Christmas in the vines, 11th & 12th December

ALBURY
ORGANIC VINEYARD

Supper Club

Chef Renu B

Seasonal Canapés and a glass of Albury Sparkling Wine served on arrival

Starters

Roasted heritage beetroot & whipped goat's cheese, pickled winter grapes, toasted hazelnut, winter leaves, red-wine vinaigrette

Main Course

Surrey beef fillet or chestnut leek and mushroom tart, crisp potato pavé, celeriac purée, Albury honey-glazed heritage carrots , red wine & thyme jus

Dessert

Dark chocolate crémeux, & mulled wine poached pear, cranberry, spiced gingerbread, vanilla mascarpone



