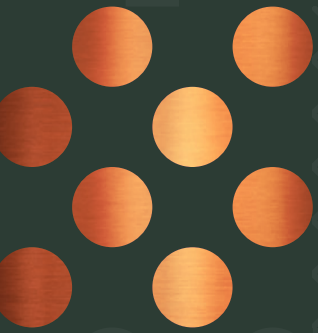


albert's

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 a beetroot boiled egg, broad beans, shallots, pickled
gherkin 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 veggie gravy

SLOW ROASTED PULLED BEEF

with a chestnut croquette, maple glazed root
vegetables, roast potatoes and a madeira
and baby onion 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 white truffle oil

PAN-FRIED KING PRAWNS

with chilli, lemon and garlic on toasted
gluten free bread

MAINS

ROAST NORFOLK TURKEY

with gluten free stuffing, roasted new potatoes, 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

TOMATO & ROSEMARY RISOTTO ^[V]

with warm yellison goats' cheese
and spring onions

DESSERTS

PASSION FRUIT ETON MESS ^[V]

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

CHOCOLATE & MANDARIN TORTE

with vanilla ice cream

LUNCH

12-4.45PM • £30

DINNER

FROM 5PM • £35

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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

LUNCH

12-4.45PM • £30

DINNER

FROM 5PM • £35

albert's

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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

50.00

DÉLICE DE
CRÉMIERS

LANCASHIRE
BLUE

INGLEWHITE
SMOKED GOATS

BLACK BOMBER
CHEDDAR

WHITE STILTON
& CRANBERRY

BOURSIN
GARLIC & HERB

albert's