

NEW YEAR'S EVE

Wave a big farewell to 2021... and toast for an amazing 2022.

Make a night of it ...

New Years Eve dinner, overnight accommodation and breakfast
£269 per room based on 2 people sharing



French onion soup with parmesan shortbread
Smooth chicken liver parfait, crisp ciabatta toast, salad pluche & Oxford sauce
Rose of galia melon with exotic fruit compote and gin & tonic sorbet (v)



Slow roasted beef with horseradish potatoes, honey roast parsnip, seasonal vegetables & port wine jus
Roast pork loin filled with traditional pork stuffing, served with spiced apple sauce, sage potato cake & roasted root vegetables
Sweet potato roulade with soy stem broccoli & orange dressed carrots (vg)



Chocolate & orange tart with caramel sauce & honeycomb ice cream
Tart au citron with raspberry & Cointreau coulis
Blackcurrant & apple crumble with vanilla ice cream (vg)

£70 per person £15 per person deposit required.

Full pre-payment and pre-order required by 1st December.



CHRISTMAS AFTERNOON TEA

A wonderful festive treat

Includes

Glass of warm mulled wine, festive fizz or bespoke selection of teas, a delicious array of scones & cakes, and a selection of sandwiches with a festive twist.

£18 per person

Served Monday – Saturday 12 – 4pm

Private dining available for larger groups.

BOOKINGS

To find out more information or reserve a place at one of our Christmas events please visit alderleyedgehotel.com or email 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 menu / Afternoon Tea

A non-refundable deposit of £10 required for tables of 10 or more.

Christmas Day, New Year's Eve & Christmas Party Nights

A non-refundable deposit of £15 is required to secure your booking.

Full payment is required by 1st December.

Pre-orders are required 14 days prior to your event.

For bookings made after 1st December payment in full is required.



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Email: reservations@alderleyedgehotel.com | www.alderleyedgehotel.com

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AE
ALDERLEY EDGE HOTEL
BAR & RESTAURANT



CHRISTMAS

2021

FESTIVE MENU



Creamed woodland mushroom soup with truffle oil & chives, served with warm bread & butter (v/gfa)

Oak smoked salmon, caper & red onion salad, sour cream & warm blinis (gfa)

Potted duck with fig & cinnamon chutney and toasted sourdough (gfa)

Potato gnocchi with shaved chestnuts, roast vine cherry tomatoes, spring onions, rapeseed oil & vegan mozzarella (vg)



Roast turkey breast served with sage & onion stuffing, chipolata sausage, a Yorkshire pudding, buttered Brussel sprouts, roasted root vegetables, roast potatoes & rich turkey gravy (gfa)

Slow-cooked daube of beef in a JW Lees ale braising liquor served with Cheddar cheese scone, creamy mash & glazed carrots (gfa)

Pan fried fillet of seabass with prawn & crab butter sauce, wilted spinach & dauphinoise potatoes (gfa)

Quinoa, beetroot & edamame wellington served with seasonal roasted root vegetables, Brussel sprouts & roast potatoes (vg)



Traditional Christmas pudding with brandy sauce

Glazed crème brûlée with cinnamon shortbread

Baked vanilla cheesecake with mulled red berries (vg/gfa)

Crumbly Lancashire cheese & creamy Stilton with apple & Plum Pudding ale chutney and fruit loaf (gfa)

Adult £23 / £28 (Child £11.50 / £14)

Served from Friday 26th November 2021

Private dining available for larger parties. Pre-order required on tables of 10 or more.

A non-refundable deposit of £10 per person is required to secure your booking



DANCE THROUGH THE DECADES CHRISTMAS PARTY NIGHTS



A fun filled interactive party with fab food, festive fun & frolics and music from the 70's , 80's, 90's and now.

Dress to impress or dress from your favourite decade if you dare.



Price includes

Room decorated to delight & festive novelties.

Sparkling reception drink on arrival

3 course dinner



Roast butternut squash soup with crispy sage sprinkles

Chicken liver & brandy parfait with red onion marmalade & toasted sourdough

Terrine of smoked salmon & trout, baby leaves & horseradish crème fraiche



Roast turkey breast with all the trimmings

Pan fried fillets of sea bass with prawn & crab butter sauce

Wild mushroom & chestnut wellington with a red wine & shallot reduction

All served with roasted root vegetables & potatoes



Traditional Christmas pudding with brandy sauce

Baked vanilla cheesecake with mulled red berries

Chocolate torte with honeycomb & salted caramel

Fridays & Saturdays in December **£50pp**

Make a night of it and add accommodation for **£44pp**
based on two sharing for Bed & Breakfast



Arrival 7pm, Dinner 7.30pm, Carriages 12 midnight
Pre-order required 14 days prior to event



CHRISTMAS DAY

A special way to relax on the big day with our fantastic lunch



Butternut squash & ginger soup with root vegetable crisps (vg/gfa)

Smoked salmon, king prawns & poached queenie scallops with Marie Rose sauce, warm rye bread & lemon (gfa)

Seasonal melon & Serrano ham with torn mozzarella & basil oil (gfa)

Roast Tuscan vegetable & houmous tart with rocket & pesto (vg/gfa)



Butter-basted roast turkey with sage & onion stuffing, pigs in blankets, a Yorkshire pudding, buttered Brussel sprouts, roasted root vegetables, goose fat roast potatoes, cauliflower cheese, bread sauce & cranberry gravy (gfa)

Roast cod loin with anchovy fritters, tartar hollandaise sauce, wilted spinach & dauphinoise potatoes (gfa)

Grilled medallions of British beef fillet, horseradish mash, seasonal greens & Diane sauce (gfa)

Honey roast duck breast & confit duck leg croquette with salt roast beets, fondant potato & orange glaze

Mushroom, chestnut & sage strudel served with seasonal roasted root vegetables, Brussel sprouts & roast potatoes (vg)



Rich Christmas pudding with brandy sauce & whipped cinnamon cream

Pineapple fritters, maple syrup & dairy free ice cream (vg/gfa)

Bitter chocolate tart with double cream ice cream & cinder toffee

Tiramisu; light coffee-soaked sponge with cream & mascarpone

British cheese board with biscuits, grapes, celery & Plum Pudding ale chutney (gfa)



Fresh brewed coffee & warm mince pies

Adult £85

Full pre-payment required by 1st December

A non-refundable deposit of £15 per person is required to secure your booking

High chairs £15, Children under 12 £40