**£82.00 per person**

TERRINE OF FOIE GRAS AND CONFIT DUCK  
Seasonal fruit and truffle dressing.

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CORNISH CRAB "LASAGNA"  
Ginger scented shellfish broth

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HERB CRUSTED HALIBUT  
Bolangere, champagne sauce and confit fennel

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ICED PASSION FRUIT PARFAIT  
Marinated raspberries

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Coffee et petit fours

**MENU 10**  
**£100.00 per person**

EGGS DRUMKILBO  
Lobster and shellfish in a spiced tomato mousse

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ROAST TURBOT  
Braised lettuce, truffle buerre blanc

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FILLET OF ANGUS "ROSSINI"  
Fois gras and roasted artichokes, Madeira wine sauce

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BRIE DU MOULIN  
Sweetened Muscat grape puree and walnut bread

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HOT STRAWBERRY SOUFFLE  
Wild strawberry and rose scented compote. Vanilla ice cream  
(Please select another dessert if your event is for more than 36 guests)

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Coffee et petit fours

**Enhance your Menu**  
**with the Following options!**

**Add a Cheese Course to your menu for an additional £10.00 per person**

Selection of cheeses  
Red wine spiced pear  
Warm batons of blue cheese  
Welsh rarebit

**Add a Sorbet Course for an additional  
£5.00 per person**

**Celebrate!**  
**With an Alexander House handmade occasion cake**  
**From £35.00**  
Further details available on request

## **Alexander House Sunday Lunch**

Relax and unwind with an informal family service Sunday lunch in your own private room

### **Traditional Sunday Lunch £45.00 per person**

Smoked Scottish Salmon, traditional condiments  
Rich Native Lobster Bisque  
Roasted Vine Tomato Soup, Roquette Pesto  
Goat's Cheese and Tomato Tart

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Roast fore Rib of Scottish Beef,  
Dripping Roast Potatoes, Yorkshire Pudding  
Rich Red Wine Jus,

Seasonal Vegetables in  
Cheese Sauce

Buttered Turnips and Swede

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Bread and butter pudding, poached pears  
Alexander house trifle  
Warm Raspberry Bakewell Tart

Board of British and French cheeses

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Coffee and tea