

Almeida

Traditional Christmas menu

Glass of Champagne on arrival

To start

Severn and Wye organic smoked salmon, traditionally garnished

Or

Terrine of foie gras and ham hock, picked grapes and toasted poilane

Or

Jerusalem artichoke, chicory, apple and walnut salad

Palette refresher

Champagne and pink grapefruit sorbet

Main course

Roast free range turkey or goose with all the trimmings

Or

Pithivier of butternut squash, ceps and goats cheese

Dessert

Christmas pudding, brandy cream and custard

Served at the table for the whole table

Or

Passion fruit soufflé [please allow 20 mins]

Or

Extra bitter chocolate fondant, prune and Armagnac ice cream

Coffee and mince pies

£65 for 4 courses

£95 for 4 courses with 3 matching wines

Please choose either turkey or goose for main course and whether you would like Christmas pudding for the whole table at the time of booking.