



THE ★★★★★
ALBANY
Let's get festive



Starters

Prawn Salad

with mixed leaves, harissa marie-rose & avocado dressing

Crispy Coated Haggis Pakora

with a creamy black peppercorn sauce

Chicken Liver Pate

with caramelised onion chutney, balsamic salad with mixed oatcakes

Maple Roasted Parsnip Soup

served with a warm roll and butter

Pearls of Melon

with raspberry puree and mango sorbet

2 Course £16.95

3 Course £20.95

Mains

Roast Turkey

with sage and onion stuffing, pigs in blankets, roast potatoes, sprouts, carrots, parsnips & roast gravy

Slow Cooked Gammon

served with roast potatoes, sprouts, carrots, parsnips & apple and marmalade sauce

Cajun Spiced Fillet of Salmon

with a cherry tomato salsa, seasonal vegetables and potatoes

Breast of Chicken Stuffed with black pudding

Green peppercorn sauce, seasonal vegetables and potatoes

Sweet Potato Vegetable Parcel

with sunblush tomatoes & caramelised onion served with roast potatoes, seasonal vegetables and a roasted red pepper & oregano sauce

Desserts

Vanilla Cheesecake

with mango & passion fruit puree, vanilla ice cream & baked white chocolate

Chocolate Profiteroles

served with toffee & salted caramel sauce

Traditional Christmas Pudding

served with brandy flavoured butterscotch

Sticky Toffee Pudding with Butterscotch Sauce

Warm Chocolate Fudge cake with vanilla ice cream

