



ALBERT'S
AT
BEAUFORT HOUSE

STARTERS

Roasted Artichoke Soup & Extra Virgin Olive Oil (vg)

Beetroot Cured Salmon, Watercress Mayonnaise & Cucumber Pickle

Confit Chicken Terrine, Celeriac & Apple Rémoulade

MAINS

Coconut Roasted Crown Prince Squash, Dukkha & Broccoli (vg)

Pan Roasted Hake, Saffron Potatoes, Wilted Spinach & Shellfish Sauce

Corn Fed Chicken Breast, Truffle Mash, Parsnips & Tenderstem Broccoli

DESSERTS

Vanilla Crème Brûlée & Roasted Fig

Sticky Toffee Pudding & Vanilla Ice Cream

Selection of Cheeses, Quince Paste & Damsel Wafers

£45

PER PERSON



ALBERT'S
AT
BEAUFORT HOUSE

STARTERS

Pickled Beetroot, Goats Curd & Basil (v)

Hand Picked Norfolk Crab, Avocado, Brown Crab Mayo & Sourdough

Venison Carpaccio, Blackberries, Radish & Truffle Dressing

MAINS

Baked Autumn Squash, Dukkha, Charred Broccoli & Apple (vg)

Scottish Halibut, Turnips, Girrolle Mushrooms & Kale

Rare Breed Beef Fillet, Salsify, Kale & Red Wine Jus

DESSERTS

Cox Apple Tart Tatin, Butterscotch Sauce & Vanilla Ice Cream

Dark Chocolate Mousse & Passion fruit Sorbet

Spiced Poached Pear & Clotted Cream

£65

PER PERSON

