

Albany Valentines Dinner Menu

£21.95 for 2 courses /£26.95 for 3 courses

We have 2 sittings on Valentines evening 6pm to 9pm & 9pm to close.

To Start

Seared Shetland Scallops, pea puree, baby beetroot & black forest ham

French onion soup

St. James Reserve Smoked Salmon with blinis, salmon caviar & horseradish cream

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

Crayfish & avocado cocktail

Chicken liver & foie gras parfait with toasted brioche

Organic mushroom & mascarpone risotto v

Main Course

Chateaubriand with organic mushrooms, French beans & roast potatoes

Pan fried Cornish cod with chorizo mash & mussel sauce

Grilled 8oz West Country Rib eye steak, mushroom, roast tomatoes, chips & béarnaise sauce

Risotto of Mediterranean vegetables, smoke cheese & truffle oil v

Grilled milk fed calves liver with creamed potatoes red wine shallots & crisp bacon

Poached whole Sea bass with ratatouille & basil oil

Mozzarella, roasted tomato & basil tortellini v

Slow cooked belly of pork with a bean & chorizo cassoulet

Slow cooked lamb shank with spiced red cabbage creamed potatoes & rosemary jus

Side Orders all at £2.75

Steamed Broccoli/ Pomme puree/Sauté Spinach/Red Cabbage

New potatoes/Hand Cut Chips/Mixed salad/French beans

Desserts

Apple crumble with Christmas pudding ice cream

Poached red wine pear with amaretto ice cream

Pot au Chocolat & homemade biscuits v

Vanilla Crème Brulee & poached berries

Crushed meringue with Chantilly cream & poached berries

Selection of cheeses: Quenby Hall stilton, Normandy Isigny St.Mere brie,

Ford farm Smoked Cheddar

Homemade Sorbets – Peach, Lemon or Raspberry

Homemade Ice creams – Vanilla, Cinnamon, Whisky & Amaretto

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