

STARTERS

MISO GLAZED BLACK COD

with a crab & vermicellia spring roll, yuzu garden salad and sweet mirin dressing

CRISPY POACHED DUCK EGG [V]

with shaved black truffle, brioche soldiers and caramelised shallot cream

CHESHIRE LAMB CUTLET

with a lavender and goats cheese mousse, truffle polenta cake and pomerol dressing

DUCK AND FOIE GRAS HASH

with confit duck leg, cauliflower and truffle puree, cassis jus and fresh blackberries

MAINS

ROAST MONKFISH

wrapped in prosciutto with a salmon and dill roulade, served with macadamia nut crushed potatoes, romanesco broccoli and a champagne cream sauce

CHESHIRE BEEF FILLET

with smoked garlic dauphinoise, rainbow carrots, cavolo nero puree, french beans and a rich madeira jus

ALBERT'S CHICKEN THALI

slow cooked south indian chicken, aromatic rice, tarka dahl, cucumber and red onion chutney, mint yoghurt and mini naan

SPICED AUBERGINE PASTRY [V]

with jewelled bulgar wheat, beetroot hummus and a sumac and pomegranate labaneh dip

DESSERT

ALBERT'S DESSERT SHARER [V]

mini chocolate and cherry fondant with black cherry compote/
pineapple, coconut and dark rum sorbet shots/
mini sticky toffee puddings with candied pecans and
butterscotch sauce / white and dark chocolate dipped strawberries
with meringue and vanilla cream

THREE COURSES

with canapés and prosecco on arrival

6.00pm – 7.15pm

55.00

7.30pm onwards

75.00