✦ FESTIVE AT ALBIE ✦

2-COURSE 55 | 3-COURSE 70

starter & main, or main & dessert
pre-book only, minimum 10 guests
48hr sourdough & whipped butter for the table, included

SNACKS | add on

PIGS IN BLANKETS 11
honey mustard glaze

JALAPENO CHEESE CROQUETTES 10
paprika & lime mayo

A BIT OF BOTH 18
pigs in blankets & jalapeno cheese croquettes, to share

STARTERS | choose one

SLOW-COOKED OX CHEEK CROQUETTE
celeriac purée, truffle Manchego

BEETROOT GRAVADLAX
seaweed cracker, squid ink aioli, trout keta

ROASTED DELICA PUMPKIN
vegan stracciatella, pomegranate

MAINS | choose one

PAN-FRIED CORNISH BRILL
cavolo nero, citrus butter, fennel

CONFIT GRESSINGHAM DUCK LEG
cranberry braised cabbage, mulled wine plums

CHARRED AUBERGINE
pepper relish, vegan feta dressing

SIDES | included, served family style

brussels sprouts & chestnuts,
glazed heritage carrots, gratin dauphinoise

DESSERTS | choose one

WARM SPICED FRUIT TART
vanilla ice cream

72% DARK CHOCOLATE DELICE
whipped crème fraîche, pistachio tuile

VEGAN LEMON CHEESECAKE

TO FINISH | add on

ARTISAN CHEESE PLATTER 15
for the table, per guest, minimum 4

please let the team know about any allergies or dietary requirements