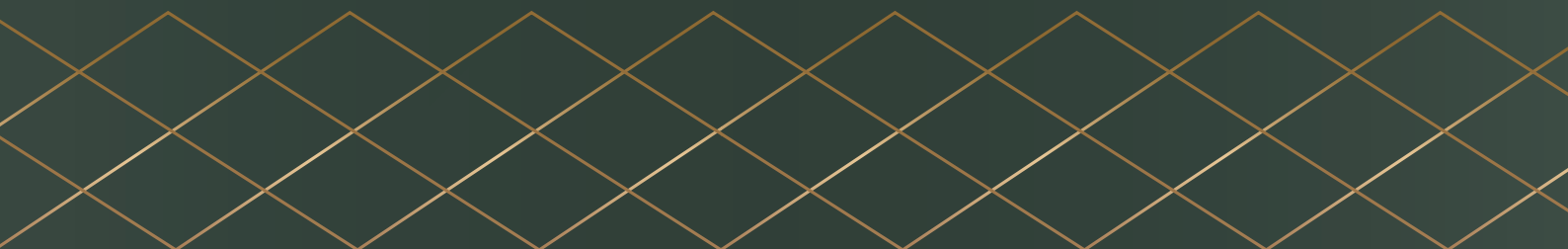


CHRISTMAS

AT

albert's



CHRISTMAS

CANAPÉS

MEAT

PULLED BEEF CROQUETTES
with horseradish mayo

PIGS IN BLANKETS
with a sticky honey and wholegrain mustard

GRESSINGHAM DUCK SKEWERS
with peanut satay sauce

THAI CHICKEN FRITTERS
with chilli jam and coriander
[GFO]

VEG

MUSHROOM & TARRAGON SOUP
with crispy onions and white truffle
[VE][GF]

**WHIPPED GOATS CHEESE
BRUSCHETTA**
with poached pear, walnuts and hot honey
[V][GFO]

MINI SQUASH & ONION BHAJI
with mint mayo
[VE]

AVOCADO BRUSCHETTA
with srirach mayo and coriander
[VE][GFO]

FISH

SALMON BLINIS
kiln smoked salmon with buttermilk and chives

TEMPURA PRAWNS
with sriracha mayonnaise, lime and pea shoots
[GFO]

COD & KING PRAWN FISHCAKE
with dill, caper & gherkin mayonnaise

SMOKED MACKEREL PÂTÉ
with capers and dill
[GFO]

£10⁰⁰ PER PERSON
FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON
PER ADDITIONAL CANAPÉ

choose the number of canapés you would like per person
then select the corresponding number of items from the menu
for example, if you would like four canapés per person,
please choose four different items

AVAILABLE DAYTIME ONLY

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

CHRISTMAS

STREET FOOD MENU

Our Street Food Menu is designed to provide a less formal dining option than our fork and bowl menus

The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

ROAST TURKEY SLIDERS

with pine nut stuffing and crispy roast potatoes

[GFO]

BRIE & CRANBERRY SANDWICH

with cracked black pepper mayo and rosemary rock salt wedges

[V][GFO]

PIGS IN BLANKETS

mini sausages wrapped in bacon with truffle mash and rosemary jus

BUTTERMILK CHICKEN

with charred sweetcorn coleslaw and piri-piri sauce

[GFO]

LOADED CHEESE & BACON WEDGES

with smoked bacon and rosemary salt

[VEO][GFO]

PULLED PORK NACHOS

pulled pork with melted cheese, jalapeños and coriander

POSH FISH & CHIPS

lemon sole goujon with skinny fries and caper & gherkin mayonnaise

£18⁹⁵ PER PERSON

CHOOSE 3 ITEMS PER PARTY

MINIMUM OF 50 PEOPLE

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

CHRISTMAS

BOWL MENU

MAINS

BEEF WELLINGTON POT PIE

slow braised rump of beef in a rich red wine jus, with wilted spinach, mushroom duxelle and shortcrust pastry

LAMB SHOULDER HOT POT

slow-braised lamb with winter vegetables and hot pot potatoes
[GFO]

MALAYAN CHICKEN

chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers
[VEO][GF]

SLOW BRAISED CHICKEN

with smoked pancetta, red wine, thyme and roasted shallots
[GF]

TURKEY & LEEK PIE

with smoked bacon, truffle béchamel and puff pastry

LANCASHIRE CHEESE & ONION PIE

caramelised onions and potatoes in a lancashire cheese sauce topped with crisp puffed pastry
[V][VEO]

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings
[V][VEO]

SIDES

WINTER GREENS

with shallot butter and toasted almonds
[V][VEO][GF]

ROSEMARY & ROCK SALT BABY BAKED POTATOES

[VE][GFO]

TRUFFLE & PANCETTA SPROUTS

[GF]

MAPLE ROASTED CARROTS & PARSNIPS

[VE]

PEAR, APPLE & WALNUT WALDORF SALAD

[V][VEO][GFO]

HOUSE SALAD

With tomatoes, red onion, cucumber and house dressing
[VE][GF]

GARLIC BREAD

toasted ciabatta with garlic & rosemary butter
[V]

JASMINE RICE

with fresh coriander, crispy shallots
[VE][GF]

minimum of 30 people

£24⁹⁵ PER PERSON

CHOOSE 2 MAINS & 2 SIDES

£28⁹⁵ PER PERSON

CHOOSE 3 MAINS & 2 SIDES

ADDITIONAL SIDES CAN BE ADDED ON, PLEASE ENQUIRE WITH YOUR COORDINATOR FOR THESE COSTINGS

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

CHRISTMAS

FESTIVE FEAST

MEAT

CHOOSE ONE
OF THE FOLLOWING

HOT ROAST TURKEY SANDWICH

served with pine nut stuffing and cranberry sauce
[GFO]

OR

BRATWURST IN A PRETZEL BUN

with sauerkraut, sweet mustard sauce, spicy ketchup

VEGAN

VEGGIE SAUSAGE IN A PRETZEL BUN [V][VEO]

with sauerkraut, sweet mustard sauce, spicy ketchup

VEGETARIAN OPTIONS
WILL BE PREPARED FOR 10%
OF THE NUMBER OF GUESTS
ATTENDING

SIDES

ALPINE MAC & CHEESE

[V]

CRISPY SMASHED POTATOES

with truffle mayonnaise and
parmesan
[V][VEO][GFO]

ROASTED CORN ON THE COB

[V][GF][VEO]

RED CABBAGE COLESLAW

[V][VEO][GFO]

£18⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

EXTRAS

CAN BE ADDED TO ANY BUFFET
MINIMUM OF 30 PER ITEM

HONEY & WHOLEGRAIN MUSTARD SAUSAGES

5.00

LOADED ROASTIES

with sage onions, cheese sauce, gravy

5.00

[VO]

GARLIC & ROSEMARY FOCACCIA

4.00

[V]

DESSERTS

CAN BE ADDED TO ANY BUFFET
MINIMUM OF 30 PER DESSERT

SALTED CARAMEL BROWNIE BITES

3.50

[V]

MINI KIWI & MANGO MESS

6.00

[V][GF]

APPLE SPRING ROLLS

with clotted cream

6.00

[V][VEO]

MINCE PIES

with pouring cream

2.50

[V]

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

CHRISTMAS

PRIVATE DINING

CREATE YOUR OWN MENU FOR YOUR GROUP FROM THE OPTIONS BELOW

STARTERS

CHOOSE UP TO TWO STARTERS OR ONE SHARER

HAM HOCK & APRICOT TERRINE

with crostini, spiced apple chutney, sweet
mustard and watercress

[GFO]

MUSHROOM & TARRAGON SOUP

with crispy onions and white truffle

[VE][GF]

SESAME CHICKEN SATAY

with peanut, lime & coriander slaw
and chilli oil

WHIPPED GOATS CHEESE BRUSCHETTA

with poached pear, walnuts and hot honey

[V][GFO]

SHARER

FESTIVE DELI BOARD

+£2.50PP SUPPLEMENT

peppered pastrami, smoked salmon with
tallegio, chargrilled red peppers,
pickles and ciabatta

[VO][GFO]

PLEASE NOTE:
IF SELECTED ALL GUESTS MUST HAVE
THE DELI BOARD

MAINS

CHOOSE UP TO THREE MAINS

ROAST NORFOLK TURKEY

with roast potatoes, mash, buttered sprouts, carrots and parsnips,
chipolatas, stuffing and gravy

[GFO]

ROASTED LAMB RUMP

with mash, maple roasted parsnips and winter berry jus

[GF]

LANCASHIRE CHEESE & ONION PIE

with roast potatoes, mash, buttered sprouts, carrots and parsnips
and redcurrant jus

[V][VEO]

PAN-ROASTED SALMON

with buttered new potatoes, charred leeks, lemon & dill cream
and baby herbs

[GF]

DESSERTS

CHOOSE UP TO TWO DESSERTS

CRANBERRY & ORANGE CHRISTMAS PUDDING

with muscovado brandy sauce

[V][VEO] [GFO +1.00 SUPPLEMENT]

KIWI & MANGO MESS

with vanilla bean cream, meringue, pear ripple,
coconut and pomegranate

[V][GF]

CHOCOLATE BROWNIE

with toasted marshmallow, cinnamon ice cream
and chocolate sauce

[VEO][GFO]

MIXED CHEESE FOR 1

+£1.00PP SUPPLEMENT

ribblesdale honey & flower goat log, harrogate blue
and grandma singletons tasty lancashire,
with spiced apple chutney, oat biscuits, cornichons

[V][GFO]

ADD TEA, COFFE & FESTIVE TREATS TO YOUR MEAL FOR £4 PER PERSON

LUNCH

£34⁹⁵ PER PERSON

DINNER

£39⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

[V] VEGETARIAN | [VE] VEGAN
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

PLEASE CONFIRM YOUR MENU WITH A CO-ORDINATOR BEFORE SENDING IT TO YOUR GUESTS. IF VEGETARIAN
OPTIONS ARE REQUIRED, PLEASE ENSURE YOU HAVE INCLUDED A VEGETARIAN ITEM AS ONE OF YOUR CHOICES
FOR EACH COURSE. WE ASK ALL SEATED MEALS TO PROVIDE A TABLE PLAN IN ADVANCE OF THE DAY ALONG WITH
A PRE-ORDER IF YOUR MENU HAS MULTIPLE OPTIONS

CHRISTMAS

DRINKS PACKAGES

PARTY STARTER

ON ARRIVAL

ONE GLASS OF PROSECCO

OR

ONE BOTTLE OF ESTRELLA

PER PERSON

AT THE TABLE

TWO BOTTLES OF ESTRELLA

OR

HALF A BOTTLE OF WINE

PER PERSON
FROM THE OPTIONS BELOW

ALL THE TRIMMINGS

ON ARRIVAL

TWO GLASSES OF PROSECCO

OR

TWO BOTTLES OF ESTRELLA

PER PERSON

AT THE TABLE

TWO BOTTLES OF ESTRELLA

OR

HALF A BOTTLE OF WINE

PER PERSON
FROM THE OPTIONS BELOW

WHITE

PINOT GRIGIO

SERAMARIS, ITALY

crisp sicilian white with vibrant fruit and
refreshing finish

RED

TEMPRANILLO

VINO DE LA TIERRA DE

CASTILLA, SPAIN

light and fruity with a touch of spice on
the finish

ROSÉ

WHITE ZINFANDEL

HAWKES PEAK, USA

off-dry californian rosé with luscious
strawberry notes

£20⁰⁰ PER PERSON

£26⁵⁰ PER PERSON

FESTIVE CHEER

TWO BOTTLES OF WHITE
WINE

PINOT GRIGIO

SERAMARIS, ITALY

crisp sicilian white with vibrant fruit and
refreshing finish

TWO BOTTLES OF RED
WINE

TEMPRANILLO

VINO DE LA TIERRA DE

CASTILLA, SPAIN

light and fruity with a touch of spice on the
finish

TWO BOTTLES OF ROSÉ
WINE

WHITE ZINFANDEL

HAWKES PEAK, USA

off-dry californian rosé with luscious
strawberry notes

TEN BOTTLES
OF ESTRELLA

TWO BOTTLES
OF STILL OR SPARKLING
MINERAL WATER

£210⁰⁰ PER TABLE