

# The Albert Arms Christmas 2018





*With Love*

# Spaces

## First floor dining room

Our first floor dining room offers an intimate private dining experience. Ideal for seated parties of up to 26 guests or 35 standing.

## Back bar

Our back bar benefits from private access to the bar and standing space for pre-dinner drinks receptions. Ideal for seated parties of up to 32 or 60 standing.

## Front bar

The tables in our front bar can be reserved for informal, relaxed drinks for 10 to 30 guests.

## Small tables

We can cater for smaller Christmas dining parties of 6 to 18 guests.

## Exclusive pub hire

We offer exclusive use of the whole pub for larger parties that are looking for a fully tailored experience. Please contact us for more details.



# Christmas Menu 2018

£39.50 per person

*For the table: bread & house whipped butter*

Jerusalem artichoke soup, beetroot crisps

Winter salad of Brussel tops, poached pear, chicory, walnut, gorgonzola

Game terrine, cornichons, dijon, toast

New England clam chowder

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Pork & pancetta stuffed turkey ballotine, winter greens, duck fat potatoes, cranberry jus

Pan fried hake, celeriac two ways, spinach, brown shrimp butter

Confit duck leg, Pommes Anna, glazed beetroot, baby onion, redcurrant jus

Jerusalem artichoke, wild mushroom & chestnut parcel, cauliflower puree, charred leeks

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Home made Christmas pudding, cognac cream anglaise

Apple tart tartin, vanilla & blackcurrant ice cream

Café Patron chocolate brownie trifle

Passionfruit vacherin

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Filter coffee & petit fours

*Cheese course available £5 supplement*

*This menu is available upon pre-booking and pre-ordering only.  
A discretionary service charge of 12.5% will be added to the bill.*

# Finger buffet menu

*£2.00 per item*

Haloumi skewers, olive dip

Quinoa, tomato & feta arancini, Romesco dip

Mushroom pate, chutney, toast

*£3.00 per item*

Seasonal croquettes, house sauce

Chicken liver parfait, chutney, toast

Buffalo chicken heart skewers, blue cheese dressing

Haddock goujons, tartare sauce

Pickled white anchovy, tomato & basil bruschetta

Smoked salmon blini, cream cheese

*£6.00 per item*

Mini Albert Arms burger

*£1.50 per item*

Chocolate brownie peanut brittle Chantilly

Lemon tart

*Minimum selection 4 choices*

*Minimum portion 15 items*

## Boards

Beetroot hummus & flat breads £10

Mixed charcuterie, pickled shallots £15

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

*A discretionary service charge of 12.5% will be added to the bill.*



# Christmas Wine List

This carefully curated list of wines contains some of the gems from our cellar. Pre-ordering is advised to avoid disappointment.

*A full wine list is also available for both pre-ordering and on the day.*

Red		Sweet & Port	
Malbec, Zuccardi, Serie A, 2015 <i>Mendoza, Argentina 14%</i>	£40	The Rude Mechanichals, Frizzante, 2016 <i>Barrosa Valley, Australia 7%</i>	£32
Pinot Noir, Zephyr, 2014 <i>Marlborough, New Zealand 13%</i>	£48	Château Suduiraut, Lions de Suduiraut, 2013 <i>Sauternes, France (375ml) 13.5%</i>	£40
Areni Noir, Zorah Karasi, 2014 <i>Vayots Dzor, Armenia 14%</i>	£54	Pedro Ximinez, Bella Luna, NV <i>Jerez, Spain (375ml) 15%</i>	£44
Anima Negra ÀN/2, 2015 <i>Mallorca, Spain 13.5%</i>	£56	Ferreira 20 year, Old Tawny Port, Duque de Branganca, NV <i>Douro, Portugal 20%</i>	£73
Château Meyney, Saint-Estèphe, 2009 <i>Bordeaux, France 14.5%</i>	£63		
		White	
Chores-les-Beaune, Albert Bichot, 2013 <i>Burgundy, France 13%</i>	£65	Muscadet Sur Lie, La Roche, Domaine Herbauges, 2015 <i>Loire, France 12%</i>	£30
Châteauneuf-du-Pape, La Miocène, Grand Veneur, 2013 <i>Rhone, France 15%</i>	£66	Laureiro, Quintas do Homem, 2016 <i>Vinho Verde, Portugal 13%</i>	£36
Corton, Grand Cru, Albert Bichot, 2014 <i>Burgundy, France 13.5%</i>	£125	Verdejo, José Pariente, 2016 <i>Rueda, Spain 13%</i>	£38
		Mâcon-Villages, Clos de la Bressandre, 2014 <i>Burgundy, France 13%</i>	£41
Rose & Sparkling			
Carte Noire, Les Maîtres, 2016 <i>Provence, France 13.5%</i>	£39	Sancerre, Domaine Jean-Paul Picard, 2016 <i>France 12.5%</i>	£48
Henners, Brut, NV <i>Sussex, England 12%</i>	£59	Sauvignon Gris, Casa Marin, 2015 <i>Colchagua, Chile 14%</i>	£51
Trouillard, Authentique, Brut, NV <i>Champagne, France 12%</i>	£67	Meursault, Domaine Michelot, 2011 <i>Burgundy, France 13%</i>	£79





## —The Albert Arms —

The Christmas menu is available from Monday 19th November and throughout December. If your enquiry falls outside of these dates we would still love to hear from you and see what we can do to help.

All bookings are subject to a returnable deposit, minimum spend and service charge please contact us for more details.

The team at The Albert Arms are looking forward to welcoming you this festive season!



1 Gladstone Street, Southwark, London, SE1 6EY

The easiest way to book is via email. Contact Nadia:

[enquiries@thealbertarms.co.uk](mailto:enquiries@thealbertarms.co.uk)

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