

THE ALBION

FESTIVE MENU 2021

52.50 per person

Starters

Delica pumpkin soup, pumpernickel & walnut seed praline

Smoked ham hock terrine, spiced carrot and apricot chutney, pickled mustard seeds

Crispy lamb sweetbread salad, Jerusalem artichoke, frisée & truffle dressing

Citrus cured Chalk Stream trout, pickled cucumber, rocket & crème fraîche

Mains

Roast celeriac, goats curd, winter greens & hazelnuts

Whole baked plaice, sea vegetables, capers & lemon

Slow cooked pork belly, sherry & brown sugar apples

Stuffed bronze turkey, pigs in blankets, sprouts, goose fat potatoes, cranberry sauce & gravy

Marsala braised Hereford beef cheek, red onion choucroute, puffed wild rice

Dessert

Chestnut cake, vanilla ice cream & whiskey sauce

Christmas pudding, brandy butter & custard

Mulled wine poached pear, spiced pearl barley rice pudding

Dark chocolate crème au, clementine & frosted walnuts

Our dishes may contain nuts, seeds & shellfish. Full allergen list available - please ask your server to see a copy.

We select our meat for its quality & can trace it back to the farm.

A discretionary 12.5% service charge will be added to your bill.