

CHRISTMAS DAY

A glass of Buck's Fizz on arrival

STARTERS

Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

Butternut squash, orange &
chestnut soup (v)

Potted Devon crab,
pickled fennel, watercress

Seared wood pigeon,
butternut squash,
Woodall's cured ham, quince,
chicory & hazelnut salad

JUDE'S LEMON SORBET

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 & chestnuts

Pan fried Gressingham
duck breast, duck leg croquette,
chicory, butternut squash purée,
cherries in brandy

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

PUDDINGS

Pear, fig, honey & cinnamon tart,
crème fraîche ice cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

Christmas pudding,
brandy butter ice cream

TO FINISH

Coffee & mince pie

4 courses Adult £87.50 Child £55

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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