

CHRISTMAS BEYOND THE COSMOS

CHRISTMAS 2025 AT THE ALCHEMIST • CHRISTMAS 2025 AT THE ALCHEMIST •

OPTION 1

3 COURSES – £40

2 COURSE SET MENU IS AVAILABLE SUNDAY – TUESDAY

OPTION 2

INDULGENCE – £65

3 COURSES & 2 COCKTAILS

GO EXTRA WITH A FESTIVE BELLINI ON ARRIVAL.
ALL 3 COURSES & A SIGNATURE FESTIVE COCKTAIL

SNOWGLOBE

Tanqueray Gin, Grand Marnier, Velvet Falernum, Prosecco, Lemon Bitters. Cranberry & Rosemary Snow Balls.

THE TRIFLE

Ketel One Vodka, Sarti Sicilian Blood Orange Aperitif, Passoa, Tangerine, Lemon. Advocaat foam & Tangerine Jelly.

THE LAST BOUNTY

Mozart Coconut liqueur, Bacardi Coconut, Briottet Cacao Dark, Coconut Cream. White Chocolate Foam.

FESTIVE BELLINI

Spiced Berry, Red Wine reduction, Alchemist Prosecco. Festive glitter.

NOT TERRY'S CHOCOLATE OYSTER

Mozart Chocolate Liqueur, Bombay Sapphire, Cointreau, Chocolate. Blood Orange Pearl.



START

PANKO PULLED BEEF

Celeriac puree, wasabi emulsion, truffle dust, shimeji mushrooms & green oil

DRUNKEN DUMPLINGS

Vegetable gyoza, miso soup, greens, charred corn, coloured oils, togarashi

CHEDDAR X SHRIMP TOASTIE

Furikake seasoning, chives, house chilli jam

24 HOUR CHIP V

Layered potato chip, fluffy Italian hard cheese, truffle mayo

MAIN

TURKEY IN A BASKET

Crispy old bay seasoned buttermilk turkey, pork & apple stuffing, festive fries, cranberry slaw & aromatic jus

RIBEYE STEAK (£5 SUPPLEMENT)

Soy caramel, celeriac puree, cheddar & potato gratin, burnt leek, heritage carrots, aromatic jus, burnt onion petal

TERIYAKI KING OYSTER MUSHROOM

King oyster mushroom, 24 hour chip, aromatic jus, heritage carrots, burnt leek, wasabi emulsion, togarashi

LOADED FESTIVE BURGER

Smashed beef patty, pork & apple patty, bacon jam, truffle mayo, onion rings, glazed pig in blanket, dipping gravy, festive fries

PLANT-BASED BASKET

Plant-based goujons, festive seasoning, fries, cranberry slaw & aromatic jus

CRISPY WHITE FISH

Split velouté sauce, greens, togarashi rice

TABLE EXTRAS

TO SHARE. CROWD PLEASERS FOR THE ULTIMATE FESTIVE FEAST – £6 EACH

FESTIVE FRIES

CAULIFLOWER CHEESE V

GARLIC & ROSEMARY ROASTIES, TOSSED IN HONEY & PARMESAN

PORK & APPLE BON BON

TOSSED GREENS IN TOASTED ALMONDS & YUZU

CRANBERRY GLAZED PIGS IN BLANKETS



FINISH

SALTED CARAMEL POT V

White chocolate & caramel pot, sticky toffee bites, sesame tuile, burnt orange segments, toasted almonds, gold

CHOCOLATE ORANGE BROWNIE V

Chocolate sauce, orange dusting, vanilla ice cream

Plant-based available

ICE CREAM (3 SCOOPS)

Ask your server for today's flavours

Sustainably crafted by Northern Bloc

Plant-based available

ALLERGENS & CALORIES



Capture the code with your phone camera to access calorie & allergen information for each menu item.

KEY Plant-Based | V – Vegetarian

The Alchemist has always taken great pride in the service we offer to each and every one of our guests, and in the extraordinary efforts our teams make, to deliver that experience. That's why we have always ensured that any discretionary service charges or gratuities that are paid by you, the guest, go directly & completely, to the team in this venue. No monies are retained by the company.



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