

almeida
restaurant
and bar

Private Dining Room and Group Christmas Menus

Starters

Spiced butternut squash and chestnut soup
Salad of Cornish crab and French beans
Severn and Wye organic smoked salmon, traditionally garnished
Carpaccio of tuna and scallops, spring onion, dill, and citrus
dressing
Terrine of duck foie gras, apple and walnuts (£3.00 supplement)
Steak tartare, Poilâne toast

Main course

Fillet of halibut, fresh peas, broad beans, horseradish velouté
Pan fried sea bream, sautéed spinach, baby fennel and
langoustine velouté
Shoulder of slow roast lamb, Jerusalem artichokes, baby onions,
jus gras
Pot roast guinea fowl, wild mushrooms, braised salsify, lentil
and Madeira sauce
Roast spiced Barbary duck breast, spring greens, pancetta,
gratin dauphinois
Porcini and Jerusalem artichoke risotto

Desserts

Warm Valrhona chocolate pot, vanilla ice cream
Glazed passion fruit tart, crème fraîche
Crème brûlée à la vanille, warm madeleine
Baked figs, vanilla mascarpone, pistachio caramel
Banana tarte tatin, chocolate sorbet and honeycomb (15minutes)
French Fermier cheese selected from the trolley (£4.00 supplement)

Side orders £2.50

Gratin dauphinois, Pont neuf, Charlotte potatoes,
Sautéed Spinach, Green beans, Steamed broccoli, Plum tomato and
shallot, Watercress and chicory

3 courses £35

5 courses £45 (including amuse bouche and sorbet)

6 courses £55 (including amuse bouche, sorbet and fish course)

Please select 3 starters, 3 main courses and 3 desserts.

*12.5 % service charge will be added to your bill. VAT is included at the
current rate.*

Traditional Christmas Menu

Severn and Wye organic smoked salmon, traditionally garnished

Roast turkey or goose, roast potatoes, stuffing and all the trimmings

Christmas pudding, brandy cream and custard

Coffee and mince pies

4 courses £40

6 courses £50 (including amuse-bouche and sorbet)

7 courses £60 (including amuse-bouche, sorbet and fish course)

Please select turkey or goose as a main course, the entire party will have this option.

12.5 % service charge will be added to your bill. VAT is included at the current rate.

Canapé list (£1 each)

Truffle quail egg, brioche

Seared tuna carpaccio

Comte gougères

Cured organic salmon, pickled cucumber

Spiced duck tartare

Roquefort and walnut whips

Crab and avocado salad

Cheese and caraway straws

Fresh Petit Lucques green olives

Smoke almonds

Confit rabbit and grain mustard rillettes

Tapenade or pesto puff pastry sticks

Chilled sweetcorn shots

Tea smoked salmon

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