

albert's

MOTHER'S DAY MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

SLOW ROASTED TOMATO SOUP

almond pesto • parmesan & chive
beignet [VO] [VEO] [GFO]

SESAME CHICKEN SATAY

coconut rice • peanut satay sauce •
pickled carrots

WILD MUSHROOM RISOTTO

asparagus • whipped feta • truffle [M]

MAINS

MRS R'S CHEESE & ONION PIE

roasties • mash • carrots • tenderstem
broccoli • creamed spring greens with
truffle & parmesan • venetian onions •
redcurrant jus
[M]

ROAST BEEF & YORKSHIRE PUDDING

roasties • mash • carrots • tenderstem broccoli •
creamd spring greens with truffle & parmesan
• proper gravy [GFO]

THYME ROASTED CHICKEN

roasties • mash • carrots • tenderstem
broccoli • creamed spring greens with
truffle & parmesan • apricot & pine nut
stuffing • proper gravy [GFO]

SEA BASS

'nduja • passata • chimichurri • black olives •
crispy potatoes [GFO]

ROASTED LAMB RUMP

caramelised onion mash • truffle french
beans • rosemary jus [GFO]

BUTTERNUT SQUASH & CHICKPEA PIE

roasties • carrots • tenderstem broccoli •
redcurrant jus [VE]

DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce • toasted pecans •
vanilla ice cream [M] [GFO]

CHOCOLATE ORANGE CHEESECAKE

double cream [VEO] [GFO]

STRAWBERRY CREAM TART

whipped vanilla cream • strawberry glaze
[M]

£38 PER PERSON
FOR THREE COURSES

£49 PER PERSON
FOR THREE COURSES & A GLASS OF CHAMPAGNE

a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members