Thank you for making your reservation at Albert's Worsley. For all reservations of 10 or more we require a credit card to secure your booking and for all guests in your party to dine from one of our set menus.

If you wish to change, cancel or discuss dining options with a member of the team do not hesitate to contact us on 0161 794 1234.

**CREDIT CARD REQUIRED**

Your card will only be charged if the reservation is cancelled with less than 7 days notice, the number of guests dining is reduced with less than 48 hours notice or you fail to show up for your reservation.

This fee is charged at £5 per guest for reservations booked before 5pm and £10 per guest from 5pm onwards.

**SET MENUS**

Bookings of 10 or more must dine from one of our set menus. The A La Carte menu is not available to groups of 10+.

Menus can be found on pages 4-10 of this pack- you can choose from:

- **PARTY MENU** - a selection of our best selling dishes - individually priced
- **SILVER MENU** - £25 per person for 2 courses plus a glass of house wine
- **GOLD MENU** - £30 per person for 2 courses plus a glass of house wine
- **PLATINUM MENU** - £35 per person for 2 courses plus a glass of house wine
- **LUNCH MENU** - available if you are dining Monday - Friday 12pm til 6pm and Saturday 12.30pm till 4pm
- **SUNDAY SET MENU** - Available all day every Sunday. £15.00 for one course, £18.00 for two courses and £21.00 for 3 courses and includes our roast dinners

No pre-order is required but we do ask that all members of the party dine from the same set menu (those with allergies or specific dietary requirements are the exception - please inform a member of the reservations team prior to your reservation). Any children dining are free to dine from our regular children's menu.

Please contact the restaurant to let us know which menu you have decided on a week before your reservation is due via email reservations@albertsworsley.com or by calling 0161 794 1234.

For parties of 10 or more we allocate 2 hours 30 minutes at the table so we kindly ask you to be prompt for your reservation.

All parties of 10 or more will have a discretionary 10% service charge added to their bill.

If you have any further questions then please contact us on 0161 794 1234 or visit www.albertsworsley.com
PARTY MENU

STARTERS

SEARED KING SCALLOPS
with morphets farm black pudding, crispy pancetta, white grapes and a tarragon cream sauce
11.50

CRISPY BUTTERMILK HALLOUMI (V)
with an avocado & tomato salsa and paprika spiced tortillas
6.00

PAN-FRIED KING PRAWNS
in a tomato, garlic and chilli sauce with toasted rustic bread
8.50

RABBIT GNOCCHI
slow braised rabbit in a pancetta, white wine and mushroom cream sauce
with buttered gnocchi
6.50

PEANUT & SESAME DUCK SATAY
with coconut rice rolls, pickled vegetables and toasted sesame seeds
8.50

MAIN

CHARGRILLED FILLET STEAK
with peppercorn sauce, crispy wild mushrooms, chunky chips and a rocket & parmesan salad
24.50

ALBERT’S FISH & CHIPS
sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you’d like some bread & butter, just ask
ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD (V)
14.00

LANCASHIRE CHEESE & ONION PIE (V)
served with a lancashire cheese & chive sauce, homemade chunky chips and maple glazed root vegetables
13.00

MALAYAN CHICKEN
chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a seeded chilli flatbread
14.50

PAN-FRIED SEA BASS
with a lemon & dill cream sauce, herb buttered new potatoes and french beans
17.50

PIZZA

BUFFALO MOZZARELLA & TOMATO (V)
with fresh basil and sun-blushed tomatoes
9.00

SPICY SAUSAGE
ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream
11.00

WILD MUSHROOM & GOATS CHEESE (V)
with walnut pesto, wilted baby spinach, and toasted pine nuts (no tomato)
10.00

PULLED CHILLI CHICKEN
with sticky plum sauce, spring onions, fresh coriander and chilli
11.00

KING PRAWN & CHORIZO
with avocado crème fraîche, cherry tomatoes and wild rocket
11.00

BLUE CHEESE & PARMA HAM
Italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes
11.00

HOISIN DUCK
shredded confit duck with a sweet hoisin sauce and mozzarella, with cucumber, spring onions and coriander (no tomato)
11.00

this menu is a selection of our most popular dishes from our main menu. if you would like to substitute any other albert’s dishes for your event, just ask
a discretionary 10% service charge will be added for parties of 6 or more.
allergy information is available on request
PARTY MENU
**SILVER MENU**

**STARTERS**

**TODAY’S SOUP**
with freshly baked bread

**SWEET & SOUR PORK BAO BUN**
pulled pork in a blood orange sweet & sour sauce with oriental salad and mirin dressing

**SPICED LAMB KOFTA**
rolled in honey and pistacios, with a tomato and sweet paprika sauce, wild & jasmine rice and a hand pressed chilli flatbread

**RABBIT GNOCCHI**
slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi

**MAINS**

**STEAK FRITES**
a tenderised 5oz rump steak with watercress butter, herb salted thin cut chips and peppercorn sauce

**CHICKEN TROFIETTE**
pan-fried chicken and trofiette pasta in a confit garlic cream sauce with toasted walnuts, wilted spinach and truffle oil

**PAN-FRIED SEABASS**
pan-fried seabass with an avocado salsa and sweet potato fries

**WILD MUSHROOM & TALLEGIO RISOTTO**
with crispy oyster mushrooms

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**25.00 PER PERSON**

**2 COURSES AND A GLASS OF HOUSE WINE**

ADD A DESSERT FOR 5.00

CHOOSE FROM OUR DESSERT MENU
exclucing the cheeseboard

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*Albert’s Worsley*

*a discretionary 10% service charge will be added for parties of 6 or more.*

*allergy information is available on request*
SILVER MENU
GOLD MENU

STARTERS

CRISPY BUTTERMILK HALLOUMI [V]
with an avocado & tomato salsa and paprika
spiced tortillas

SMOKED HADDOCK RISOTTO
locally smoked haddock and sautéed leek
risotto with a soft poached egg

LITTLE PIE N PEAS
slow cooked brisket of beef in shortcrust pastry
with proper mushy peas and red wine gravy

RABBIT GNOCCHI
slow braised rabbit in a pancetta, white wine
and mushroom cream sauce with buttered
gnocchi

MAINS

8 OZ SIRLOIN STEAK
served simply chargrilled with chunky chips and
a rocket & parmesan salad

PAN-FRIED SEA BASS
with a lemon & dill cream sauce, herb buttered
new potatoes and french beans

LANCASHIRE CHEESE & ONION PIE [V]
with a lancashire cheese & chive sauce,
homemade chunky chips and maple glazed
vegetables

MALAYAN CHICKEN
chargrilled chicken breast in a coconut, chilli &
lime sauce with pak choi, edamame beans and
red peppers served with wild & jasmine rice
and a seeded chilli flatbread

30°O PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5°O
CHOOSE FROM OUR DESSERT MENU
excluding the cheeseboard

albert’s
WORSLEY

a discretionary 10% service charge will be added for parties of 6 or more
allergy information is available on request
PLATINUM MENU

STARTERS

PAN-FRIED KING PRAWNS
in a tomato, garlic and chilli sauce with toasted rustic bread

WARM GOATS' CHEESE SALAD [V]
yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

PEANUT & SESAME DUCK SATAY
with coconut rice rolls, pickled vegetables and toasted sesame seeds

SMOKED HADDOCK RISOTTO
locally smoked haddock and sautéed leek risotto with a soft poached egg

MAINS

8 OZ SIRLOIN STEAK
with peppercorn sauce, chunky chips and a rocket & parmesan salad

LANCASHIRE CHEESE & ONION PIE [V]
with a lancashire cheese & chive sauce, homemade chunky chips and maple glazed root vegetables

GARLIC & THYME RUBBED CHICKEN
with a mushroom & tarragon cream sauce, spring onion mash and french beans

GRILLED LEMON SOLE
whole lemon sole with a lemon and caperberry butter sauce, herb buttered new potatoes and french beans

35° PER PERSON
2 COURSES AND A GLASS OF HOUSE WINE

ADD A DESSERT FOR 5°
CHOOSE FROM OUR DESSERT MENU excluding the cheeseboard

a discretionary 10% service charge will be added for parties of 6 or more. allergy information is available on request
PLATINUM MENU
## LUNCH MENU

**2 COURSES £12.50**

### STARTERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TODAY’S SOUP (V)</td>
<td>King Prawn &amp; Chorizo with avocado, crème fraîche, cherry tomatoes and wild rocket</td>
</tr>
<tr>
<td>SWEET &amp; SOUR PORK BAO BUN</td>
<td>Pulled pork in a blood orange sweet &amp; sour sauce with oriental salad and mirin dressing</td>
</tr>
<tr>
<td>WILD MUSHROOM &amp; TALEGGIO RISOTTO (V)</td>
<td>Wild mushroom &amp; goats cheese cheese with crispy oyster mushrooms</td>
</tr>
<tr>
<td>SPICED LAMB KOFTA</td>
<td>Rolled in honey &amp; pistachios, with a tomato and sweet paprika sauce, wild &amp; jasmine rice and a hand pressed chilli flatbread</td>
</tr>
<tr>
<td>COCONUT &amp; LIME SEAFOOD CURRY</td>
<td>Pan-fried sea bass, mussels and squid in an aromatic coconut, ginger and lime leaf curry with oriental vegetables and crispy sesame rice rolls</td>
</tr>
<tr>
<td>TODAY’S FISH</td>
<td>Ask your server about today’s fish</td>
</tr>
<tr>
<td>STEAK FRITES</td>
<td>A tenderised 5 oz rump steak with herb salted thin cut chips, watercress butter and peppercorn sauce</td>
</tr>
<tr>
<td>ALBERT’S FISH &amp; CHIPS</td>
<td>Sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - if you’d like some bread &amp; butter, just ask for a large dish of the cod (V)</td>
</tr>
<tr>
<td>MISO, TOFU &amp; MUSHROOM RAMEN (V)</td>
<td>A rich sesame and mushroom broth with marinated tofu, noodles, beansprouts, pak choi and a soft boiled egg</td>
</tr>
<tr>
<td>SPICY SAUSAGE</td>
<td>‘ndjula sausage and pepperoni with red &amp; yellow peppers, red onion, coriander and sour cream</td>
</tr>
<tr>
<td>WILD MUSHROOM &amp; GOATS CHEESE (V)</td>
<td>Wild mushroom with walnut pesto, wilted baby spinach and toasted pine nuts (no tomato)</td>
</tr>
<tr>
<td>KING PRAWN &amp; CHORIZO</td>
<td>Pan-fried chicken and trofiette pasta in a confit garlic cream sauce with toasted walnuts, wilted spinach and truffle oil</td>
</tr>
<tr>
<td>BLUE CHEESE &amp; PARMA HAM</td>
<td>Italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes</td>
</tr>
<tr>
<td>PULLED CHILLI CHICKEN</td>
<td>With sticky plum sauce, spring onions, fresh coriander and chilli</td>
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### MAINS

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<td>BUFFALO MOZZARELLA &amp; TOMATO (V)</td>
<td>With fresh basil and sun-blushed tomatoes</td>
</tr>
<tr>
<td>SPICY SAUSAGE</td>
<td>Pan-fried sea bass, mussels and squid in an aromatic coconut, ginger and lime leaf curry with oriental vegetables and crispy sesame rice rolls</td>
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<td>WILD MUSHROOM &amp; TALEGGIO RISOTTO (V)</td>
<td>Italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes</td>
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<td>CHICKEN TROFETTE</td>
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### PIZZA

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<td>Wild mushroom &amp; goats cheese cheese with crispy oyster mushrooms</td>
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### DESSERTS

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<tr>
<td>STICKY TOFFEE PUDDING</td>
<td>Butterscotch sauce, toasted pecans and Longridge farm’s vanilla ice cream</td>
</tr>
<tr>
<td>PASSION FRUIT ETON MESS</td>
<td>Mango curd, fresh passionfruit &amp; kiwi, coconut cream, meringue and macadamia nuts</td>
</tr>
<tr>
<td>CROPWELL BISHOP STILTON (V)</td>
<td>With date &amp; apple chutney and oat cake biscuits</td>
</tr>
<tr>
<td>CHOCOLATE VOLCANO</td>
<td>Warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm’s honeycomb ice cream</td>
</tr>
</tbody>
</table>

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A discretionary 10% service charge will be added for parties of 6 or more, all of which goes to Albert’s Worsley team members. Allergy information is available on request.
LUNCH MENU
SUNDAY MENU

FOR PARTIES OF 10 OR MORE
1 COURSE 15.00 / 2 COURSES 18.00 / 3 COURSES 21.00

STARTERS

TODAY’S SOUP [V]
with freshly baked bread

CRISPY SQUID
with lemon and saffron mayonnaise

TOMATO & BASIL BRUSCHETTA
toasted rustic bread topped with walnut pesto,
heritage tomatoes, kalamata olives and buffalo mozzarella

MUSHROOMS ON TOAST [V]
wild and field mushrooms with garlic and cream on toasted rustic bread

DESSERTS

PASSION FRUIT MESS
with mango curd, fresh passionfruit & kiwi,
coconut cream, meringue and macadamia nuts

CHOCOLATE VOLCANO
warm chocolate pudding with a gooey chocolate fondant centre served with a longridge farm’s honeycomb ice cream

TODAY’S FISH
ask your server about today’s dish

SLOW ROAST PORK
with macadamia nut stuffing, crispy crackling, roast potatoes, mash, maple glazed root vegetables, french beans and proper gravy

ROAST RUMP OF BEEF
with yorkshire pudding, roast potatoes, maple glazed root vegetables, french beans and proper gravy

MALAYAN CHICKEN
chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers served with wild & jasmine rice and a seeded chilli flatbread

LANCASHIRE CHEESE & ONION PIE [V]
with either chunky chips, maple glazed root vegetables with a lancashire cheese & chive sauce or all the sunday trimmings

STICKY TOFFEE PUDDING
with butterscotch sauce, toasted pecans and longridge farm’s vanilla ice cream

CROPWELL BISHOP STILTON
with date & apple chutney and oat cake biscuits

a discretionary 10% service charge will be added for parties of 6 or more.
allergy information is available on request