

EASTER LUNCH MENU
SUNDAY 24TH & MONDAY 25TH APRIL 2011

STARTERS

TOMATO & ROASTED RED PEPPER SOUP (v)
with a Balsamic Reduction

SWEET CHILLI MARINATED CRAYFISH TAILS
with a Caper & Fennel Salad

CHICKEN LIVER PARFAIT
with Crusty Bread, Plum Chutney and Mustard Dressed Leaves

WARM GOATS CHEESE & APPLE SALAD (v)
with Fresh Beetroot and Toasted Walnuts

MAIN COURSES

ROASTED TOPSIDE OF BEEF
with Homemade Yorkshire Pudding and a Rich Gravy

CRISPY SKINNED CHICKEN BREAST
on Seared Bacon, Mushrooms & Onion with a Bread Sauce

SUCCULENT LOIN OF PORK
with Crunchy Crackling and a Sage Stuffing

ROASTED SIRLOIN OF BEEF
Cooked Medium with Homemade Yorkshire Pudding (£3 supplement)

BAKED SUPREME OF SALMON
with a Basil Pesto Finish and Buttered New Potatoes

WILD MUSHROOM RISOTTO (v)
with Garden Peas, Parmesan Shavings and Toasted Pine Nuts

*All Served with Seasonal Vegetables, Roast Potatoes and Parsnips
unless otherwise stated*

(v) = Vegetarian Option

DESSERTS

WARM BAKEWELL TART

with Vanilla Ice Cream

DARK BELGIAN CHOCOLATE CHEESECAKE

with Balsamic Berries

PEACH BAVAROIS

with Fruits of the Forest Compote

FRESH FRUIT PLATTER

with a Sweet Syrup

CHEESE BOARD

French Brie, Apple Wood Smoked and Stilton with Celery, Grapes & Chutney (£2 Supplement)

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Three courses: £16.95

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Tea & Coffee £2.00

Liqueur Coffee £5.75

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An extensive wine list is available, with prices from £15.00 per bottle.
PLUS! get £5 off any bottle of wine with downloadable voucher (see website special offers page).

For reservations or more information please call Albert Cottage Hotel on 01983 299309
Email: enquiries@albertcottagehotel.com • Web: www.albertcottagehotel.com

