

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

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

MUSHROOMS ON TOAST ^(V)
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 ^(V)
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

STANDISH

SUNDAY
MENU

