

# albie

FESTIVE MENU £65 PER PERSON

## STARTERS

SMOKED SALMON AND CANDY BEETROOT SALAD (CAN BE GF) F | G | M

Horseradish cream, beetroot powder, dill oil, rye bread

BUTTERNUT SQUASH AND PANCETTA SOUP (CAN BE GF AND VG) G

Crispy sage, nutmeg, sourdough roll

ROASTED ROOT VEGETABLE SALAD VG | GF | SD

Carrots, parsnips, sweet potatoes, wild rocket, balsamic glaze, pumpkin seeds

## MAINS

HERB-CRUSTED COD WITH WINTER GREENS GF | F | D

Parsley & thyme crust, sautéed kale & chard, lemon butter sauce

ROASTED VENISON LOIN GF

Crispy brussels sprouts, roasted fingerling potatoes, damson venison jus

STUFFED PORTOBELLO MUSHROOMS VG | G | SD

Stuffed with farro, chestnuts, spinach, and shallots, balsamic reduction, roasted fingerling potatoes

## DESSERTS

APPLE & BLACKBERRY CRUMBLE V | G | D

Madagascan vanilla gelato

SPICED CHOCOLATE CAKE V | G | D

cinnamon & nutmeg, Chantilly cream, cocoa

VEGAN PUMPKIN PIE VG | G

Coconut yoghurt

Vegetarian V | Vegan VG | Gluten-free GF | Dairy-free DF | Allergens: Mustard M | Fish F | Nuts N | Dairy D | Celery C | Egg E | Gluten G | Sulphur dioxide Sd | Crustaceans Cr | Soya | Sesame X

Rate includes VAT. 12.5% Service Charge will be added. Please note that all menus are subject to seasonal change.