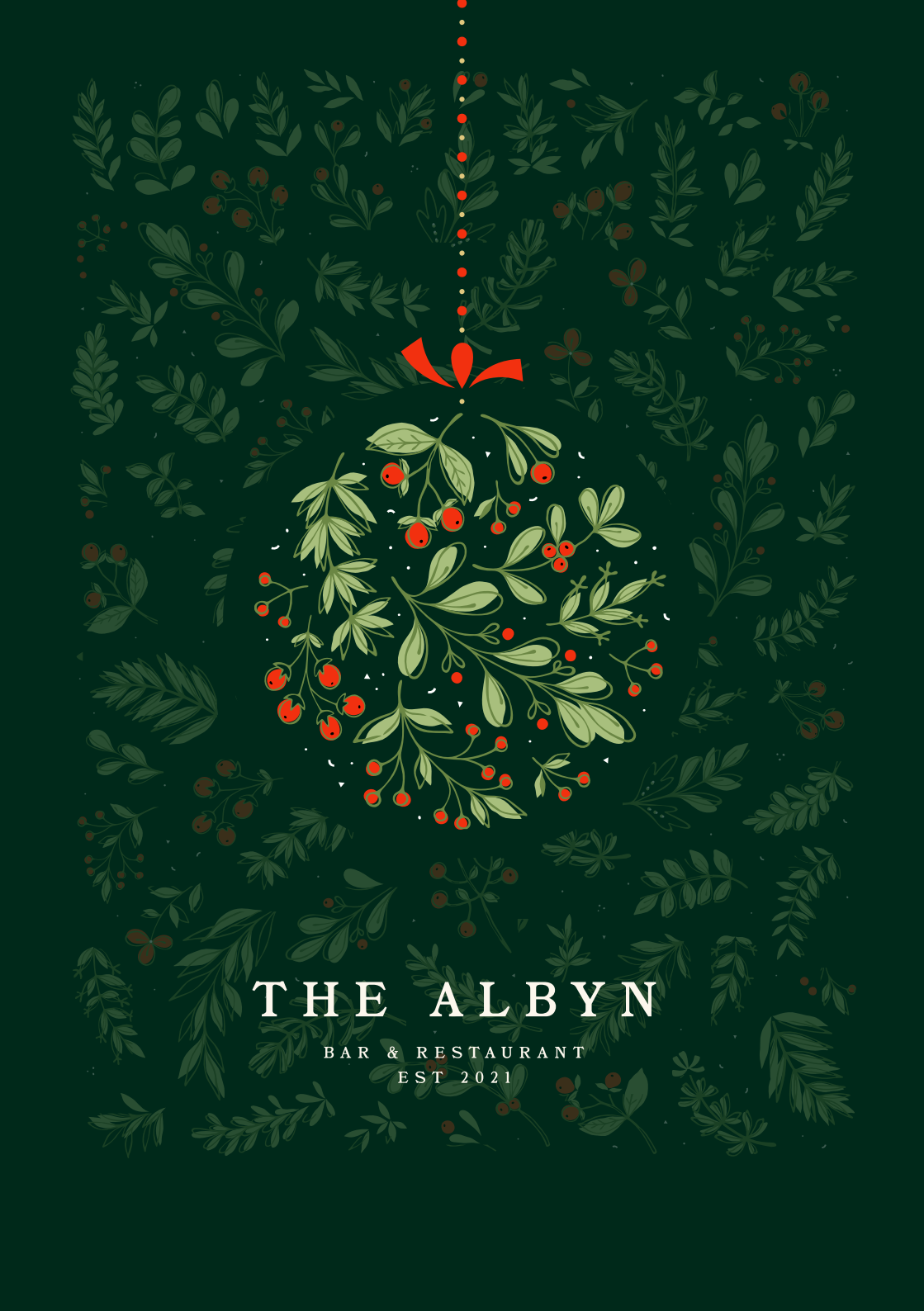




THE ALBYN

BAR & RESTAURANT
EST 2021

FESTIVE

M E N U

2 COURSES

£41.50

AVAILABLE FROM 20TH NOVEMBER
UNTIL 24TH DECEMBER

3 COURSES

£46.95

STARTERS

SWEET POTATO & CHESTNUT SOUP

Roast garlic, herb oil (🌱)(🌿)
(allergens: tree nuts)

VENISON CARPACCIO

Beetroot remoulade, pickled blackberry,
braised shallot (🌿)(allergens: sulphites)

GOAT'S CHEESE TARTLET

Apple, walnut, pomegranate (🌱)(allergens:
gluten, milk, tree nuts)

CRAB & PRAWN SALAD

Aioli dipping sauce (🌿)(allergens: crustaceans,
mustard, sulphites)

MAINS

ROAST TURKEY & TRIMMINGS

Turkey breast, herb stuffing, crispy bacon,
skirrie, brussels sprouts, duck fat roast potatoes,
seasonal root vegetables, chipolatas, turkey
gravy (🌿)(allergens: milk, gluten)

ROAST BEETROOT & CHESTNUT PITHIVIER

Mashed potato, steamed brussels sprouts,
seasonal root vegetables (🌱)(🌿)(allergens: tree
nuts)

PINK PEPPERCORN & SAMPHIRE CRUSTED HALIBUT

Roasted heritage vegetables, pavé potato, herb
butter sauce (🌿)(allergens: fish, milk, sulphites)

BRAISED BEEF BRISKET

Slow braised brisket, whipped potato, creamed
kale, buttered greens, horseradish purée, whisky
reduction (🌿)(allergens: milk, sulphites, mustard)

DESSERTS

WINTER STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream
(🌱)(🌿)(allergens: milk)

CHOCOLATE ORANGE DELICE

Caramelised nuts, Cointreau orange mousse,
cranberry cream, candied orange (🌱)(🌿)
(allergens: sulphites, tree nuts, peanuts)

THE ALBYN CHEESE SELECTION

Selection of cheeses, home-made tomato
chutney, damson biscuits (🌿)(🌱)
(allergens: milk, sulphites)

APPLE & PEAR TARTE TATIN

Coconut sorbet (🌱)(🌿) (no common allergens)

THE ALBYN

FESTIVE HOURS

24th
December — Christmas Eve 12pm - Late

25th
December — Christmas Day Closed

26th
December — Boxing Day 12pm - Late

28th
December — Mellow Monday Closed

31st
December — Hogmanay 12pm - Late

1st
January — New Year's Day Closed

2nd
January — Bank Holiday 12pm - Late

Monday - Sunday throughout December - 12pm - Late

OPEN
MONDAYS
THROUGHOUT
DECEMBER

*Book your table to avoid disappointment.
Visit our website to book online: thealbyn.co.uk*

Preorder and prepayment is required for groups of 10+

Enjoy!



NEW YEAR'S EVE

M E N U

£135 PER PERSON

ARRIVAL FROM 7PM

CHEF'S CANAPÉS & DRINK ON ARRIVAL

STARTERS

SCALLOPS

Sea vegetables, porcini mushroom, salsify brown shrimp butter (allergens: crustaceans, milk)

SMOKED DUCK BREAST

Sliced cold smoked duck breast, spiced poached pear, pickled blackberry, braised shallot (allergens: sulphites)

PORK LOLLIPOP

Braised pork belly, honey chilli glaze, apple purée, spring onion (allergens: sulphites, soya)

CONFIT CELERIAC & SAGE

Courgette pearls, parsnip croutons, sage crisps (no common allergens)

PROSECCO SORBET

MAINS

CENTRE CUT FILLET MEDALLIONS

Centre cut fillet medallions, mini ox cheek wellington, fondant potato chips, roasted balsamic vine tomato, braised shallots, grilled king oyster mushroom, bone marrow, whisky sauce (allergens: sulphites, milk, gluten, mustard)

ROAST BEETROOT WELLINGTON

Celeriac fondant, glazed beetroot, pickled radish, beetroot purée, vegan jus (no common allergens)

ROAST TURBOT

Roast turbot, grilled garlic langoustine tail, potato pavé, charred artichoke, truffle cream (allergens: milk, crustaceans, fish)

BELLY OF PORK

Braised red cabbage, carrot purée, roasted heritage carrot, hasselback potato, pan jus (allergens: sulphites, milk)

DESSERTS

MULLED WINE & CHERRY PAVLOVA

Vanilla cream, frosted mint (allergens: milk, egg, sulphites)

OLD FASHIONED BASQUE CHEESECAKE

Whisky infused baked cheesecake, orange bitters syrup, oat crumb (allergens: milk, gluten, sulphites)

CHOCOLATE GANACHE

Coffee mousse, poached pear, chocolate tuile (no common allergens)

THE ALBYN CHEESE SELECTION

Selection of artisanal Scottish cheeses, home-made tomato chutney & damson biscuits (allergens: milk, sulphites)

BAR TICKET

£65 PER PERSON
ARRIVAL FROM 7PM

LIVE MUSIC BY CHRIS GRANT, 9-12
CHEF'S CANAPÉS & DRINK ON ARRIVAL

MINI SELECTION OF EAST COAST CURED
MEATS & ARTISANAL CHEESES
(allergens: sulphites, mustard, gluten)

SPICED OLIVES, MAPLE CHILLI NUTS,
RED WINE & BRIE POACHED PEAR
(allergens: sulphites, milk, tree nuts, peanuts)

GRAZING BOARD

Pulled brisket, black pudding croquettes, pork shoulder, haggis sausage rolls,
roasted vine tomato, asparagus tartlet, goat's cheese & chive bon bons
(allergens: gluten, mustard, milk, soya)

SELECTION OF MINI ARTISANAL DESSERTS
(allergens: gluten, milk, egg)

Vegan/gluten free option available on request. Minimum 48 hours' notice required

FESTIVE AFTERNOON TEA

£29.00 PER
PERSON

ADD £7.80 FOR
PROSECCO

AVAILABLE 1ST DEC - 24TH DEC

ASSORTED SANDWICHES

Brie and Cranberry
Turkey & Bacon
Smoked Salmon
Devilled Egg Mayo

SCONES

Cranberry and Orange Scones, Cream and Jam

SAVOURY

Pork & Cranberry Sausage Roll
Figs in Blankets
Goat's Cheese and Red Onion Quiche

SWEET TREAT

Mini Yule Logs, Christmas Muffin, Mince Pie

Please advise at point of booking if there are any allergies or dietary requirements.

Vegan and Gluten Free options available on request

Full payment is required at point of booking.

Please note, for all Afternoon Tea bookings, we require a minimum 24 hours' notice.

THE ALBYN BOOZY BRUNCH

Served 12pm - 4pm, Tues - Thurs,
& 10am - 4pm Fri, Sat & Sun

PROSECCO BRUNCH - £49.00

COCKTAIL BRUNCH - £49.00

BOTTLED BEER BRUNCH - £47.00

NON-ALCOHOLIC BRUNCH - £47.00



RECEIVE A WELCOME CHRISTMAS
COCKTAIL ON ARRIVAL

Receive a welcome cocktail on arrival plus:

3 glasses of prosecco per person
or 3 bottles of any beer per person
or 3 brunch cocktails per person

(Non-alcoholic cocktail, prosecco & beer available)