

THE ALBERT ARMS

Christmas parties

STARTERS

Roasted celeriac and cheddar soup
Crispy parsnips

Orange and lime cured salmon
Root vegetable remoulade thyme craker

stirfried gnocchi (ve)
vegetables and wild mushrooms

Barbary duck terrine
orange sauce, sourdough crackers

MAINS

Traditional Turkey crown and stuffing
Served with pig in blanket, goose fat roast potatoes, maple roast parsnips, Brussel sprouts, Yorkshire pudding, cranberry sauce and gravy

30 days aged rump of beef
served medium rare with goose fat potatoes, maple roast parsnip, Brussel sprouts, Yorkshire pudding, horseradish and gravy

Plant based smoked roast turkey
Served with vegan roast potatoes and onion and herbs gravy

Smoked bacon rolled chicken breast
stuffed with mushrooms and chestnuts with baby roast potatoes roast vegetables and chicken jus

Haddock supreme with parmesan crust
prosecco sauce and samphire potatoes

Desserts

Christmas pudding, brandy sauce and wild berry
Orange chocolate and toffee sauce tart
almond pannacotta, cherry and mulled wine sauce(ve)
Wildberry and apple crumble served with custard sauce
extra matured cheddar served with celery, mango chutney, walnuts and crackers

£38 per person