

CHRISTMAS @ THE ALBERT ARMS, ESHER

TOM, LIAM AND THE CREW ARE
ROLLING OUT THE RED CARPET TO
INVITE YOU TO THE ALBERT FOR A
JOLLY GOOD CHRISTMAS BASH! 🎄 ✨

WE'VE GOT A SMORGASBORD OF
MENUS THAT'LL MAKE ANY
GATHERING A FEAST TO
REMEMBER!

OUR FUNCTION ROOMS ARE UP
FOR GRABS WITHOUT COSTING
YOU A SINGLE EXTRA PENNY!

*SPROUT OUT TO ONE OF THE
TEAM FOR A SHOW ROUND !*

OUR CHRISTMAS OPENING TIMES:

CHRISTMAS EVE 12 - 1AM
CHRISTMAS DAY - 12 - 6PM
BOXING DAY 12 - 6PM

NEW YEARS EVE - 3PM - 1AM
NEW YEARS DAY - 12 - 6PM

T: 01372 877117
E: THEALBERT@STREETFODDER.CO.UK



DRINKS & NIBBLES



4 canapes & 125ml Prosecco
Bottle of beer or glass of Mulled wine

£17.50 per person

MINIMUM ORDER 12 PEOPLE
AVAILABLE 25th NOVEMBER - 24th DECEMBER

Pigs in blankets &
cranberry jam

Prawn cocktail cups

Mushroom arancini with truffle
mayo (vg)

Mini mince pies

This is a sample menu and can be adapted if
you would like different drinks options or
nibbles included in your package.



IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.



BUFFET MENU



Choose five items from the menu below £25.00pp
Served with 2 items from the add ons list
Available 25th November- 24th December

MEAT

Buffalo chicken wings
with blue cheese dip

Buttermilk turkey slider
with cranberry mayo

Smash burger slider with
secret sauce & pickles

Black pudding sausage roll
with piccalilli

Pigs in blankets with
cranberry jam

Lamb kofta with mint yoghurt

FISH

Battered haddock with tartare
sauce & chips

Shrimp kebabs with sweet
chilli dressing

PLANT BASED

Corn ribs, sriracha mayo,
crispy onions (v)

Buffalo cauliflower (v)

Crudit , flatbread,
babaganoush
and hummus (vg)

Mushroom arancini
with truffle mayo (v)

SWEET

Warm chocolate brownie bites

Fruit platter

Mini mince pies



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CHRISTMAS PARTY MENU



2 courses £32.50pp 3 courses £39.50pp
available 25th November- 24th December

STARTERS

Roast celeriac soup, cheddar croutons (v)
King prawn cocktail with bloody mary dressing & cured cucumber
Pork rillette, cornichon & pickled red onion, toasted sourdough
Pan fried gnocchi, mushroom & truffle puree, vegan 'parmesan', rocket (VG)

MAINS

Roast turkey breast with all the trimmings, pigs in blankets & cranberry sauce
Plant based roast with all the trimmings, sage stuffing & cranberry sauce (vg)
Short rib of beef on the bone with parsley mash, roast carrots & bacon & onion gravy
Fillet of bream with a parmesan & thyme crust, crushed new potatoes, spinach puree
Butternut squash and leek risotto, pickled walnuts & (v)

PUDDINGS

Christmas pudding with brandy sauce (v)
Chocolate & orange sundae with chocolate ice cream & caramelised orange (v)
Spiced apple crumble with vanilla custard
Caramelised pineapple, passion fruit saice, cocnut ice cream (vg)

CHEESEBOARD

(£8 supplement pp)
Vintage Cheddar, oxford Blue & Somerset Brie
with mango chutney, celery, walnuts & crackers (v)



COFFEE OR TEA AND MINTS £3PP



FESTIVE LUNCHEON

Available 25th November - 23rd December from 12 - 5pm
2 courses £22PP / 3 courses £29PP / with a welcome mulled wine £32.50

Roast celeriac soup, thyme
croutons (vg)

or

Pork rillette, pickled red onion
& toasted sourdough

Roast turkey breast
or

Plant based roast

with all the trimmings & cranberry
sauce

Coffee and a
mini chocolate brownie

or

Christmas pudding &
brandy sauce



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CHRISTMAS DAY MENU



3 courses £95 including a welcome drink
Kids under 12 30.00 - let us know what they want to eat
and we will do our best to accomodate...

NIBBLES FOR THE TABLE

Free range pork rillette, cornichons & capers

Mushroom arancini w/truffle mayo (PB) (V)

Hummus & Roasted red pepper dip , olives & breads for the table

STARTERS

Roast celeriac soup, cheddar croutons (v)

Smoked salmon & lobster cocktail

w/bloody mary dressing & cured cucumber

Smoked duck breast, blood orange salad, hazlenut pesto

Pan fried gnocchi, mushroom & truffle puree,
vegan 'parmesan', rocket (VG)

MAINS

*All served w/ roast potatoes, Brussels sprouts & chestnuts,
seasonal veggies, cauli cheese, bread sauce & gravy*

Roast turkey breast & honey clove baked gammon

w/ pigs in blankets & cranberry sauce

Roast rib of beef, Yorkshire pudding, horseradish sauce, roast shallot

Plant based roast w/ sage & onion stuffing (vg)

Fillet of wild sea bass,

crushed new potatoes, samphire, crayfish & lemon butter sauce

PUDDING

Christmas pudding w/ brandy sauce (v)

Chocolate & orange sundae w/ chocolate ice cream & caramelised orange (v)

Spiced apple crumble w/ vanilla custard

Vintage Cheddar, Oxford Blue & Somerset Brie

w/ apple chutney, celery, walnuts & crackers (v)

Coffee and chocolates



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SHARING BOARDS



Great for small drinks get togethers. We recommend 1 platter for every 3 people as a snack, or 1 pp as a more substantial meal

Whole rosemary baked Camembert,
garlic ciabatta, red onion compote (v) 18.50

Fish sharer: smoked salmon pate, beer battered cod goujons, dressed king prawns, wasabi mayo, lemon, pickles & breads 22.50

Nachos tray, cheese, guacamole, sour cream,
tomato salsa, jalapenos (v) 15.00

Charcuterie platter - home baked ham, chicken liver pate, cured meats, cornichons, chutney & sourdough baguette 21.50



ADD ONS...



£3 per extra item, minimum order of 12 items

SALADS & VEGETABLES

New potato, spring onion and chive salad (v)

Steamed corn on the cob, sriracha mayo, crispy onions (v)

Triple cooked chips (v)

Mac and cheese (V)

Roasted chickpea, hummus, red onion and squash salad (vg)

Vinegar & honey slaw (vg)

Mixed leaf salad (vg)

SWEET & NIBBLES

Bowl of crisps & nuts (v) / Cake & biscuit selection

Brownie bites / Fruit platters



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