

II

THE ALBYN

BAR & RESTAURANT
EST 2021



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11 ALBYN PL, ABERDEEN AB10 1YE

THEALBYN.CO.UK



FESTIVE HOURS

All other dates open as normal.

24th December	12pm - Midnight
25th December	Closed
26th December	Closed
31st December	12pm - Late
1st January	Closed



2 COURSES
£38.95

II

3 COURSES
£44.95

~ FESTIVE MENU ~



21ST NOVEMBER TO 24TH DECEMBER

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STARTERS


SCOTCH BROTH

Roast garlic croutons, crispy leek

  (allergens: soya, celery, gluten, sulphur dioxide)


CHICKEN LIVER PATE

Pickled cranberries, cranberry gel, dressed endive leaves, crostini

 (allergens: eggs, sulphur dioxide, soya, gluten, dairy)

BAKED GOAT'S CHEESE WITH HONEY & ROSEMARY

Toasted sourdough

 (allergens: gluten, dairy)

POSH PRAWN COCKTAIL

Classic cocktail sauce


(allergens: gluten, dairy, fish, sulphur dioxide)

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MAINS



TRADITIONAL TURKEY DINNER

Sliced turkey breast, skirlie, steamed brussel sprouts, garlic roast potatoes, seasonal root vegetables, chipolatas, turkey gravy

 (allergens: gluten, sulphur dioxide, soya, dairy)

ROAST WINTER SQUASH PITHIVIER

Mashed potato, steamed brussels sprouts, braised shallots, seasonal root vegetables, rosemary gravy

  (allergens: gluten)



HERB, LEMON & PARMESAN CRUSTED FILLET OF COD

Roast baby potatoes & seasonal root vegetables, herb butter

(allergens: gluten, dairy, fish)

FEATHER BLADE OF BEEF

Slow braised beef feather blade, horseradish mash, roast carrot, kale, roast parsnip purée, beef jus

  (allergens: soya, sulphur dioxide)

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DESSERTS

WINTER STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream (allergens: gluten, eggs, dairy)



THE ALBYN CHEESE PLATE

Selection of cheese, home-made chutney, oatcakes and Miller's damsons

 (allergens: dairy, gluten, sulphur dioxide)






VEGAN APPLE CRUMBLE

Vegan cinnamon ice cream

  (allergens: soya, gluten)

CHOCOLATE YULE LOG

Grand marnier cream, candied orange (allergens: gluten, dairy)

 Vegan  Vegetarian  Gluten Free  Gluten Free Option,  Dairy Free

Please speak to a member of staff for more information on dietary/allergy requirements.