

CHRISTMAS

PARTY MENU

a

STARTERS

CELERIAC & BLUE CHEESE WALDROF ^[V]

inspired by the classic salad - albert's waldorf combines granny smith apples, goji berries, toasted hazelnuts, parmesan crisps and saint agur dressing

SMOKED CHICKEN PAPPARDELLE

in a pancetta & confit garlic cream with wild rocket, almond pesto, toasted pine nuts and mini garlic bread

ALBERT'S PRAWN COCKTAIL

marie rose prawns with a whole crevette, cucumber & avocado guacamole, paprika spiced tortilla and bloody mary dressing

MUSHROOMS ON TOAST ^[V]

pan-fried wild mushrooms on toasted rustic bread with white truffle oil

MAINS

ROAST NORFOLK TURKEY

with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy

LANCASHIRE CHEESE & ONION PIE ^[V]

with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables and redcurrant jus

FILLET STEAK MEDALLIONS

on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, cropwell bishop blue cheese and a red wine & rosemary jus

PAN-FRIED SEABASS

with a snowpea & butternut squash choo chee curry, jasmine rice, tomato chilli sambal and a crispy coconut king prawn

DESSERTS

CHOCOLATE & GINGER PAVÉ ^[V]

a rich chocolate mouse with crispy praline & chocolate truffle filling with nutmeg ice cream, stem ginger and candied pecans

CRANBERRY & ORANGE CHRISTMAS PUDDING

with muscovado brandy sauce

BLACK FOREST ETON MESS

homemade meringue with kirsch cherries, spiced winter fruit compôte, whipped cream and chocolate sauce

35⁰⁰ PER PERSON
THREE COURSES

albert's

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's team members.
allergy information is available on request

CHRISTMAS

GLUTEN FREE MENU

a

STARTERS

MUSHROOMS ON TOAST ^[V]

pan-fried wild mushrooms on toasted rustic bread with white truffle oil

CELERIAC & BLUE

CHEESE WALDORF ^[V]

granny smith apples, goji berries, toasted hazelnuts, parmesan crisps and saint agur dressing

MAINS

ROAST NORFOLK TURKEY

with gluten free stuffing, roasted new potatoes, mash, buttered sprouts, maple glazed root vegetables and red wine jus

FILLET STEAK MEDALLIONS

on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, cropwell bishop blue cheese and a red wine & rosemary jus

PAN-FRIED SEABASS

with a squash & snowpea choo chee curry, jasmine rice, tomato chilli sambal and a crispy coconut king prawn

DESSERTS

BLACK FOREST ETON MESS ^[V]

homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries

CHOCOLATE & MANDARIN TORTE

with vanilla ice cream

35⁰⁰ PER PERSON
THREE COURSES

albert's

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CHRISTMAS

VEGAN MENU

a

STARTERS

MUSHROOMS ON TOAST

wild and field mushrooms with garlic and truffle oil
on toasted sourdough

MAINS

LENTIL & SPINACH STEAMED PUDDING

vegan suet pastry with lentils, kidney beans and wild
mushrooms, served with roasted new potatoes, brussels sprouts,
maple glazed root vegetables and vegan red wine gravy

DESSERTS

CHOCOLATE & MANDARIN TORTE

with dairy free vanilla ice cream

35⁰⁰ PER PERSON
THREE COURSES

albert's

albert's

CHRISTMAS

