The

ALBERT SQUARE Chop House

Est. 1866

Christmas Day Menu

3

Glass of Award-winning English Festive Fizz on Arrival

Carr Taylor Brut from Sussex has won over 150 medals in its short history, proving itself the equal of many top Champagnes

Soup

Lobster bisque dressed with shellfish oil

Goosnargh Duck Liver Pâté

Served with quince jam, apple jelly, home-made crumpets & cornichons

Or

Shellfish Cocktail

West coast crab, langoustine, prawns & lobster with home-made mayonnaise, crisp gem lettuce & buttered brown bread

Hendricks Gin & Cucumber Sorbet

Traditional Turkey Dinner

Roast free range English Rose turkey breast rolled in herbs & garlic, chestnut & apricot stuffed turkey thighs wrapped in streaky bacon, bread sauce, pigs in blankets, roast turkey gravy, duck fat roast potatoes, honey-roast root vegetables, Brussel sprouts & home-made cranberry sauce for the table

Home-made Chop House Christmas Pudding

Home-made Chop House Christmas pudding served with Armagnac custard & rum & raisin ice cream

Or

Cherry & Chocolate Trifle

Cherry & kirsch jelly, booze soaked sponge, chocolate mousse & caramel cream

£85 pp £35 for 3-12yrs Free for under 3's

The Great British Cheeseboard

Selection of British cheeses for the table served with apple & ale chutney, grapes, celery & biscuits

Mince Pies & Coffee

\$6.34