



ALBERT  COTTAGE  
HOTEL • RESTAURANT • BAR



# CHRISTMAS FESTIVE MENU

SERVED FROM 26TH NOVEMBER 2021

## STARTERS

**Pan-Seared King Scallops**, white truffle mash, roasted chestnut, wild mushroom sauce

**Parfait & Croquette Duo**: chicken liver parfait with duck, ginger & mandarine croquette, cranberry chutney, toasted bread

**Carrot & Golden Beetroot Soup**, vegetable crisps, toasted ciabatta

**Gravadlax**, beetroot, horseradish crème fraîche

**Roasted Shallot, Armagnac, Goats Cheese Tarte Tatin**, dressed leaves, green pesto

## MAIN COURSES

**Roast Turkey** with stuffing, pigs in blankets, honey roasted parsnips and carrots, goose fat roast potatoes, seasonal vegetables

**Wild Mushroom & Asparagus Risotto** with roasted pine nuts, parmesan tuiles

**Confit Duck Breast**, braised red cabbage, potato & parsnip gratin, fine green beans, sherry jus

**Slow Roasted Basil & Sage Pork Belly**, dauphinoise potatoes, shallot & pancetta jus, sautéed green beans & asparagus

**Pan-Fried Sea Bass**, parmentier potatoes, prosecco & ginger beurre blanc, steamed tenderstem broccoli and caper berries

## DESSERTS

**Old-Fashioned Black Forest Gateau** with freshly whipped cream, black cherries in kirsch

**Traditional Christmas pudding**, warm brandy sauce

**Mulled Wine Brownie**, salted caramel sauce, vanilla ice cream and berry compote

**Pear & Hazelnut Clafoutis**, passion fruit ice cream

**Selection of Ice Cream or Sorbet**

**Three-Cheese Board**, celery, grapes, crackers, chutney

(£3.00 supplement or £8.25 if extra course)

Please inform us if you have any dietary requirements.