



# CHRISTMAS DAY CARVERY

25<sup>th</sup> December 2026

First sitting 1.30pm | Second sitting 2:30pm

At The Alona Hotel Banqueting Suite

**4 COURSE MENU WITH A CHOICE OF CARVERY MEATS.**

Glass of bubbly on arrival | 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

Special Dietary Requirements  
Available On Request

Children's Menu Available  
On Request

## Main

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

Served with Seasonal  
Vegetables & Potatoes

**MAPLE GLAZED BAKED HAM**

**ROAST RIB OF BEEF**  
Yorkshire Pudding, Peppercorn  
& Brandy Sauce

**VEGETABLE WELLINGTON**

## 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

**£80** Adults  
**£40** Children  
**Free** Under 2's  
(Up to 10)

**Alona**  
HOTEL ★★★★★  
Exquisitely Beautiful

**BOOK NOW**  
Call our events team on  
**01698 333 888** or email  
**events@alonahotel.co.uk**