



# CHRISTMAS PARTY

Feast your eyes on our party menu, it's that 'just one more' time of year.

## 3 Courses £40 per person

### To Start

- Roast cauliflower soup, sage & chestnuts, sourdough (vg) (378kcal)
- Devon crab & crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce (151kcal)
- Ham hock, chestnut & cranberry terrine, beer mustard, cornichons, sourdough (502kcal)
- Jerusalem artichoke tart, pickled walnuts, chestnut gremolata (vg) (516kcal)
- Grilled heritage squash, yogurt, pickled fennel (vg) (339kcal)

### Mains

- Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)
- West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)
- Parsnip & celeriac nut roast, Brussels tops, crushed winter roots, roast potatoes, gravy (vg) (867kcal)
- Pan roasted seabream, creamed celeriac, Brussels tops, samphire & orange (685kcal)
- Venison, port & bayleaf pie, crushed winter roots, Brussels tops, gravy (775kcal)
- Wild mushroom gnocchi, Brussels top pesto, tenderstem broccoli, sage, chestnuts (1039kcal)

### Puddings


- Christmas pudding, brandy butter ice cream (v) (416Kcal)
- Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)
- Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)
- Salted chocolate, hazelnut & Kirsch cherry mousse (v) (807kcal)
- St. Clement's treacle tart, stewed clementines, clotted cream (v) (545kcal)
- Long Clawson Blue Stilton, quince jelly, celery, seeded crackers (v) (464kcal)

### For The Table

*(priced per dish)*

- Pigs in blankets (400kcal) £6
- Maple roast heritage carrots (356kcal) £6
- Cauliflower cheese (484kcal) £6
- Yorkshire puddings & gravy (531kcal) £6
- Goose fat roast potatoes, orange, sage, chestnuts (564kcal) £6





Bring on the cheer,  
your perfect  
Christmas party  
starts here.



Scan to unwrap the  
magic and take a peek  
at our crafted  
Christmas.

[www.thealbertkingston.co.uk](http://www.thealbertkingston.co.uk)

*We source our ingredients from Britain's best farmers, growers, fishers and foragers  
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.  
All tables are subject to a discretionary service charge of 12.5%.

The Albert

