

Sunday Roast Menu

Three Courses £14.95

Two Courses £12.50

Main course £8.95

Any Starter or Dessert £3.95

Children under 12yrs half Price

Plus a FREE Large Basket of Range Balls per Booking

Starters

Real Hearty Tomato Soup

Atlantic Prawn Cocktail with Brandy Marie Rose Sauce

Chicken Liver Pate with Chunky Toast

Bowl of Pork Cracklin with Apple Sauce

Mussels Mariniere

Main Courses

*Roast Sirloin of Special Reserve English Beef with
Yorkshire pudding and Rich Red Wine Jus*

Steak and Ale Pie with Creamy Mash Potato

*Whole Roast Chicken with all the Trimmings
(For two people)*

*All main courses served with Seasonal English Vegetables
And Roast Potatoes*

Real Ale Battered Haddock, Mushy Peas & Chunky Chips

*12oz Rump Steak, Mushroom, Tomato, Chunky Chips &
Creamy Peppercorn Sauce (plain if preferred) £3 supp*

Desserts

Crème Bruleé

Rhubarb Crumble & Vanilla Custard

Eaton Mess

Banoffee Pie

Selection of Lincoln Dairy ice cream and Sorbets

Selection of Finest European Cheeses, Grapes & Biscuits

Tutored Wine Tasting Dinner

Friday 3rd July 2009

Guest Speaker; Rob Chase from Adnams of Southwold.

Only £36.50 per person including 12 Wines & 6 Course Dinner.

Book your Table Now or Call 01480 499686

ALBOTS
Restaurant & Bar