

Albany Dinner Menu

Available all evening Tuesday to Saturday

£18.95 for 2 courses /£23.95 for 3 courses

To Start

Seared Scallops, pea puree, beetroot leaf salad & black forest ham

Watercress soup with truffle cream v

Slow baked red pepper with tomato, buffalo mozzarella, rocket & olive salad v

Gravadlax with sweet mustard sauce

Terrine of ham hock, black pudding & foie gras

Handpicked Crab mayonnaise with avocado & pickled cucumber

Risotto of Mediterranean vegetables & smoked cheese v

Ricotta & spinach ravioli with toasted pine nuts v

Moules marinere

Main Course

Chateaubriand, wild mushrooms, French beans & roast potatoes

Medley of fish John Dory, red snapper in lobster chowder with mussels & langoustine

Grilled 8oz Sirloin steak, mushroom, roast tomatoes, chips & béarnaise sauce

Slow cooked belly of pork with a white bean & chorizo cassoulet

Goat's cheese & roasted tomato ravioli with pine nut dressing v

Roasted chicken supreme, crushed new potatoes, leeks & wild mushroom sauce

Wild mushroom tart with rocket & parmesan salad v

Rack of Welsh lamb with tapenade mash, baby carrots, sugar snaps & rosemary jus

Pan fried fillets of Lemon Sole with sauté spinach, new potatoes & beurre blanc

Side Orders all at £2.75

Steamed Broccoli/ Pomme puree

Sauté Spinach

New Potatoes/Hand Cut Chips

Mixed salad/French beans & sugar snaps

Desserts

Apple tart tatin with vanilla ice cream (please allow 20 minutes)

Vanilla Crème Brulee & poached berries

Lemon tart with citrus compote

Chocolate fondant with crème fraiche & strawberries

Crushed meringue with poached berries

Selection of cheeses: Quenby Hall stilton, Camembert D'Isigny & Ford farm Smoked Cheddar

Homemade Sorbets – Pear, Passion fruit, Cassis, Raspberry & Lemon

Homemade Ice creams – Malt Whisky, Vanilla, Christmas pudding Ice cream, Chocolate, Cinnamon and Mango.

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A discretionary service charge of 10% will be added to your bill