



the ALBYN

CHRISTMAS MENU 2017

Red Lentil and Vegetable Soup with Snipped Herbs

Terrine of Ham Hock
Piccalilli and Rosemount brownie bread

Tain of Crab, Prawns and Smoked Salmon
Apple and Tomato salad

Whipped Brie Salad with Dates and Candied Walnuts
Balsamic dressing

Roasted Turkey Olive Wrapped in Parma Ham, Skirlie Stuffing
Creamy mash, winter roasted vegetables and red wine, cranberry & chestnut jus

Pan Roasted Coley, Crushed Heritage Potatoes, Peas, Pancetta, samphire
Pernod and dill cream sauce

Braised Brisket in Beer
Parsnip, mushrooms, roasted potatoes, pan juices with Dijon mustard

Goats Cheese and Cranberry Filo Parcels
Creamy mash potatoes and fine green beans

Warm Christmas pudding
Brandy and ginger butter

Mulled Wine Panna Cotta
Mulled winter fruits

Chocolate Tart
Honey comb, meringue and raspberries

Selection of British Cheese
Clava Brie and Mull of Kintyre Cheddar quince, with chutney and savoury biscuits

Tea or coffee and mini mince pies

£34.95 per person Sunday to Thursday

£37.95 per person Friday and Saturday

For special dietary requirements or allergy information then please request these

