

CHRISTMAS @ THE ALBERT



NEW LANDLORD TOM, HEAD CHEF CRISTIANO AND THE CREW ARE ROLLING OUT THE RED CARPET TO INVITE YOU TO THE ALBERT FOR A JOLLY GOOD CHRISTMAS BASH! 🎄

WE'VE GOT A SMORGASBORD OF MENUS THAT'LL MAKE ANY GATHERING A FEAST TO REMEMBER!

OUR FUNCTION ROOMS ARE UP FOR GRABS WITHOUT COSTING YOU A SINGLE EXTRA PENNY! 🎉

OUR CHRISTMAS OPENING TIMES:

CHRISTMAS EVE 12 - 1AM
CHRISTMAS DAY - 12 - 6PM
BOXING DAY 12 - 6PM

NEW YEARS EVE - 3PM - 1AM
NEW YEARS DAY - 12 - 6PM



DRINKS & NIBBLES



4 CANAPES & 125ML PROSECCO OR MULLED WINE

£15 PER PERSON

MINIMUM ORDER 12 PEOPLE AVAILABLE 25TH
NOVEMBER - 24TH DECEMBER

PIGS IN BLANKETS & CRANBERRY JAM

MINI SHRIMP 'PO BOY' WITH
REMOULADE SAUCE

MUSHROOM ARANCINI WITH TRUFFLE
MAYO (PB) (V)

MINI MINCE PIES

THIS IS A SAMPLE MENU AND CAN BE ADAPTED IF YOU
WOULD LIKE DIFFERENT DRINKS OPTIONS OR NIBBLES
INCLUDED IN YOUR PACKAGE.

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR
FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.



BUFFET MENU

CHOOSE SIX ITEMS FROM THE MENU BELOW £20PP

AVAILABLE 25TH NOVEMBER - 24TH DECEMBER

MEAT

BUFFALO CHICKEN WINGS
WITH BLUE CHEESE DIP

BUTTERMILK TURKEY SLIDER WITH
CRANBERRY MAYO

SMASH BURGER SLIDER WITH SECRET
SAUCE & PICKLES

BLACK PUDDING SAUSAGE ROLL
WITH PICCALILLI

PIGS IN BLANKETS WITH CRANBERRY JAM

LAMB KOFTA WITH MINT YOGHURT

FISH

BATTERED HADDOCK
WITH TARTARE SAUCE

MINI SHRIMP 'PO BOY' WITH
REMOULADE SAUCE

PLANT BASED

CORN RIBS, SRIRACHA MAYO,
CRISPY ONIONS

CRUDITÉ, FLATBREAD, BABAGANOUSH
AND HUMMUS

MUSHROOM ARANCINI
WITH TRUFFLE MAYO

SWEET

WARM CHOCOLATE BROWNIE BITES

MINI MINCE PIES

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CHRISTMAS PARTY MENU



TWO COURSES £29PP THREE COURSES £35PP
AVAILABLE 25TH NOVEMBER - 24TH DECEMBER

STARTERS

ROAST CELERIAC SOUP, CHEDDAR CROUTONS (V)
KING PRAWN COCKTAIL WITH BLOODY MARY DRESSING & CURED CUCUMBER
PORK RILLETTE, CORNICHON & PICKLED RED ONION, TOASTED SOURDOUGH
PAN FRIED GNOCCHI, MUSHROOM & TRUFFLE PUREE, VEGAN 'PARMESAN', ROCKET (VG)

MAINS

ROAST TURKEY BREAST WITH ALL THE TRIMMINGS, PIGS IN BLANKETS & CRANBERRY SAUCE
PLANT BASED ROAST WITH ALL THE TRIMMINGS, SAGE STUFFING & CRANBERRY SAUCE (VG)
SHORT RIB OF BEEF ON THE BONE WITH PARSLEY MASH, ROAST CARROTS & BACON & ONION GRAVY
FILLET OF BREAM WITH A PARMESAN & THYME CRUST, CRUSHED NEW POTATOES, SPINACH PUREE
BUTTERNUT SQUASH AND LEEK RISOTTO, PICKLED WALNUTS & (V)

PUDDINGS

CHRISTMAS PUDDING WITH BRANDY SAUCE (V)
CHOCOLATE & ORANGE SUNDAE WITH CHOCOLATE ICE CREAM & CARAMELISED ORANGE (V)
SPICED APPLE CRUMBLE WITH VANILLA CUSTARD
ALMOND PANNACOTTA, MULLED PEAR SAUCE (VG)

CHEESEBOARD

(£8 SUPPLEMENT PP)
VINTAGE CHEDDAR, OXFORD BLUE & SOMERSET BRIE
WITH MANGO CHUTNEY, CELERY, WALNUTS & CRACKERS (V)

COFFEE OR TEA AND MINTS 3PP

FESTIVE LUNCHEON

AVAILABLE MONDAYS - THURSDAYS 25TH NOVEMBER - 23RD DECEMBER
TWO COURSES £22PP / WITH A WELCOME MULLED WINE £27PP

ROAST CELERIAC SOUP,
THYME CROUTONS (VG)
OR
PORK RILLETTE,
PICKLED RED ONION
& TOASTED SOURDOUGH

ROAST TURKEY BREAST
OR PLANT BASED ROAST
OR
WITH ALL THE
TRIMMINGS &
CRANBERRY SAUCE

COFFEE AND A MINI
CHOCOLATE BROWNIE
OR
CHRISTMAS PUDDING &
BRANDY SAUCE

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CHRISTMAS DAY MENU

THREE COURSES 87.50PP / WITH A GLASS OF CHAMPERS 100PP
KIDS UNDER 12 - 25.00 - LET US KNOW WHAT THEY WANT TO EAT AND WE WILL DO OUR BEST TO ACCOMODATE...

NIBBLES FOR THE TABLE

PORK RILLETTE, CORNICHONS & CAPERS
MUSHROOM ARANCINI W/TRUFFLE MAYO (PB) (V)
HUMMUS & BABAGANOUSH , OLIVES & BREADS FOR THE TABLE

STARTERS

ROAST CELERIAC SOUP, CHEDDAR CROUTONS (V)
SMOKED SALMON & LOBSTER COCKTAIL
W/BLOODY MARY DRESSING & CURED CUCUMBER
SMOKED DUCK BREAST, BLOOD ORANGE SALAD, HAZLENUT PESTO
PAN FRIED GNOCCHI, MUSHROOM & TRUFFLE PUREE,
VEGAN 'PARMESAN', ROCKET (VG)

MAINS

ALL SERVED W/ ROAST POTATOES, BRUSSELS SPROUTS, SEASONAL VEGGIES, CAULI
CHEESE, BREAD SAUCE & GRAVY

ROAST TURKEY BREAST & HONEY CLOVE BAKED GAMMON
W/ PIGS IN BLANKETS & CRANBERRY SAUCE
ROAST RIB OF BEEF, YORKSHIRE PUDDING, HORSERADISH SAUCE, ROAST SHALLOT
PLANT BASED ROAST W/ SAGE & ONION STUFFING (VG)
FILLET OF BREAM W/ A PARMESAN & THYME CRUST,
CRUSHED NEW POTATOES W/ SAMPHIRE, CRAYFISH & LEMON BUTTER SAUCE

PUDDING

CHRISTMAS PUDDING W/ BRANDY SAUCE (V)
CHOCOLATE & ORANGE SUNDAE W/ CHOCOLATE ICE CREAM & CARAMELISED ORANGE (V)
SPICED APPLE CRUMBLE W/ VANILLA CUSTARD
VINTAGE CHEDDAR, OXFORD BLUE & SOMERSET BRIE
W/ MANGO CHUTNEY, CELERY, WALNUTS & CRACKERS (V)

COFFEE AND CHOCOLATES

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SHARING BOARDS

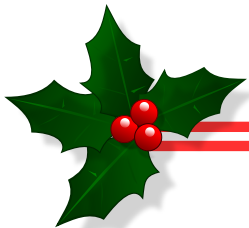
£20 PER PERSON, MINIMUM ORDER OF 12 PEOPLE

VEG: BUFFALO CAULIFLOWER, CAJUN SPICED HALLOUMI FRIES, WHIPPED FETA, HUMMUS & PITA (V)

MEAT: BBQ GLAZE BABY BACK RIBS, CAJUN WINGS, MINI SMASH BURGERS, SLAW, CORN, SRIRACHA MATO

FISH: HADDOCK GOUJONS, TEMPURA PRAWNS, CALAMARI, TARTAR SAUCE, WASABI MAYO, PICKLED VEG, PITA BREAD

ALL SERVED WITH 2 ADD ONS FROM THE LIST BELOW - PLEASE CHOOSE



ADD ONS...

£3 PER ITEM, MINIMUM ORDER OF 12 ITEMS

SALADS & VEGETABLES

NEW POTATO, SPRING ONION AND CHIVE SALAD (V)

SPICED CORN ON THE COB, SRIRACHA MAYO, CRISPY ONIONS (V)

TRIPLE COOKED CHIPS (V)

MAC AND CHEESE (V)

ROASTED CHICKPEAS, TAHINI, RED ONION AND BUTTERNUT SQUASH SALAD (PB)

HOUSE SLAW (PB)

MIXED LEAF SALAD (PB)

SWEET & NIBBLES

BOWL OF CRISPS & NUTS (V)

CAKE & BISCUIT SELECTION

FRUIT PLATTERS

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