THE ALBANY CLUB

Signature Hot Buffet Menu

FROM THE KITCHEN & CARVERY

Slow-Roasted Yorkshire Beef

Prime cuts of locally reared beef, slow-roasted and served in a rich red wine and shallot gravy.

Pan-Seared Chicken Supreme

Succulent chicken breast accompanied by a creamy wild mushroom and tarragon sauce.

Baked Fillet of Atlantic Salmon

Fresh salmon topped with a lemon and herb crust, served with a light hollandaise.

Roasted Vegetable & Goat's Cheese Tart

A crisp pastry base filled with Mediterranean roasted vegetables and melted local goat's cheese.

THE CLUB LARDER

Potatoes & Grains

Dauphinoise potatoes baked in garlic and nutmeg infused cream, served alongside a fragrant wild rice pilaf with toasted almonds.

Seasonal Harvest

Honey-glazed root vegetables roasted with fresh thyme and a vibrant selection of steamed seasonal greens tossed in herb butter.

ACCOMPANIMENTS

House Sides & Pantry

A selection of artisan bread rolls, gourmet chutneys, and traditional accompaniments to complement your main course.

TO FINISH

Cheese & Charcuterie

A selection of fine Yorkshire cheeses served with savoury biscuits, grapes, and homemade chutney.

Traditional Desserts

Warm Bramley Apple Crumble with vanilla custard, Dark Chocolate & Raspberry Torte, and Baked Vanilla Cheesecake.

The Albany Club — Where tradition meets taste.