

English Wine Week June 26th 2026



Canapés and a glass of Albury Sparkling Wine

Starters

Watercress soup, home made and warm from the oven cheddar and chive scones, savoury cracker and chive butter

Main Course

A choice of :

Olive oil config salmon fillet, lemon parsley crumb

Roasted, butter poached chicken supreme, lemon parsley crumb

Olive oil config celeriac steak marinated with citrus and dill

All served with

Albury Sparkling lemon butter sauce, split with herb oil

24 hour layered potatoes, summer vegetables and spring herbs

Dessert

Strawberry and elderflower Eton mess

