

# Christmas Menu



Old Albion Inn - 01637830243

## PRE ORDER BOOKING FORM

PLEASE INDICATE THE NUMBERS REQUIRED IN EACH BOX

Name

Time of booking

How many people

*Amuse Bouche and Kir Royal - to start*

### Starters

*Duck Confit rillettes* - beetroot jelly and red berry confit, toasted ciabatta

*Carrot, honey and ginger soup* - malted mini loaf

### Fish course

*Steamed lemon sole parcel* - prawn mousseline, shredded Asian vegetables, orange, ginger sauce

*Sautéed wild mushroom, beetroot and dill* - on toasted rye bread

*Sorbet*

### Mains

*Rolled turkey in streaky bacon* - filled with chestnut, cranberry stuffing, traditional trimmings

*Seared sirloin of beef* - with wild mushroom pie, parsnip puree, potato delice, finished off with a red wine sauce

*Baked monkfish* - topped with butternut squash, saffron mashed potato, calvero nero, lemon chive sauce

*Persian squash and pistachio wellington* - with roasted winter vegetables, potatoes, rich lightly spiced tomato sauce

### Desserts

*Christmas pudding* - Brandy cream

*Dark chocolate and blueberry tort*

*Cheese board*



# *Christmas Menu*

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## **TERMS AND CONDITIONS**

**All meals will need to be pre ordered by no later than the 17th December 2018**

**A deposit of 15.00 per person must be paid by no later than the 17th December 2018**

**Any cancellations before the 17th December, a full refund will be offered**

**Any cancellations after the 17th, there will be no refund offered**

**Merry christmas**

**All prices include VAT. We do not include a service charge. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergy free**

