

Albany Lunch Menu

£14.95 for 2 courses or £18.95 for 3 courses

To Start

Jerusalem artichoke soup with white truffle cream v

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

Gravadlax with sweet mustard sauce

Terrine of Organic chicken, ham hock & foie gras

Albany charcuterie board

Crab mayonnaise with avocado & pickled cucumber

Risotto of Mediterranean vegetables & smoked cheese v

Moules marinere

Ricotta & spinach ravioli with toasted pine nuts v

Main Course

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

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

Slow cooked Pork belly with a white bean & chorizo cassoulet

Wild Mushroom & mascarpone ravioli v

Char grilled Calves Liver with creamed potatoes, red wine shallot & crisp ham

Rack of Welsh Lamb with dauphinoise potatoes & baby vegetables

Pan roasted wild halibut supreme with creamed potatoes, sauté spinach & pea sauce

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 Gilt Head Bream with ratatouille & basil oil

Side Orders all at £2.75

Steamed Broccoli

Sauté Spinach

New Potatoes

Hand Cut Chips

Pomme puree

Mixed salad

French beans & sugar snaps

Desserts

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

Vanilla Crème Brulee & poached berries

Pecan Tart with clotted cream

Chocolate fondant with crème fraiche & strawberries

Crushed meringue with poached stoned fruit

Selection of cheeses

Quenby Hall stilton, Camembert D'Isigny & Ford farm smoked cheddar

Homemade Sorbets - Lemon, Pear & Raspberry

Homemade Ice creams - Malt Whisky, Vanilla, Mango & Cinnamon