

CHRISTMAS DAY CARVERY

25th December 2025 | 12noon - 3.30pm

At The Alona Hotel Banqueting Suite

4 COURSE MENU WITH A CHOICE OF CARVERY MEATS.

Maximum tables of 12

Starter

CHICKEN LIVER PARFAIT
Oatcakes, Dressed Salad Leaf
& Spiced Fruit Chutney

**RICH GOLDEN LENTIL &
VEGETABLE SOUP**
Crusty Bread & Butter

CLASSIC PRAWN COCKTAIL
Iceberg Lettuce, Lemon,
★ Marie Rose Sauce,
Brown Bread & Butter

Main

**TRADITIONAL ROAST
TURKEY BREAST**
Pigs In Blankets,
Sage & Onion Stuffing,
Roast Gravy &
Cranberry Sauce

MAPLE GLAZED BAKED HAM

ROAST RIB OF BEEF
Yorkshire Pudding, Peppercorn
& Brandy Sauce

SEABASS FILLET
White Wine, Garlic, Shallot
& Cream Sauce

VEGETABLE WELLINGTON

All served with seasonal
vegetables & potatoes

Desserts

CHRISTMAS PUDDING
Brandy Sauce

LEMON TART
Chantilly Cream & Strawberries

CHOCOLATE TORTE
Boozy Butterscotch Sauce

★ **CHEESEBOARD**
Grapes, Chutney & Biscuits

To Finish

Tea Or Coffee With Mini
Mince Pies

Children's Menu Available
On Request

Alona
HOTEL ★★ ★★
Exquisitely Beautiful

£75
Adults

£35
Children
(Up to 10)

Free
Under 2's

To book call our events team on
01698 333 888 or email
events@alonahotel.co.uk