

The Prince Albert Christmas menu

Available from the 26th November to 24th December, bookings only

Starters

Homemade festive soup. Lightly spiced tomato and roasted mixed peppers, topped with crumbled feta cheese. Served with crusty bread.

Butterfly king prawns. Sauté king prawns with chorizo sausage, garlic, herbs and a little red wine. Served on grilled Ciabatta bread.

Southern fried chicken fillets. fried tender chicken fillets coated in a special southern spiced bread crumbs, served with fresh leafs and a bourbon BBQ sauce.

Gorgonzola mushrooms. Button mushrooms sauté in white wine, baby spinach, cream and gorgonzola cheese. Served on grilled Ciabatta bread.

Mains

Chargrilled fillet steak. Cooked to your liking, served with triple cooked chips, crispy red onions and watercress salad. Topped with garlic and truffle oil butter.

Crisp cider pork belly. Slow roasted pork belly, served with creamy mashed potatoes, braised Savoy cabbage and finished with a rich cider sauce.

Pesto gnocchi. Pan fried potato gnocchi with sundried tomatoes, roasted red peppers and baby spinach. Topped with a parmesan and herb crust with a drizzle of pesto.

Traditional roast turkey. Sliced roast turkey served with all the trimmings and finished with homemade gravy.

Smoked paprika seabass. Fresh seabass marinated in smoked paprika. Served with basil infused ratatouille, crisp new potatoes and finished with a caper and lemon dressing.

Desserts

Christmas pudding with brandy cream.

Selection of cheese and biscuits.

Chocolate torte.

Lemon tart.

To finish

Tea or coffee and hot mince pies.

2 courses £24.95 – 3 Courses £28.95

Please complete the booking form on the back and hand in at the bar. A deposit of £10.00 per person is required when making your reservation, which is none refundable.