

THE ALBERT — ARMS —

Christmas menu 2019

£39.50 per person

For the table: bread & house whipped butter

Parsnip soup & spiced crème fraiche

Chicory, crispy artichoke, smoked walnuts, Gorgonzola, truffle honey dressing

Leek, chicken leg & liver terrine, piccalilli & bruschetta

Smoked beetroot gravlax, gribiche, soft quails egg

Roast turkey, chestnut & apricot stuffing, winter greens, duck fat potatoes & cranberry jus

Pancetta wrapped hake, puy lentils, red kale & sage Beurre noisette

Confit duck leg, potato Benguet, grilled hispi cabbage & redcurrant jus

Grilled cauliflower steak, roast pumpkin mash, salsa Verde, Brussel tops

Home-made Christmas pudding, Cognac crème Anglaise

Double chocolate torte, crème fraiche ice cream

Puff pastry apple pie, calvados ice cream, pistachio crumble

Passion fruit vacherin

Filter coffee & petit fours

Cheese course available £5 supplement

This menu is available upon pre-booking and pre ordering only

For enquiries about our private dining rooms & menus please contact Sonata

enquiries@thealbertarms.co.uk /0207 9288224