



The Albion Manor and The Parlour at The Albion Events Menu

LUNCH & DINNER

Starters (priced set for 20 people)

Chicken Wings \$130: Lemon Pepper, Albion Hot Sauce, Nashville Hot w/ blue cheese & ranch dressing, celery, and carrots

Fried Cauliflower Wings \$120: Panko breaded, with choice of Albion Hot Sauce, Nashville Hot, Tikka Masala w/ blue cheese & ranch dressing, celery, and carrots

Chicken Sliders \$130: fried chicken tossed in Nashville hot, Coleslaw, house pickles, brioche

Beef or Veggie Sliders \$130: Beef or veggie patty, American cheese, Garlic aioli, Chopped lettuce, pickles, brioche

Brussel Salad \$110: Shaved Brussel Sprouts, Arugula, Pickles Apple, Apple Cider Vinaigrette, Toasted Almonds

Charred Salad \$120: Mixed greens, corn salsa, shredded mozzarella, tortilla strips, roasted tomato dressing

House Salad \$80: mixed greens, tomatoes, shredded carrots, red onion, cucumber with choice of Balsamic vinaigrette, blue cheese, or ranch dressing

Platters-Entrees (serves 20)

Striploin \$320: Garlic Aioli, Broccolini, Charred Tomato & Red Onion, beef jus

Salmon \$260: Asparagus, marinated maitake, Tartar Sauce, Herbs, Lemons

Shepherd's Pie \$180: Ground Lamb, Carrots, Peas, Onions topped with mashed Potatoes

Banger's & Mash \$180: English sausage, onion gravy, peas, mashed potatoes

Platters (serves 20)

Curry Fries \$100: Albion curry blend, curry aioli

Crudite \$150: carrots, celery, radish, cucumber, squash, tomato, ranch or blue cheese

Ploughman's Platter \$250: meat & cheese selection, pickled egg, cornichon, Kalamata Olives, Branston pickle, baguette

Cheese Platter \$200: cheese selections, chutney, Fruit, almonds, Baguette

Desserts (serves 20)

Chocolate Cake \$110: Chocolate cream, apricot compote, pistachio, cocoa nibs, orange sorbet

Outside Dessert/Cake Cutting/Plating Fee \$50

BRUNCH

Platters (serves 20)

Granola & Yogurt \$100

coconut yogurt, local granola, seasonal fruit, mint

Fruit Plate \$100

seasonal fruit, brown sugar streusel, mint

Brussel Salad \$100: Shaved Brussel Sprouts, Arugula, Preserved Figs, Sherry Vinaigrette, Toasted Almonds

House Salad \$80: mixed greens, tomatoes, shredded carrots, red onion, cucumber with choice of vinaigrette, blue cheese, or ranch dressing

Brunch Potatoes \$90

Spiced seasoning

French Toast \$150

London Pride syrup, banana caramel sauce, powder sugar

Scrambled Eggs \$85

Bacon Frittata \$150

Egg, bacon, caramelized onion, herbs, white cheddar

Veggie Frittata \$140

Egg, Seasonal Vegetables, chihuahua cheese and herbs

Bacon & Sausage \$110

house cut Nueske's bacon, Banger & Black and White pudding

Toast \$75

Rye, Multi-grain, Sourdough, butter, jelly, and Herb butter

Curry Fries \$100

Albion Curry Blend, Curry Aioli