

# Albertine

## CHRISTMAS MENUS

### MENU 1 £35 per head

#### SHARING STARTERS

Rabbit, pork and prune terrine  
Aubergine caviar, harissa, flatbreads  
Cured mackerel, celeriac remoulade

#### MAINS

Guinea fowl, Dauphinoise, Riesling jus, roast grapes

or

Hake, herb butter cauli purée, red wine braised lentils, crispy kale

or

Sangiovese risotto, balsamic roast radicchio, Fontina (V)

#### DESSERT

Christmas pudding ice cream

or

Spiced poached pear, rosemary shortbread, clotted cream

or

Cheese plate and Albertine fruit loaf

#### TO FINISH

Horsham Roasters Coffee and petits fours

### MENU 2 £45 per head

#### TO BEGIN

A glass of prosecco and amuse-bouche on arrival

#### SHARING STARTERS:

Rabbit, pork and prune terrine  
Cured mackerel, celeriac remoulade  
Mushroom, Stilton and walnut strudel  
Jerusalem artichoke and Jamon croquettes

#### MAINS

Thyme roasted rib of beef, celeriac gratin, braised red cabbage with pancetta, green peppercorn jus

or

Bouillabaisse, rouille, croûtons

or

Pumpkin and amaretti ravioli, sage butter, cavolo nero and girolles (V)

#### DESSERT

Prune and Armagnac tart

or

Christmas pudding ice cream

or

Marmalade brioche bread and butter pudding,  
Brandy cream

or

Cheese plate and Albertine fruit loaf

#### TO FINISH

### MENU 3 (CANAPÉS) £15 per head

Chicken liver paté with boozy prunes on brioche

Aubergine caviar, smoked harissa, flatbread

Mushroom, stilton and walnut strudel

Jerusalem artichoke and Jamon croquettes

Aubergine caviar, homemade labneh

House-cured mackerel and celeriac remoulade on baby gem

If you would like to include wine within the price, please email Rob to discuss [rob@albertine.london](mailto:rob@albertine.london)  
Special dietary requirements and alternative vegetarian options are available with advance notice.  
Please note that an optional 12.5% service charge will be added to your bill.