



albert's

NEW YEAR EVE

NEW YEARS EVE MENU

a

GLASS OF PROSECCO AND CANAPÉS ON ARRIVAL

STARTERS

TUNA TARTARE

with an avocado, pickled cucumber & yuzu salad, japanese mayonnaise and wonton crisps

CHESHIRE LAMB CUTLET

with warm goats cheese & walnut bread crostini, roasted figs and honey & chive dressing

CRISPY DUCK EGG ^[V]

with toasted brioche soldiers, shaved truffles and onion purée

HAM HOCK TERRINE

with tempura pickles, poached baby pear and mustard crème fraîche

MAINS

8 OZ SIRLOIN STEAK

with smoked garlic butter, chargrilled asparagus, truffle pomme purée, fennel & gruyère croquette and bone marrow gravy

HERB CRUSTED COD & GRILLED TIGER PRAWNS

with slow roasted heritage tomatoes, chorizo and butter beans and a lemon & saffron aioli

APRICOT & PINE NUT STUFFED CHICKEN

with thyme roasted fondant potatoes, pumpkin purée, rosemary jus and smoky bacon jam

CROPWELL BISHOP STILTON & ROASTED SHALLOT TART ^[V]

with baby hassleback potatoes, balsamic onion, candied walnut salad and raspberry vinaigrette

ALBERT'S DESSERT SHARER

CHOCOLATE & CHERRY FONDANT

WHITE CHOCOLATE PROFITEROLES

STICKY TOFFEE PUDDING

with almond and pistachio cream

with toasted pecans

MINI RASPBERRY & MINT FIZZ

WHITE & DARK CHOCOLATE DIPPED STRAWBERRIES

6:00 - 7:15PM

£45

FROM 7:30PM

£60

a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members.
allergy information is available on request