

THE ALBERT — ARMS —

Christmas Menu 2017

£37.50 per Person

For the table: bread & house whipped butter

Roast chestnut & thyme soup
Warm salad of Brussels sprouts, goat's cheese, orange & chili
Game terrine, cornichons, apple chutney & toast
Curried mussels 'Mouclade'

Turkey, chestnut & bacon ballotine, winter greens, duck fat potatoes, bordelaise sauce
Steamed brill, cauliflower puree, spinach, crab cake & seed mustard dressing
Chili braised short rib, mashed potatoes, spiced glazed carrots & deep-fried oyster
Jerusalem artichoke, mushroom & walnut wellington, glazed salsify, shallots & parsnips, parsley
sponge

Homemade Christmas pudding with cognac clotted cream
Quince tart fine blackberry & cinnamon ripple ice cream
Chocolate Mess
Medjool dates, walnut ice cream

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Coffee & petit fours

Cheese course available for £5 supplement

This menu is available upon pre-booking and pre-ordering only

*For enquiries about our private dining room & banqueting menus please contact Sonata on
0207 9288224 or email enquiries@thealbertarms.co.uk*