

THE ALBERT — ARMS —

Sample Christmas Menu 2021 *£45 per person*

Mulled Wine *glass* 6.5

Champagne, Duménil, Premier Cru, France, NV *glass* 11 *bottle* 55

Champagne, Bollinger, Special Cuvée, France, NV *bottle* 75



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

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

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

