

SUNDAY MENU



FOR PARTIES OF 10 OR MORE
1 COURSE 15.00 / 2 COURSES 18.00 / 3 COURSES 21.00

STARTERS

TODAY'S SOUP ^(V)
with freshly baked bread

CRISPY SQUID
with lobster aioli

PEANUT & SESAME CHICKEN SATAY
grilled chicken breast with albert's satay sauce,
jasmine rice and toasted sesame seeds

RABBIT GNOCCHI
slow braised rabbit in a pancetta, white wine
and mushroom cream sauce with fresh
buttered gnocchi

MUSHROOMS ON TOAST ^(V)
wild and field mushrooms with garlic and
cream on toasted rustic bread

MAINS

ROAST RUMP OF BEEF
with yorkshire pudding, roast potatoes, mash,
caraway carrots, creamed spring greens, tender-
stem broccoli, french beans and proper gravy

SLOW ROAST PORK
with crispy crackling, roast potatoes, mash, caraway
carrots, creamed spring greens, tenderstem
broccoli, french beans and proper gravy

LANCASHIRE CHEESE & ONION PIE ^(V)
with either chunky chips, french beans and a
lancashire cheese & chive sauce or all the
sunday trimmings

TODAY'S FISH
ask your server about today's dish

MALAYAN CHICKEN
chargrilled chicken breast in a coconut, chilli &
lime sauce with pak choi, edamame beans and
red peppers served with wild & jasmine rice
and a seeded chilli flatbread

DESSERTS

STICKY TOFFEE PUDDING
with butterscotch sauce, toasted pecans and
longridge farm's vanilla ice cream

CHOCOLATE VOLCANO
warm chocolate pudding with a gooey
chocolate fondant centre served with a
longridge farm's honeycomb ice cream

ALBERT'S LEMON TART
with rhubarb compôte, cornish clotted cream
and summer fruit coulis

albert's

DIDSBURY

SUNDAY
MENU

