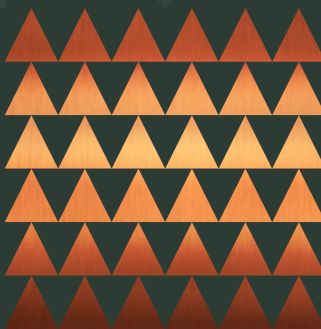
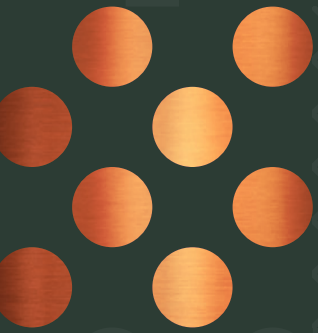


albert's

CHRISTMAS



CHRISTMAS

PARTY MENU

a

STARTERS

MUSHROOM & TARRAGON SOUP ^[V]

with crispy onions and white truffle oil

SWEET POTATO & COCONUT SPRING ROLL ^[V]

with an oriental salad, lime crème fraîche
and ponzu dressing

HAM HOCK SALAD

with broad beans, pickled shallots, gherkins and
a hot mustard dressing

ALBERT'S PRAWN COCKTAIL

a whole grilled crevette, prawns in marie rose
sauce, cucumber & avocado salsa, granary toast
and bloody mary dressing

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, buttered
sprouts, maple glazed root vegetables and a
lancashire cheese & chive sauce

SLOW BRAISED BEEF

with crispy dumplings, confit garlic mash,
french beans and rosemary jus

PAN ROASTED COD

with curried mussels, pak choi, snow peas,
red peppers and saffron new potatoes in
an aromatic chilli and coconut sauce

DESSERTS

CRANBERRY & ORANGE CHRISTMAS PUDDING

with muscovado brandy sauce

PASSION FRUIT ETON MESS ^[V]

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

CHOCOLATE VOLCANO ^[V]

warm chocolate pudding with a gooey
chocolate fondant centre served with
pistachio ice cream

LUNCH

12-4.45PM • £30

DINNER

FROM 5PM • £35

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

MUSHROOM & TARRAGON SOUP [V]

with crispy onions and white truffle oil

HAM HOCK SALAD

with broad beans, pickled shallots, gherkins and a hot mustard dressing

MUSHROOMS ON TOAST [V]

wild and field mushrooms with garlic and cream on toasted gluten free bread

MAINS

SLOW BRAISED BEEF

with confit garlic mash, french beans and rosemary jus

ROAST NORFOLK TURKEY

with gluten free stuffing, mashed potato, buttered sprouts, maple glazed root vegetables and red wine jus

PAN ROASTED COD

with curried mussels, pak choi, snow peas, red peppers and saffron new potatoes in an aromatic chilli and coconut sauce

DESSERTS

GLUTEN FREE CHRISTMAS PUDDING

with pouring cream

PASSION FRUIT ETON MESS [V]

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

CHOCOLATE & MANDARIN TORTE

with passion fruit syrup and vanilla ice cream

LUNCH

12-4.45PM • £30

DINNER

FROM 5PM • £35

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

VEGAN MENU

a

STARTERS

SWEET POTATO & COCONUT SPRING ROLL

with an oriental salad

MUSHROOMS ON TOAST

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

MAINS

MISO MARINATED TOFU

with pak choi, snow peas and red peppers in
an aromatic chilli & coconut sauce with wild & jasmine rice

WILD MUSHROOM & THYME PIE

with all the festive trimmings and vegan red wine gravy

DESSERTS

CHRISTMAS PUDDING

with dairy free vanilla ice cream

CHOCOLATE & MANDARIN TORTE

with passion fruit syrup and dairy free vanilla ice cream

LUNCH

12-4.45PM • £30

DINNER

FROM 5PM • £35

albert's

CHRISTMAS

NIBBLES

a

WARM ROSEMARY FOCACCIA BREAD [V]

with confit garlic butter

MINI CHIPOLATAS

with sticky honey and wholegrain
mustard glaze

HAM HOCK CROSTINI

with pickled shallots and gherkins

PAPRIKA SPICED CRISPY TORTILLAS [V]

with sour cream and jalapenos

£10⁰⁰ PER PERSON
MINIMUM OF 10 PEOPLE

ULTIMATE CHEESEBOARD

with granary toast, sour dough crostini, caramelised figs,
date and apple chutney, grapes and festive pickles

25.00?

DÉLICE DE
CRÉMIERS

LANCASHIRE
BLUE

INGLEWHITE
SMOKED GOATS

BLACK BOMBER
CHEDDAR

WHITE STILTON
& CRANBERRY

BOURSIN
GARLIC & HERB

albert's