



THE PRINCE ALBERT

“Ely’s Proper Pub”

Tel: 01353 663 494 | Email: info@princealbertely.co.uk

Christmas Party Menu 2025

From Monday 24th November - 24th December Booking and Pre Order Required

Lunch 2 Course/3 Course £27.95/£32.95

Dinner 2 Course/3 Course £31.95/£36.95

Starters

Spiced maple and parsnip soup with bread and butter (v)

Grilled dates wrapped in bacon with creamy wholegrain mustard and white wine sauce

Beetroot salmon gravlax on a savoury thyme pancake with black pepper creme fraiche, beetroot puree and endive

Chicken liver pate with port and cherry chutney, pickled vegetables and crostini

Baked pear and blue cheese tarte tatin with chestnut puree, pecan, cranberry and endive salad

Mains

Roast turkey with pork and apricot stuffing, pig in blanket, roast potatoes, maple roast parsnip, shredded sprouts and chantenay carrots, cranberry sauce and pan gravy

Sweet potato, apple and sage nut roast with roast potatoes, maple roast parsnip, shredded sprouts and chantenay carrots, cranberry sauce and gravy (v)

Pork tenderloin stuffed with earl grey stewed fruits, potato hash brown, shredded sprouts, maple roast carrot and parsnip and red wine jus

7oz. fillet of beef with potato hash brown, wilted spinach, chicken liver pate, roast vine cherry tomato and red wine jus
(£10 supplement)

Cod loin topped with rose harissa crumb on chickpea, lentil and pepper cassoulet

Hasselback butternut squash with sage and onion sauce, candied walnut quinoa and rocket salad

Desserts

Christmas pudding with brandy snap and custard

Cherry and amaretto tiramisu

Egg nogg Brulé with cinnamon sugared shortbread

‘Gingerbread’ and orange cream roulade with mixed spice and candied peel ice cream

Ripe stilton with celery, chutney, quince jelly and biscuits



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Christmas Party Booking Form

Please note, we can only confirm your booking with a £10 per head deposit, which will be redeemed from your final bill. Pre orders are required for this menu and must be received at least a week before your booking.

A discretionary 10% service charge will be added to tables of 6 or more.

Date of Party:

Time:

Number of Guests:

Deposit Paid: £

Date Deposit Paid:

Name of Organiser:

Company Name:

Email:

Mobile:

Telephone:

Starters

Starters	Numbers
Parsnip soup	
Grilled dates	
Salmon Gravlax	
Chicken liver paté	
Pear and blue cheese tarte tatin	

Mains

Roast turkey	
Nut roast (v)	
Pork tenderloin	
Fillet of beef	
Cod loin	
Butternut squash	

Desserts

Christmas Pudding	
Cherry tiramisu	
Gingerbread roulade	
Egg nogg brûlé	
Stilton	

Dietary Requirements

Steak Temperatures please let us know how you would like your steak

Rare x

Med/ Rare x

Medium x

Med/ Well x

Well done x