

The perfect seasoning

since 1995





Ah,
the heady joys
of Christmas!

Hunting for gifts and mulling wine, a tang of cinnamon and holly in the air – it's hard not to get excited! Around this time we love nothing more than to break out our very finest responsibly-sourced grub and whip up a seasonal storm in the kitchen and making sure that when you gather your favourite folks at our place it's definitely the most wonderful time of the year!

**Canapés & Mignoles**

£15.00 boards

Celeriac and Bramley apple soup (v)
Cauliflower pakora (v)
Gravadlax and beetroot, rye toast
Croque Monsieur
Haggis sausage roll

£20.00 boards

Pear, blue cheese and chicory (v)
Devilled crab soldiers
Pigs in blankets
Ham hock and parsley croquetas
Chicken satay, dipping sauce

£25.00 boards

Jersey rock oysters
Angus beef and Stilton slider
Ox cheek arancini

Each board contains 10 of the same canapé





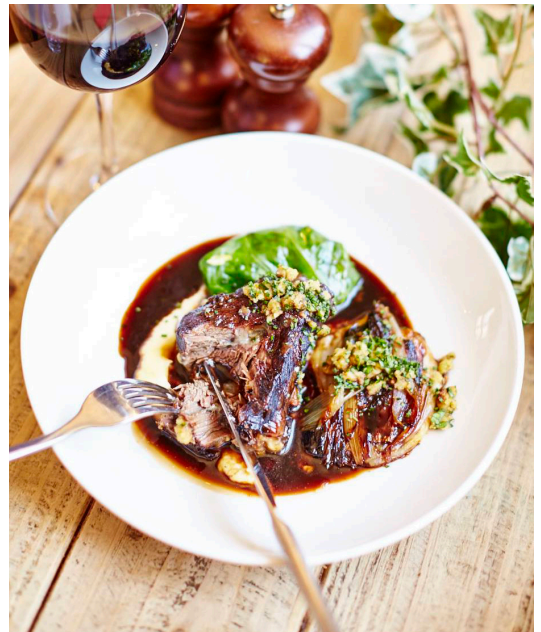
Christmas Menu

£34.00pp

Cauliflower soup, floret beignets, garam masala (v)
House cured gravadlax, beetroot and horseradish relish
Salade paysanne, ham hock, crispy pancetta, croutons, Gruyere
Seared beef carpaccio, walnuts, green olives, chilli, lemon

Pumpkin and Cornish brie fondue, braised chicory, white wine (v)
Crab, spinach and monkfish cheek gratin, pickled shallot salad
Turkey ballotine, pork neck, orange and herb stuffing, pigs in blankets, Cumberland sauce
Confit duck leg, caramelised orange sauce, watercress salad
Braised ox cheek, shallot tatin, bacon and parsley crumb, celeriac purée (*supplement £3.00*)
(All served with roast potatoes, sprouts and winter greens)

Christmas plum pudding, brandy cream and custard
Chocolate pot, passion fruit compote, madeleine
Fig bakewell tart, white chocolate chantilly
Mandarin sorbet
Stilton, beer chutney, biscuits



Christmas Day Menu

£80.00pp

Mini chestnut and apple soup(v)
Crispy duck egg, pickled wild mushroom salad (v)
Treacle cured salmon, pickled cucumber
Pressed game and root vegetable terrine, beer chutney, sourdough toast

Feuilleté of creamed spinach, Jerusalem artichokes, salsify and black truffle (v)
Turkey ballotine, honey roast ham, pork neck, orange and herb stuffing, pigs
in blankets, Cumberland sauce
Hampshire Chalk Stream trout, poached scallops, chive butter emulsion
Venison Wellington, shallot purée, red wine jus
(All served with roast potatoes, sprouts and winter greens)

Christmas plum pudding, brandy cream and custard
Panettone baked Alaska, Christmas ice cream
Chocolate truffle and hazelnut gâteau, praline chantilly
Champagne sorbet

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Cheeseboard

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Tea and Coffee


Planning a Christmas Do?

We love the hustle and bustle of Christmas time, gathering the whole gang together for a rip-roaring celebration of the best of the year – what could be finer?

We've got all sorts of wonderful dining areas, private spaces and even whole bars which are perfect for passing round the canapés and bubbly, feasting in grand style or anything in between.

Our teams can organise some playful party games and activities to make your Christmas a real special cracker. Get in touch to find your ideal spot and we'll lay on the festive treats!





Let's Chat

We'd be delighted to help with your party planning and answer any queries you might have, so do drop our dedicated Events Team in the Pub a line on...

princealbertevents@geronimo-inns.co.uk

...and we will respond to you in just a jiffy. We have Pubs and Club Rooms in just wonderful locations across London, so there's bound to be a spot to suit!

Vegan and gluten free options available, please ask for details. Please note, a discretionary service charge will be added to tables of 6 or more. Find our "Boring Stuff" at geronimo-inns.co.uk/christmas

THE PRINCE ALBERT

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