

Albany Mothers Day Menu 14th March

Available all day Lunch & Dinner

£18.95 for 2 Courses or £22.95 for 3 courses

To Start

Consommé Royale

Gravadlax & leek tart with sweet mustard sauce

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

Terrine of ham hock, black pudding & foie gras

Albany charcuterie board

Risotto of Mediterranean vegetables & smoked cheese v

Pea soup with truffle cream v

Moules marinere

Ricotta & spinach ravioli with toasted pine nuts v

Main Course

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

Grilled whole Lemon Sole with sauté spinach, new potatoes & beurre blanc

Slow cooked belly of pork with a white bean & chorizo cassoulet

Goat's cheese & roasted tomato ravioli with pine nut dressing v

Pan fried supreme of Scottish salmon with baked fennel & saffron risotto

Wild mushroom tart with beetroot salad v

Roasted free range chicken supreme, crushed new potatoes, leeks & wild mushroom sauce

Gressingham duck breast, with vanilla mash, sugar snaps & baby carrots

Rack of Welsh lamb with tapenade mash, sugar snaps, glazed carrots & rosemary jus

Desserts

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

Lemon tart with a citrus compote

Vanilla Crème Brulee & poached berries

Chocolate fondant with crème fraiche & strawberries

Crushed meringue with poached stoned fruit

Selection of cheeses

Cropwell Bishop's Stilton, Camembert D'Isigny & Oak smoked cheddar

Homemade Sorbets – Champagne, Mango, Raspberry

Homemade Ice creams – Malt Whisky, Vanilla, Chocolate, Christmas pudding, and
Cinnamon