

**Almeida Theatre Café and Bar  
Christmas Lunch Menus 2009****Three Course Lunch**

Available for parties of 10-30. Pre-ordering required.

**Starters**

Chicken liver pâté with breads & onion marmalade  
Fennel, parmesan & truffle oil soup  
Smoked trout with mixed leaves and a dill & sour cream dressing

**Mains**

Venison stew with mashed potato  
Pumpkin & sage risotto  
Salmon fishcakes on wilted spinach

**Desserts**

Warm mince pie with brandy butter  
Chocolate brownie with vanilla ice cream  
Lemon posset with red berry garnish

Coffee & biscotti

**2 courses & coffee**

**£14.00**

**3 courses & coffee**

**£17.00**

**Fork buffet**

Available for parties of 30-50.

**Choice of four of the following dishes:**

Rare roast beef with potato & horseradish salad  
Home roasted glazed gammon with mixed beans & parsley  
Spiced chicken & chickpea couscous  
Honey roasted seasonal vegetables  
Red cabbage salad with apple and spices  
Rice salad with feta cheese & dried cranberries  
Pasta with poached salmon, crème fraiche & dill  
Smoked haddock kedgeree  
Prawn noodle salad with green mango, lime & coriander

**Plus:** green salad, bread & butter

**Plus:** mini brownies & mince pies

& coffee

**Price per head**

**£14.00**

All prices are inclusive of VAT, but subject to a 15% service charge.

For further information please email [bar@almeida.co.uk](mailto:bar@almeida.co.uk) or call Hannah on 020 7288 4979.