



FRESHWATER BAY

RETREAT MENU

STARTERS

CELERIAC VELOUTÉ

Black truffle, homemade sourdough and Marmite butter

AUTUMN TART

Caramelised pumpkin, Jerusalem artichoke espuma, apple cider gel and walnut

MISO-GLAZED MONKFISH

Cauliflower purée, shimeji mushrooms, pickled raisins and toasted yeast velouté

POACHED CHICKEN & RICE NOODLE BROTH

Ginger and lemongrass chicken broth, poached chicken, rice noodles, pak choi, shiitake mushrooms, spring onion, chilli and fresh coriander

MAINS

PORK TENDERLOIN, PORK CHEEK BOULANGÈRE

Toffee apple, hispi cabbage and Calvados sauce

AUTUMN VEGETABLE CHOUX FARCE

Sweetcorn gnocchi, smoked celeriac purée, charred onion petals and shiitake broth

TRUFFLE PAPPARDELLE

Chestnut cream, confit egg yolk, lovage and shaved winter truffle

MISO-GLAZED SEA BASS

Steamed sea bass, sesame greens, edamame, charred tenderstem broccoli and a light lime and soy dressing

DESSERT

LEMON PANNA COTTA

Grapefruit granita and torched meringue

AMARETTO SOUFFLÉ

ROASTED PEAR AND ALMOND ICE CREAM

AFFOGATO

Vanilla ice cream, espresso and butter shortbread

ADDITIONAL DISHES FROM OUR AUTUMN MENU ARE AVAILABLE ON REQUEST,
SUBJECT TO A SUPPLEMENT.

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