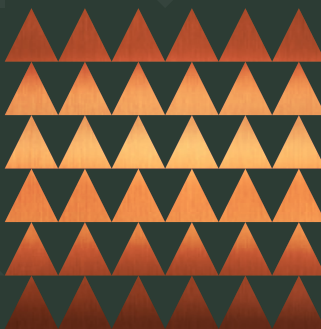
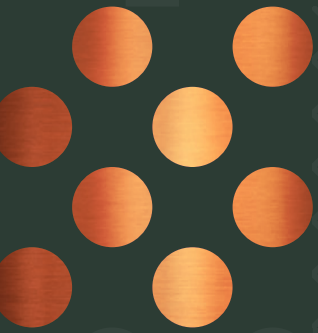


albert's

CHRISTMAS



CHRISTMAS

PARTY MENU

a

35⁰⁰ PER PERSON

STARTERS

SPICED COCONUT & SWEETCORN SOUP ^[V]
with sesame toast

MUSHROOMS ON TOAST ^[V]
pan-fried wild mushrooms with garlic & cream
on toasted rustic bread and white truffle oil

SMOKED CHICKEN CAESAR SALAD
with pancetta, crispy onions, baby gem lettuce,
shaved parmesan and homemade caesar dressing

MAINS

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

HERB CRUSTED FILLET STEAK MEDALLIONS
with truffle & parmesan chips, french beans,
caramelised onion jus and a blue cheese bon bon

PAN-FRIED SEABASS
with a snowpea & butternut squash choo chee curry,
jasmine rice, chilli relish and a crispy coconut king prawn

LANCASHIRE CHEESE & ONION PIE ^[V]
with roast potatoes, mash, buttered sprouts,
maple glazed root vegetables and redcurrant jus

DESSERTS

CHRISTMAS PUDDING ^[V]
with muscovado brandy sauce and dried cranberries

ALBERT'S TREACLE TART ^[V]
with stem ginger syrup and vanilla mascarpone

CHOCOLATE ORANGE CHEESECAKE
with fresh raspberries and longridge farm's vanilla ice cream

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CHRISTMAS

GLUTEN FREE MENU

a

35⁰⁰ PER PERSON

STARTERS

SPICED COCONUT & SWEETCORN SOUP ^[V]
with gluten free bread

MUSHROOMS ON TOAST ^[V]
pan-fried wild mushrooms on toasted gluten free
bread with white truffle oil

MAINS

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

PAN-FRIED SEA BASS
with a squash & snowpea choo chee curry, jasmine rice,
chilli relish and a pan-fried
king prawn

HERB CRUSTED FILLET STEAK MEDALLIONS
with truffle & parmesan roasted new potatoes, french beans,
caramelised onion jus and crumbled
blue cheese

DESSERTS

GLUTEN FREE CHRISTMAS PUDDING ^[V]
with pouring cream

CHOCOLATE & MANDARIN TORTE ^[V]
with longridge farm's vanilla ice cream

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CHRISTMAS

VEGAN MENU

a

28⁰⁰ PER PERSON

STARTERS

SPICED COCONUT & SWEETCORN SOUP
with sesame toast

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

MAINS

BUTTERNUT SQUASH & CHICKPEA PIE
vegan shortcrust with lentils, chickpeas and butternut squash,
served with roasted new potatoes, brussels sprouts, maple
glazed root vegetables and
vegan red wine gravy

MISO & CHILLI GLAZED AUBERGINE
with crispy kale, wild & jasmine rice,
choo chee curry and chilli relish

DESSERTS

CHOCOLATE & MANDARIN TORTE
with dairy free vanilla ice cream

MULLED PEAR & STEM GINGER SUNDAE
with dairy free vanilla ice cream

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