CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Roast monkfish, brown shrimp and orange butter, creamed spinach, capers Roast celeriac soup, toasted chestnuts and seeds, sourdough toast (v) Roast Crown Prince squash, beetroot, Brussel tops, lentils, orange and mixed seed salad (vg)

Juniper crusted Hampshire venison carpaccio, venison croquettes, figs, walnuts, crème fraîche Seared wood pigeon, butternut squash, Oxsprings' cured ham, quince, chicory and hazelnut salad

Jude's lemon sorbet to follow

MAINS -

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey, honey glazed gammon, seared goose breast, pigs in blankets, bread sauce, Brussel tops and chestnuts Celeriac, spinach, leek and Sussex Charmer gratin, butternut squash purée, Jerusalem artichokes, Brussel tops, rosemary roast potatoes (v)

Hampshire venison, chestnut, port and bay leaf suet pie, crushed winter roots, Brussel tops Roast Creedy Carver duck breast, duck leg croquette, butternut squash purée, chicory, cherries. brandy

Roast Scottish salmon, creamed celeriac, fennel, leeks, gremolata

PUDDINGS

Chocolate and marmalade brioche bread pudding, chocolate ice cream Blue Monday, Isle of Mull Cheddar, Cenarth brie, quince jelly, celery, seeded crackers (Supplement £2.50)

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Christmas pudding, spiced syrup, brandy butter ice cream

Nutmeg panna cotta, orange and cranberries, cinnamon crumble

Coffee and mince pie to finish

Adult £85 Child £50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

A discretionary 12.5% service charge will be added to your bill.



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