

# Albany Sunday Lunch Menu

£15.95 for 2 courses or £19.95 for 3 courses

## To Start

Confit Gressingham duck leg with pea puree & black cherry jus

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 black pudding, ham hock & foie gras

Albany charcuterie board

Crab mayonnaise with avocado & pickled cucumber

Risotto of Mediterranean vegetables & smoked cheese v

Ricotta & spinach ravioli with toasted pine nuts v

Moules marinere

## Main Course

Roast Sirloin of Aberdeen Angus beef, creamed horseradish, roast vegetables & red wine jus

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

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 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

For parties of 4 or more a discretionary service charge of 10% will be added to your bill

# Desserts

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

Pecan Tart with clotted cream

Vanilla Crème Brulee & poached berries

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 – Pear, Passion fruit, Raspberry & Lemon

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