

Wed 19th Nov. - Sat 20th Dec.
Wednesday - Saturday only
Bookings required: 020 3337 0313



Two courses £29.95
Three courses £36.95

**เสวย
SAWAROS**
@
The Albert Arms

CHRISTMAS MENU

Starters

Crispy Corn Ribs (vg)

Corn ribs, tom yum seasoning

Larb Fried Chicken

With pickled shallots, toasted rice & mint

Chargrilled King Oyster Mushroom Skewers (vg)

King oyster mushroom, crying tiger glaze, tomato & tamarind Jaew

Sai-Ua Lamb Sausage

Thai herb lamb sausage (made in-house) with burnt chilli aioli & pickles

Charred Chilli & Slow-roasted Beef Dip

Slow roasted pulled beef dip with fried shallots & grilled sourdough bread

Mains

Roast Turkey

(gf option available)

Slow roasted turkey with roasted potatoes, pigs in blankets,
hot honey parsnips, brown butter sprouts, stuffing & gravy

Grilled Maitake Mushroom

(v, gf option available)

Grilled and glazed with roasted potatoes, kale salad, hot honey parsnips,
charred broccoli & veg gravy

Porchetta

(gf option available)

Rolled boneless roasted pork with roasted potatoes, pigs in blankets,
hot honey parsnips, brown butter sprouts, stuffing & gravy

Isaan Glazed Beef Ribs

Slow roasted ribs with fries or sticky rice, charred broccoli, crispy shallots & jaew gravy

Dessert

Christmas Pudding

With brandy sauce & smoked cranberry

Banana Fritters

With honey & ice cream

Please note that all dishes are made in a kitchen where nuts and gluten are present with other allergens. We cannot guarantee any food item is completely free of allergens. Whilst we take care to preserve the integrity of our vegetarian products, we must advise they are prepared in a multi kitchen environment.