

DECEMBER £12.50 MENU

GLUTEN FREE

a

TWO COURSES £12.50

available all day every monday in december
tuesday-friday 12-6pm and saturday 12.30-4pm

STARTERS

ROAST PARSNIP SOUP ^[V]
with truffle oil and toasted hazelnuts

MUSHROOMS ON TOAST ^[V]
wild and field mushrooms on toasted rustic bread
with a chestnut pesto*

TOMATO & BASIL BRUSCHETTA ^[V]
toasted rustic bread topped with walnut pesto, heritage
tomatoes, kalamata olives and buffalo mozzarella*

*all bread used is gluten free

MAINS

ROAST NORFOLK TURKEY
with mash potatoes, baby baked potatoes,
maple glazed veg, sprouts, gluten free stuffing
and red wine jus
£3.00 SUPPLEMENT

5OZ STEAK
with new potatoes and
mushroom & pancetta sauce

SMOKED HADDOCK RISOTTO
locally smoked haddock and sautéed leek risotto
with a soft poached egg

CHARGRILLED CHICKEN
with baby baked potatoes, french beans
and garlic cream sauce

WILD MUSHROOM RISOTTO ^[V]
with wild & field mushrooms and truffle oil

DESSERTS

GLUTEN FREE CHRISTMAS PUDDING ^[V]
with pouring cream

POACHED PEAR & GINGER SUNDAE ^[V]
with ice cream, toasted almonds and dark chocolate sauce

CROPWELL BISHOP STILTON ^[V]
with gluten free crostini and grapes

WE ENDEAVOUR TO ENSURE THERE ARE NO INGREDIENTS CONTAINING GLUTEN IN THESE DISHES
HOWEVER WE CANNOT GUARANTEE TRACES OF GLUTEN WILL NOT BE PRESENT DUE TO
THE OPEN PLAN NATURE OF OUR KITCHENS. PLEASE ALWAYS INFORM YOUR SERVER IF YOU HAVE
ANY ALLERGIES, AS DETAILED ALLERGY INFORMATION AVAILABLE ON REQUEST.

albert's

CHRISTMAS

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