

SUNDAY LUNCH MENU (SAMPLE)

STARTERS

CREAM OF LEEK & POTATO SOUP (v)

with Herb Croutons

SELECTION OF MELON (v)

with a Peach Chutney and Sliced Pink Grapefruit

CHICKEN LIVER PÂTÉ

with Plum Chutney, Melba Toast and Dressed Leaves

TURKISH FIG, FETA CHEESE AND GREEN OLIVE SALAD (v)

MAIN COURSES

ROASTED SIRLOIN OF BEEF

Cooked Medium with Homemade Yorkshire Pudding

PORK TENDERLOIN

with an Orange & Herb Stuffing

ROASTED CHICKEN BREAST

on Bacon, Onion and Bread Sauce

MIXED FISH PIE

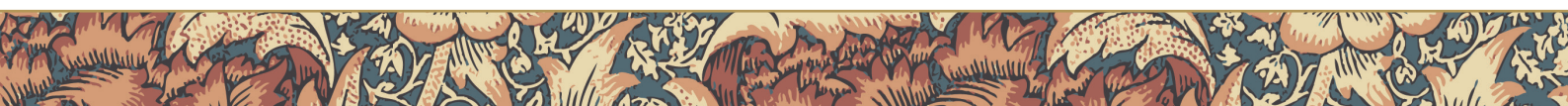
with a Golden Puff Pastry Filo

ROASTED FILLED RED PEPPER (v)

Filled with Spiced Cous Cous and Melted Blue Cheese

All served with Seasonal Vegetables and Roast Potatoes

Local produce is used wherever possible



THE
CONSORT
RESTAURANT
AT ALBERT COTTAGE HOTEL

DESSERTS

VANILLA CRÈME BRÛLÉE

with Shortbread Biscuit

CHOCOLATE CHEESECAKE

with a Black Cherry Compote

PEAR POACHED IN RED WINE

with Vanilla Ice Cream

All desserts are homemade by our chefs on the premises

THE CONSORT CHEESEBOARD

and Biscuits (£2 supplement)

Three courses: £16.95

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