

MOTHER'S DAY MENU **albert's**

STARTERS

TOMATO, RED PEPPER AND GOATS' CHEESE SOUP
with freshly baked bread

MUSHROOMS ON TOAST
wild and field mushrooms with garlic and cream served on toasted sourdough

SMOKED HADDOCK AND GRUYÈRE FISHCAKES
locally smoked haddock fishcakes with a lemon, shallot and dill mayonnaise

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

SAUTÉED ASPARAGUS
with crispy pancetta and hollandaise

MAINS

ROAST RUMP OF BEEF
with home-made yorkshire pudding, mash potato, roast potatoes, maple
glazed root vegetables, cauliflower cheese, french beans and gravy

ROAST LOIN OF PORK
stuffed with garlic and herbs and served with crackling, mash potato,
roast potatoes, maple glazed root vegetables, cauliflower cheese,
french beans and gravy

ALBERT'S FISH AND CHIPS
sustainably sourced atlantic cod fillet in a beer batter served with
proper mushy peas, bread & butter and homemade tartare sauce

CHARGRILLED CHICKEN
with mint and pancetta peas, garlic parmentier potatoes and a lemon cream
sauce

PAN ROASTED SALMON
with a spring vegetable risotto and buttered tenderstem broccoli with lemon
and toasted almonds

LANCASHIRE CHEESE AND ONION PIE
with chunky chips, french beans and a lancashire cheese & chive sauce
or all the sunday trimmings

WELSH LAMB SHANK
with dauphinoise potatoes, spring greens and caramelised baby onions
with a honey and mustard sauce

DESSERTS

LEMON AND ALMOND CHEESECAKE
with crushed meringue and dark chocolate sauce

STICKY TOFFEE PUDDING
with butterscotch sauce, toasted pecans and
longridge farms vanilla ice cream

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

3 COURSES £27.50