



THE ALBION HOTEL

## **SET MENU OPTIONS**

**2 COURSE MENU = \$39 (OPTION OF ENTRÉE & MAIN, OR MAIN & DESSERT)**

**3 COURSE MENU = \$47 (ENTRÉE, MAIN & DESSERT)**

**AVAILABLE FOR FUNCTIONS OVER 25 PAX. INCLUDES AN ALTERNATE DROP BETWEEN 2 CHOICES OF EACH CHOURSE**

### **MIXED BREADS (AN ADDITIONAL \$2.50 P/PERSON)**

TOASTED KALAMATTA OLIVE SOURDOUGH CIABATTA W HUNTER OLIVE OIL, BALSAMIC AND DUKKA  
GARLIC AND HERB OVEN BAKED SOURDOUGH CIABATTA

### **ENTRÉE**

CHICKEN SALAD W FRESH GRILLED CHICKEN BREAST, BACON, CUCUMBER, TOMATO, SPANISH ONION,  
MIXED LETTUCE AND A MUSTARD MAYONNAISE DRESSING (GF)

FARMHOUSE TERRINE W SPICED APPLE CHUTNEY AND CRISP SALTY PORK CRACKLE  
SOFT SHELL CRAB, CRUMBED W A DUO OF DIPPING SAUCES

SEVEN SPICED SQUID SALAD W CASHEWS, BEAN SHOOTS, CUCUMBER, FRIED ONION,  
MIXED LETTUCE AND AN ASIAN DRESSING

LARGE BUFFALO MOZZARELLA RAVIOLI W A THYME, TOMATO AND BASIL SAUCE (V)

### **MAIN**

BANGERS AND MASH 'ALBION STYLE'. PORK, APPLE AND SAGE SAUSAGE W CREAMY MASH POTATO,  
RED WINE JUS AND CRUNCHY HOUSE BATTERED ONION RINGS

OVEN BAKED SOLE W A CAPER AND HERB BUTTER AND FRESH HERB SALAD (GF)

SLOW BRAISED WAGYU BEEF CHEEKS, CREAMY MASH POTATO AND BUTTERED GREENS (GF)

CONFIT DUCK LEG W ROAST BABY WINTER VEGETABLES, BLOOD ORANGE SALAD  
W A CINNAMON SPICED ORANGE SAUCE (GF)

SEVEN SPICED SQUID SALAD W CASHEWS, BEAN SHOOTS, FRIED ONION, CUCUMBER AND AN ASIAN DRESSING

### **DESSERT**

PLUM AND COCONUT W HAZELNUTS AND VANILLA ICE CREAM

VANILLA PANNACOTTA W A MIXED BERRY AND BASIL SALAD

MIXED CHEESE PLATE, PORT MARINATED IRANIAN FIGS AND CRISP LAVOSH

DARK CHOCOLATE TART W VANILLA ICE CREAM

STICKY DATE PUDDING W A RICH BUTTERSCOTCH SAUCE AND OLD ENGLISH TOFFEE ICE CREAM

*IF YOU HAVE SOMETHING REALLY SPECIAL PLANNED & WISH TO CREATE A SPECIALTY MENU FOR YOUR FUNCTION  
WE WOULD BE HAPPY TO WORK WITH YOU ON DESIGNING A PACKAGE TO SUIT*