



ALEXANDRA HOUSE  
Swindon

# CELEBRATE THIS CHRISTMAS WITH A FABULOUS FESTIVE LUNCH

**£21.95 PER PERSON**

(minimum numbers 10)

**3 course meal followed by coffee and mini mince pies  
Novelties on your table**

## Starters

Sweet potato and cauliflower  
soup, salsa verde, crispy capers  
(VE & GF)

Severn and Wye smoked  
salmon, dill marinated Granny  
Smith apples (GF & DF)

Smoked ham hock and leek  
terrine, pear puree, soused  
mustard seeds, bitter leaf  
salsa, cider vinaigrette (GF)

## Mains

Traditional roasted turkey  
crown, pigs in blanket,  
cranberry and thyme stuffing,  
roasted potatoes with turkey  
roasting gravy (DF)

Herb crusted roasted cod  
supreme, roasted potatoes,  
fennel velouté and herb oil

Butternut squash, celeriac,  
sage and kale Wellington,  
roasted potatoes, parsnip  
puree (V) (VE & DF on request)

## Desserts

Christmas pudding with  
brandy cream

Sticky date and treacle pudding,  
black treacle toffee sauce, date and  
lemon puree

Salted caramel and dark  
chocolate tart with caramelised  
white chocolate

## Upgrades

Christmas canapes £3.95 pp  
Cheese course £7.00 pp



## BOOK NOW

01793 819000

[Alexandra.enquiries@thevenuescollection.co.uk](mailto:Alexandra.enquiries@thevenuescollection.co.uk)

[www.swindonalexandrahouse.co.uk](http://www.swindonalexandrahouse.co.uk)

A non-refundable deposit of 50% of the party is required at the time of booking and the full balance is payable 6 weeks prior to your party date. Menu choices, including dietary requirements, are required 6 weeks in advance of your party date. Please contact us for full allergen information. The venue reserves the right to suspend or terminate the event if circumstances beyond our control arise.



ALEXANDRA HOUSE  
Swindon

# CELEBRATE THIS CHRISTMAS WITH A FABULOUS FESTIVE FAMILY CARVERY

£20 PER ADULT | £15 PER CHILD (UNDER 12 YEARS)

Sunday 13th December or Sunday 20th December

Booking is essential

2 course Buffet | Novelties on your table | Face Painting | Games | Free car parking

## Mains

### A choice of hand carved roasted meat joints:

turkey breast, roast gammon, lamb infused with rosemary & garlic (GF)

Served with pig in blankets, sage & onion stuffing, Yorkshire puddings, roast gravy

or

Baked salmon with dill & capers  
hollandaise sauce (GF)

Mushroom, walnut & feta filo parcel (VE, GF)

### All mains will be served with:

Baby carrots & honey roasted parsnips (GF),  
Brussel sprouts with smoked bacon, Cauliflower  
cheese (V), Roast potatoes (GF)

## Desserts

Christmas pudding with brandy sauce (V)

New York cheesecake topped with  
cherry compote (V)

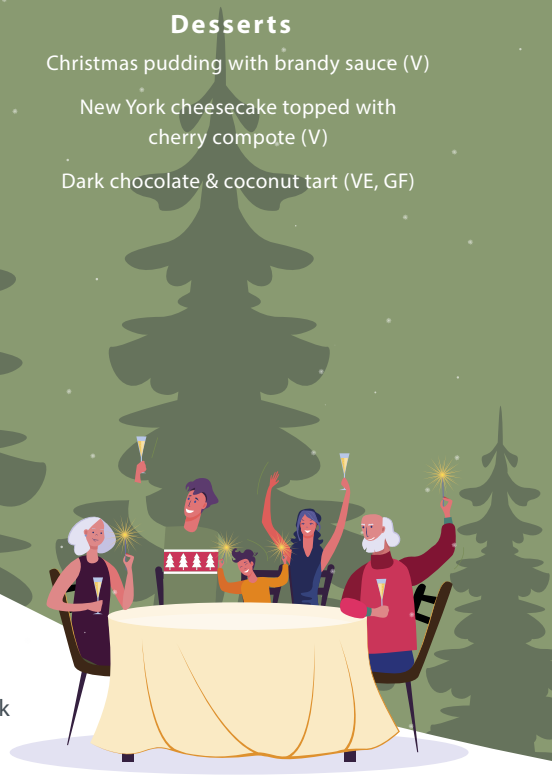
Dark chocolate & coconut tart (VE, GF)

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