



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

Prawn Cocktail
Brioche Toast, Marie Rose
& Baby Gem Lettuce

Asparagus & Pea Bruschetta
Lemon & Mint Ricotta (v)

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

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

Fillet of Salmon
Heritage Tomato & Caper
Salad & Garlic Croutons

Hasselback Courgette
Potato Gnocchi, Tenderstem Broccoli,
Loveage Pesto & Dukkah (vg)

DESSERTS

Eton Mess

Basque Cheesecake
Salted Caramel Drizzle

Sticky Toffee Pudding
Toffee Sauce (gf)

Fruit Crumble
(vg)

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.