

# THE ALBERT — ARMS —

## *Sample Christmas Menu 2021* *£45 per person*

Mulled Wine *glass 6.5*

Champagne, Duménil, Premier Cru, France, NV *glass 11*      *bottle 50*

Champagne, Bollinger, Special Cuvée, France, NV *bottle 50*



Pork & green peppercorn terrine, grape must, cornichons & toast

Sautéed scallops, cauliflower, garlic, winter tomato

Jerusalem artichoke soup, soft egg, artichoke crisps

Chicory, pear, walnut & blue cheese salad

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Celeriac & mushroom Pithivier, braised greens & black truffle gravy

Steamed hake, curried mussels, potatoes & spinach

Grilled short rib, soubise, sprout tops & crispy shallots

Turkey, pork & chestnut Ballotine, bread sauce, duck fat potatoes, Brussels

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Chocolate & hazelnut Feuilletine

*Pedro Ximenez, Mira La Mar, Spain, NV, 100ml*      *11.5*

Liquorice poached pear, chocolate sorbet

*Muscat de Beaumes de Venise, France, 2016, 100ml*      *6.5*

Miso treacle tart, clotted cream

*Sauternes, Château Les Mignets, France, 2018, 100ml* *11.0*

La Fromagerie cheese plate, quince jelly *5 supplement / 12 additional course*

*Fonseca Port, LBV, Portugal, 2014, 100ml*      *5.3*      *bottle 39*

*Fonseca Port, 20 Year Old, Portugal, 100ml*      *9.4*      *bottle 70*

