

THE ALBANY CLUB

Festive Set Menu

FROM THE STARTERS

Classic Prawn Cocktail

North Atlantic prawns layered on crisp gem lettuce with a tangy Marie Rose sauce, finished with lemon and a sprinkle of paprika.

Homemade Tomato Soup

Silky roasted tomato soup gently infused with basil and garlic, served with a warm crusty roll and butter.

Farmhouse Pâté

Rich, rustic chicken liver pâté served with toasted brioche, red onion marmalade, and mixed baby leaves.

Garlic Mushrooms

Button mushrooms sautéed in garlic and herb butter, finished with cream and parsley, served on toasted ciabatta.

FROM THE MAIN COURSE

Roast Turkey

Traditional roast breast of turkey served with sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, and rich pan gravy.

Honey Mustard Ham

Slow-roasted gammon joint glazed with honey and wholegrain mustard, served with buttery mashed potato, winter greens, and a light cider jus.

Salmon en Croûte

Fillet of salmon wrapped in puff pastry with spinach and a delicate herb cream, served with garlic roasted new potatoes and tenderstem broccoli.

Beetroot & Goat's Cheese Wellington

Roasted beetroot and caramelised onion layered with creamy goat's cheese and wrapped in golden puff pastry, served with fondant potatoes, roasted roots, and a red wine shallot reduction.

TO FINISH

Christmas Pudding

Steamed traditional Christmas pudding studded with fruits and spices, served with brandy sauce or pouring cream.

Sherry Trifle

Layers of sponge soaked in sherry with custard, fruit, and whipped cream, finished with toasted almonds and chocolate shavings.

Chocolate Profiteroles

Light choux pastry filled with fresh cream and topped with warm dark chocolate sauce.

Christmas Cake, Wensleydale Cheese & Cheddar

A classic slice of rich fruit Christmas cake served alongside Wensleydale and mature Cheddar with crackers.

Baked Cheesecake

Smooth baked vanilla cheesecake on a buttery biscuit base, served with a winter berry compote.

The Albany Club — Where tradition meets taste.