

# Albany Lunch Menu

**£16.95 for 2 courses or £20.95 for 3 courses**

## To Start

Pea soup with truffle cream v

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

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

Handpicked Dorset crab mayonnaise with avocado & pickled cucumber

Chicken liver parfait with toasted brioche

Organic mushroom & mascarpone risotto v

Moules Marinere

## Main Course

Grilled 8oz West Country Sirloin steak, mushroom, roast tomatoes, chips & creamed horseradish

Pan fried Loch Duart salmon with crayfish, saffron & sweet chili risotto

Slow cooked belly of pork with a bean & chorizo cassoulet

Poached fillet of Sea bass with ratatouille & basil oil

Ricotta & spinach ravioli v

Gressingham duck breast, with Kumquats, baby vegetables & creamed potatoes

Slow cooked shoulder of Welsh lamb with spiced red cabbage, dauphinoise potatoes & rosemary jus

## **Side Orders all at £2.75**

Pomme puree/Steamed broccoli

Sauté Spinach/Red Cabbage

New Potatoes/Hand Cut Chips

Mixed salad/French beans & sugar snaps

## Desserts

Apple tart with spiced fruit ice cream

Vanilla Crème Brulee & poached berries

Vanilla panna cotta with Yorkshire rhubarb

Pot au Chocolat & homemade biscuits v

Crushed meringue with Chantilly cream & poached berries

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

Ford farm Smoked Cheddar

Homemade Sorbets – Passion fruit, Raspberry & Lemon

Homemade Ice creams – Malt Whisky, Vanilla, Cinnamon, amaretto and Chocolate

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