

## Albany Dinner Set Menu

Available all evening Tuesday to Saturday

£18.95 for 2 courses /£22.95 for 3 courses

### To Start

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

Confit duck leg with pea puree & black cherry jus

Butternut Squash soup & a nutmeg glaze v

Slow baked peppers with tomato, grilled hallumi, rocket & olive salad v

Gravadlax with sweet mustard sauce

Chicken liver parfait with toasted brioche

Albany charcuterie board

Crayfish & avocado cocktail

Risotto of Mediterranean vegetables & smoked cheese v

Ricotta & spinach ravioli with toasted pine nuts v

Moules marinere

### Main Course

Grilled 8oz Aberdeen Angus Rump steak, mushroom, roast tomatoes, chips & béarnaise sauce

Pan fried supreme of Scottish salmon with a sweet chilli prawn & saffron risotto

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

Wild mushroom & mascarpone ravioli v

Braised shoulder of lamb with creamed potatoes & spiced red cabbage

Smoked haddock with poached egg, spinach & creamed potatoes

Gressingham duck breast, with vanilla mash, sugar snaps & baby carrots

Goat's cheese & caramelised red onion tart with roasted cherry tomato salad v

Poached fillet of Sea bass with ratatouille & basil oil

### Side Orders all at £2.75

Steamed Broccoli/ Pomme puree

Sauté Spinach/ Spiced red cabbage

New Potatoes/Hand Cut Chips

Mixed salad/French beans & sugar snaps

## Desserts

Warm poached pear with mulled wine sorbet

Vanilla Crème Brulee & poached berries

Pecan Tart with clotted cream

Chocolate fondant with crème fraiche & strawberries

Crushed meringue with poached berries

Selection of cheeses:

Quenby Hall stilton, Camembert D'Isigny & Ford farm Cheddar

Homemade Sorbets - Pear, Mulled wine, 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