

## DINNER MENU

(SAMPLE)

### STARTERS

#### SOUP OF THE DAY

**CREAMY GARLIC MUSHROOMS ON A HERB BRUSCHETTA** (v)

with Sunblushed Tomatoes & Watercress

**SMOKED MACKEREL AND PINK GRAPEFRUIT TOSSED IN PASTA**

with a Herb Vinaigrette

**PAN-FRIED CHICKEN LIVERS**

with Caramelized Red Onion, Crisp Bacon and Mustard Dressed Leaves

### MAIN COURSES

**ROAST CHICKEN BREAST WITH A BLACK PUDDING MOUSSE CENTRE**

on a Creamy White Wine Sauce

**VENISON AND ALE PIE WITH SHORTCRUST PASTRY**

topped with Mashed Potato

**SUCCULENT PORK TENDERLOIN STUFFED WITH PRUNES**

wrapped in Proscuttio with a Wholegrain Mustard Sauce

**BAKED SUPREME OF SALMON**

with Crushed New Potatoes and a Vegetable Broth

**ROASTED FILLED RED PEPPER** (v)

with Spiced Cous Cous and Melted Blue Cheese

*All served with Seasonal Vegetables and Fondant Potato (unless stated)*

*Local produce is used wherever possible*



DESSERTS

**CHOCOLATE CHEESECAKE**

with a Black Cherry Compote

**ALBERT COTTAGE TRIFLE**

with Crème Anglaise and Vanilla Cream Finish

**WARM TREACLE SPONGE**

with Vanilla Ice Cream

**CRÈME BRÛLÉE**

with Fruit & Nut Biscotti

**THE CONSORT CHEESEBOARD**

and Biscuits

**Three courses: £24.00**

Tea or Coffee: £2.00

Liqueur Coffee: £5.75

Management reserves the right to make changes or substitutions at any time.  
The Consort Restaurant • Albert Cottage Hotel • Head Chef: Ashley Minshull