



ALBURY

ORGANIC VINEYARD

Private Dining with Free Range Cooks

Sample Menus (Seasonal)

Starters

- Jerusalem artichoke veloute, truffle cream and leek oil.
- Cured and torched salmon, pickled cucumber, apple, dill and horseradish emulsion.
- Confit chicken terrine, puffed rice, coconut, raisins and coronation mayonnaise.
- Pan seared scallops, confit chicken wings, Bbq sweet corn and chicken jus.
- Norfolk quail, kimchi, soy and honey reduction, roasted peanut.
- Whipped goats cheese, beetroot textures of beetroot, linseed cracker and chervil.
- Burnt onion, chive oil and roast onion broth.
- Pressed ham hock terrine, pickled pineapple, pistachio and fennel salad.
- Heritage tomato, roast onion, tomato chutney and baby basil.
- Grilled mackerel, torched lettuce, Caesar emulsion and Parmesan.
- Salt bakes celeriac, truffle chantilly and parsley cress.
- Cheddar pannacotta
- Pickled apple, nuts and seed granola
- Whipped Brie
- Homemade crumpet, forced rhubarb compote.
- Honeycomb of goats cheese, macerated figs and rye crisp breads.
- Whipped Ricotta, pickled pear, honeyed walnuts and grilled radicchio.

Mains

- Lamb rump, roasted broccoli, goats curd and buckwheat.
- Pork tenderloin, belly, roast pumpkin, preserved plum and seed granola.
- Hake bourguignon, wild mushroom, button onions, pancetta, creamy mash and oxtail jus.
- Pan fried sea bass, heritage carrot, dill and mussel veloute.
- Cauliflower cheese risotto, textures of cauliflower and Sussex charmer cheese.
- Guinea fowl breast, confit leg, Jerusalem artichoke coffee and hazelnut.
- Torched cod, seaweed potato, onion purée, charred spring onion.
- Confit sea trout, garden peas, sea herbs, BBQ baby gem and buttermilk sauce.
- Garden pea angelotti, asparagus, tomato consommé and herb pesto.

-Tarragon potato gnocchi, wild mushroom, tarragon cream, truffle and
crispy kale.

-Roast Chicken bird!!!!

Breast, leg, wing, jus, roast carrot, sage n onion.

-Lamb

Loin and neck, brassicas, herb porridge.

-Lamb fillet, Jerusalem artichoke, wild mushrooms and salsify.

-Poached chicken breast, crispy oyster, leek, sweet corn purée,
mustard vinaigrette and chive.

Dessert

-Lemon posset, honeycomb, fennel sorbet, yogurt espuma.

-Raspberry and tonka bean cheesecake, pistachio sponge and burnt white
chocolate.

-Toffee popcorn pannacotta, caramelised banana, hazelnuts and chocolate sorbet.

-Treacle tart, marinaded strawberries, creme fraiche and toasted almonds.

-Roast apple parfait, shortbread crumble, dill granita and yogurt meringue.

-Dark chocolate ganache, milk ice cream, Kirsch cherries, milk
meringue and Oreo crumble.

-Lime marinaded raspberry, strawberry espuma and meringue shards

Sample Party Menus

Mexican Burrito bowls

Smokey chicken and black bean or Pulled Cajun Jack Fruit burrito bowls topped with...

-Sour Cream

-pea guacamole

-Tomato and lime salsa

-Jalapeños

-Pickled onions

-Crispy onions

-Fresh lime and coriander

-Selection of chilli and bbq sauces

Risotto bowls

Wild Mushroom, spinach and Parmesan or Tomato, garlic and prawn risotto served with

-Chalk hills bakery bread selection

-Shaved Parmesan

-Mixed Salad

-Selection of oils and vinegars