

# SUNDAY MENU



FOR PARTIES OF 10 OR MORE

1 COURSE 15.00 / 2 COURSES 18.00 / 3 COURSES 21.00

## STARTERS

### TODAY'S SOUP <sup>(V)</sup>

with freshly baked bread

### CRISPY SQUID

with lobster aioli

### MOROCCAN CHICKEN SALAD

with spiced aubergine, caramelised onions, green lentils, pomegranate, flaked almonds and curried yoghurt

### MUSHROOMS ON TOAST <sup>(V)</sup>

wild and field mushrooms with garlic and cream on toasted rustic bread

## MAINS

### TODAY'S FISH

ask your server about today's dish

### SLOW ROAST PORK

with macadamia nut stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy

### ROAST RUMP OF BEEF

with yorkshire pudding, roast potatoes, maple glazed root vegetables, french beans and proper gravy

### 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

### LANCASHIRE CHEESE & ONION PIE <sup>(V)</sup>

with either chunky chips, maple glazed root vegetables with a lancashire cheese & chive sauce or all the sunday trimmings

## DESSERTS

### STICKY TOFFEE PUDDING

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

### CHEESE BOARD

black waxed cheddar and blue monday with a date & apple chutney, oat cakes and water biscuits

### PASSION FRUIT MESS

with mango curd, fresh passionfruit & kiwi, coconut cream, meringue and macadamia nuts

### CHOCOLATE VOLCANO

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

albert's

DIDSBURY

SUNDAY  
MENU

