



LUNCH **SUNDAY SERVICE**

BEFORE YOU START...

Olives & Nuts £5

Haggis Fritters £5
Beetroot & Whisky Mayo

Pork Crackling £5
Apple Sauce

Focaccia £5
Balsamic Vinegar
& Olive Oil (vg)

STARTERS

Hot Smoked Salmon
Herb Cream Cheese,
Baby Gem & Toasted
Brioche

Beetroot Salad
Goats Cheese, Walnut &
Rocket

Chicken Terrine
Pancetta, Apricot, Crostini,
Plum & Apple Chutney

Soup of the Day
Herb Oil & Croutons
(vg)

MAINS

Medium Rare Roast Sirloin of Beef
Horseradish

Rolled & Roasted Belly of Pork
Apple Sauce

Sweet Potato & Quince Pithivier
(vg)

All served with Roast Potatoes, Carrots, Parsnips, Winter Greens, Yorkshire Pudding & Red Wine Sauce

Baked Cod Fillet
Romesco Butterbeans, Tender
Stem Broccoli & Salsa Verde

DESSERTS

Almond & Cherry Jam Roly-Poly

Hot Apple & Cinnamon Pie

Sticky Toffee Pudding
Toffee Sauce (gf)

Fruit Crumble
(vg)

All served with a choice of Ice Cream or Custard

2 COURSES - £27

3 COURSES - £33

Please inform us should you have any allergies or dietary requirements we need to be aware of.
10% service charge will be added to groups of 6 or more. The Almonry Kitchen is operated by
The Cambridge Dining Co. www.cdc.events on behalf of Ely Cathedral.
Please note we are cashless.