

# Albany Sunday 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, buffalo mozzarella, rocket & olive salad v

Crayfish & avocado cocktail

Chicken liver parfait with toasted brioche

Organic mushroom & mascarpone risotto v

Moules Marinere

## Main Course

West Country Sirloin of Beef with roasted vegetables & creamed horseradish

Milk fed Calves liver with red wine shallot, creamed potatoes & crisp ham

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

Mozzarella, sun dried tomato & basil 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**

Roast Vegetables/Pomme puree/Steamed broccoli

Sauté Spinach/Red Cabbage

New Potatoes/Hand Cut Chips

Mixed salad/French beans & sugar snaps

## **Desserts**

Vanilla Crème Brulee & poached berries

Pecan tart with cinnamon ice cream

Pot au Chocolat & homemade biscuits v

Warm poached pear with vanilla panna cotta

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, Spiced Pear, Raspberry & Lemon

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

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