



Royal Albert Hall

HOSPITALITY

CHRISTMAS 2018

## CHRISTMAS YULETIDE FEAST PACKAGE

### SAMPLE MENU

#### Pre-show starters

Smoked salmon, beetroot cured salmon, salmon gravalax with chopped egg, shallot, parsley & melba toast

Honey glazed & clove studded ham, roast sirloin of Surrey farm beef, corn-fed chicken and Barberry duck terrine with ginger and rhubarb chutney, homemade pickles

Chargrilled aubergine, grilled courgette, roasted artichoke, sundried tomatoes, cornichons, sour dough bread

#### Interval hot bowls, two per person

Pigs in blankets, creamy mash potatoes, jus

Pancetta wrapped turkey, braised red cabbage, goose fat fondant potato, Brussels sprouts with chestnuts, rich turkey jus

Mini nut roast, braised red cabbage, Brussels sprouts with chestnuts, onion vegetable gravy

#### Dessert canapés

Gingerbread spiced chocolate & mandarin tart

Rum and chocolate ganache brownie

Limoncello snowballs

#### Drinks

Mulled wine (1 glass)

Laurent Perrier Champagne (½ bottle)

House wine (½ bottle)

Mineral water (½ bottle)

Selection of soft drinks