

# albert's

VALENTINES

## THREE COURSES

£35 PER PERSON

## VIP PACKAGE

£45 PER PERSON

includes three courses, a glass of prosecco, and an individually wrapped red rose

## LUXURY PACKAGE

£85 PER PERSON

includes the VIP Package plus priority booth seating all evening and a bottle of Laurent Perrier Cuvée Rosé Champagne

### PRE-PAYMENT IS REQUIRED FOR ALL PACKAGES

If you make a booking online, our reservations team will be in touch to arrange payment in advance.



# VALENTINE'S MENU

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## STARTERS

### TOMATO & ROSEMARY SOUP <sup>[V]</sup>

with a mini grilled cheese toastie

### PARMA HAM & ASPARAGUS BRUSCHETTA

with goats cheese, pine nuts and mint oil

### SMOKED HADDOCK & GRUYERE FISHCAKES

with garlic mayonnaise and wild rocket

## MAINS

### STEAK DIANE

pan seared fillet steak medallions with dauphinoise potatoes, crispy oyster mushrooms and a mustard & brandy cream sauce

### PAN-ROASTED CHICKEN SUPREME

with french onion mash, green beans and pancetta & thyme jus

### LEMONY LEEK & HALLOUMI DUMPLINGS <sup>[V]</sup>

lemon, leek and halloumi dumplings with a rich tomato sauce, jasmine & wild rice, sour cream and a hand pressed chilli & spring onion flatbread

### POSH FISH & CHIPS

cod, squid and king prawns in lemon & herb crumb, with chunky chips, pea puree and homemade tartare sauce

## ALBERT'S DESSERT SHARER

### CHOCOLATE DIPPED STRAWBERRIES

### CHOCOLATE VOLCANO

with black cherry compote

### PASSIONFRUIT CURD POT

with whipped cream and stem ginger shortbread

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• a discretionary 10% service charge will be added to your table • allergy information is available on request • full payment for your package will be required in advance