

Albany Father's Day Lunch Menu Sunday 20th June

£15.95 for 2 courses or £19.95 for 3 courses

To Start

Seared Scottish Scallops, pea puree, beetroot leaf salad & black forest ham

Grilled English Asparagus with Alfredo sauce

Watercress soup with truffle cream v

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

Gravadlax with sweet mustard sauce

Terrine of ham hock, black pudding & foie gras

Handpicked Dorset Crab mayonnaise with avocado & pickled cucumber

Wild mushroom & mascarpone risotto v

Ricotta & spinach ravioli v

Moules marinere

Main Course

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

Pan fried Wild Atlantic Halibut with grilled Asparagus, creamed potatoes & Watercress sauce

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

Poached fillet of Sea bass with ratatouille & basil oil

Goat's cheese & roasted tomato ravioli v

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

Baby vegetable tart with beetroot salad v

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

Side Orders all at £2.75

Roast Vegetables

New Potatoes

Pomme puree

Steamed Broccoli

Sauté Spinach

Hand Cut Chips

Mixed salad

French beans & sugar snaps

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

Desserts

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

Vanilla Crème Brulee & Mango compote

Lemon tart with citrus compote

Chocolate fondant with crème fraiche & strawberries

Crushed meringue with Chantilly cream & poached berries

Selection of cheeses: Quenby Hall stilton, Normandy Isigny St.Mere Brie & Ford farm
Smoked Cheddar

Homemade Sorbets – Passion fruit, Cassis, Raspberry & Lemon

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