

CHRISTMAS

2022



FESTIVE MENU IN THE GRILL ON THE HILL

Available from 24th November 2022 – 23rd December

Monday – Thursday 12 noon – 9pm

Friday & Saturday 12 noon – 3pm

The perfect festive treat for a get-together with friends, family, or work colleagues

Private dining available on request*

Full Grill on the Hill Menu available



Roast butternut squash, chilli & sweet potato soup with served with warm bread (vg)

Traditional prawn cocktail with Marie Rose Sauce, granary bread (ngci)

Chicken liver & brandy parfait, red onion marmalade, toasted sourdough (ngci)

Grilled Goats cheese, buttered crumpet, onion marmalade, toasted walnuts, dressed leaves (v)



Roast turkey breast served with sage & onion stuffing, chipolata sausage, Yorkshire pudding, buttered Brussels sprouts, roasted root vegetables, roast potatoes & rich turkey gravy

Slow cooked daube of beef, braising liquor, Cheddar cheese scone, creamy mash, glazed carrots

Pan fried fillet of seabass, prawn & crab butter sauce, roasted root vegetables, Roast potatoes (ngci)

Quinoa, beetroot & edamame Wellington served with seasonal roasted root vegetables, Brussels sprouts, roast potatoes, red wine shallot gravy (v)



Traditional Christmas pudding, brandy sauce

Chocolate & cherry torte Vanilla ice cream (vg)

Apple & cinnamon compote, crème Anglaise

Selection of British cheeses, apple & Plum Pudding ale chutney with fruit loaf & crackers

2 courses £21.95 3 courses £26 .95

Parties over 10 require a £10 non-refundable deposit & pre -order prior to arrival



(v) - suitable for vegetarians, (vg) - suitable for vegans, (vga) - vegan option available. Please ask your server for the price. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to current circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Prices are GBP.

CHRISTMAS PARTY BOOGIE WONDERLAND

Perfect Party for larger groups celebrating

Inclusive of...

Sparkling drinks reception, 3 course festive dinner,
Festive interactive fun from our party DJ - Get your groove on with hits from the 70's, 80's & 90's
(Pre-order required)



Roast butternut squash, chilli & sweet potato soup with served with warm bread (vg)
Chicken liver & brandy parfait with red onion marmalade & toasted sourdough
Traditional prawn cocktail with Marie Rose sauce, granary bread(ngci)



Roast turkey breast served with sage & onion stuffing, chipolata sausage, a Yorkshire pudding, buttered Brussels sprouts, roasted root vegetables, roast potatoes & rich turkey gravy
Pan fried fillet of seabass, prawn & crab butter sauce, roasted root vegetables, roast potatoes (ngci)
Quinoa, beetroot & edamame Wellington, seasonal roasted root vegetables, Brussels sprouts, roast potatoes, red wine & shallot gravy (v)



Traditional Christmas pudding with brandy sauce
Glazed lemon tart, mulled winter berries, vanilla cream
Chocolate & cherry torte, honeycomb ice cream (vg)

£50 per person – Fridays & Saturdays in December (available for private events)

Arrival 7pm, Dinner served 7.30pm, Carriages 12 midnight

Party seating applies for smaller groups

BOOKING

£10 non-refundable/transferable deposit per person, Payment in full & pre order by 1st December

MAKE A NIGHT OF IT

£45 Per person Bed & Breakfast based on 2 sharing *subject to availability



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CHRISTMAS DAY LUNCH

Served 12 noon – 3.30pm

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



Roasted parsnip, pear & honey soup, parsnip crisps, toasted sourdough (vg)

Home smoked duck breast, candied walnuts, beetroot, orange & baby leaf salad (ngci)

Oak smoked salmon, poached scallops, king prawns, grapefruit & caper salad, Bloody Mary dressing (ngci)

Roasted vegetable & goats' cheese tart, basil pesto, toasted peanuts & dressed watercress salad (v)



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

Pressed shin of beef, celeriac & thyme mash, horseradish & herb dumpling, roasted root vegetables & shallot & port gravy

Salmon en croute, fondant potato, dressed greens, caviar butter sauce

Wild mushroom, leek & creamy Stilton Wellington served with seasonal roasted root vegetables, Brussels sprouts, roast potatoes, red wine & shallot gravy (v)



Rich Christmas pudding with brandy sauce & whipped cinnamon cream

Chocolate & orange cheesecake, glazed clementines, vanilla ice cream

Baked apple & winter berry crumble, vanilla crème anglaise

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

Fresh brewed coffee & warm mince pies

£90 per person, Under 12's £40, Highchairs £15

BOOKING

£15 non-refundable / non-transferable deposit required on booking

Payment & pre-order is required in full by 1st December



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BOXING DAY LUNCH

Wind down after all festivities with a relaxing lunch

£45 per person, £20 under 12's

Served 12 - 4pm



Chefs homemade soup of the day, warm bread (vg)

Ham hock terrine, piccalilli puree, pickled vegetables & toasted sourdough

Prawn & crayfish cocktail, Marie Rose sauce, lettuce & brown bloomer

Grilled goats' cheese, buttered crumpet, onion marmalade, toasted walnuts, dressed baby leaf (v)



Turkey, ham & leek casserole, creamy wholegrain mashed potatoes, seasonal vegetables (ngci)

Slow cooked pork belly, sauteed new potatoes, glazed apples, creamed cabbage & crispy bacon (ngci)

Quinoa, beetroot, & spinach Wellington, dressed baby leaf salad, new potatoes & house chutney (v)

Baked fillet of fresh cod, chive mash, buttered greens, classic mornay sauce (v)

Pea & shallot ravioli, cherry tomato & roasted red peppers, spring onion, vegan cheese (vg)



Rich chocolate tart, mulled berries, vanilla cream

Baked apple & winter berry crumble, crème Anglaise

Grilled marinated pineapple, maple glaze, vanilla ice cream (vg)

Rich Christmas pudding brandy sauce & whipped cinnamon cream

Affogato, vanilla ice cream with a shot of espresso coffee & shortbread crumb

BOOKING

£15 non-refundable / non-transferable deposit required on booking

Payment in full by 1st December - No pre-order required



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NEW YEAR'S EVE

The ideal way to start your New Year celebrations with family & friends



French onion & thyme soup
Smoked cheddar scone



Poached rainbow trout
Champaign Bur Blanc, charred chicory



Fillet of beef
Truffle glazed fondant potato, stem broccoli, roast shallot & port jus
White chocolate & raspberry panna cotta (ngci)



Short bread crumb, prosecco sorbet



Coffee & Petit fours

£85 per person

Vegetarian option available on request

NEW YEAR'S EVE OVERNIGHT PACKAGE

The Perfect way to bring in 2023

Festive cream tea on arrival | Bottle of fizz in your room | New Year's Eve dinner

Overnight accommodation & breakfast

£175 per person based on 2 sharing – based on standard double or twin

Upgrades available subject to availability



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FESTIVE AFTERNOON TEA

Served 12 noon – 4pm Monday – Saturday



A very special Christmas treat



Glass of warm mulled wine, speciality tea or festive fizz
a delicious array of finger sandwiches, scones, cakes with a festive twist



Bookings need to be made in advance please

£22 per person



BOOKINGS

To find out more about information or reserve a place at one of our events

Please visit www.aderleyedgehotel.com

Or call 01625 583.033

Or email events@alderleyedgehotel.com

Room bookings email reservations@alderleyedgehotel.com



The Alderley Edge Hotel

Macclesfield Road , Alderley Edge, Cheshire SK9 7BJ

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