



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)

Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

Juniper & coriander crusted venison carpaccio,
Lincolnshire Poacher, pistachios, figs, rocket

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Dorset cured pork loin, dandelion & hazelnut salad

Jude's lemon sorbet

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share

Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting cauliflower (vg)

Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread

Mulled quince, pear & fig tart, vanilla ice cream (vg)

Shepherds Purse Northern Blue, Pitchfork mature Cheddar,
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £79.00 Child £39.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

THEALBERTKINGSTON.CO.UK

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2020