

albert's
WORSLEY

PRIVATE
DINING

THE HAROLD RILEY
ROOM



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THE HAROLD RILEY ROOM

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STARTERS

TOMATO & BASIL BRUSCHETTA

served with walnut pesto
*vegan option available

MUSHROOMS ON TOAST ^[V]

wild and field mushrooms with garlic and cream on
toasted rustic bread

CRISPY BUTTERMILK HALLOUMI ^[V]

with an avocado & tomato salsa and paprika spiced tortillas

RABBIT GNOCCHI

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

LITTLE PIE N PEAS

slow cooked brisket of beef in shortcrust pastry with
proper mushy peas and red wine gravy
+ £2.50 supplement

WARM GOATS' CHEESE FRITTER SALAD ^[V]

yellison farm goats' cheese fritter with toasted seeds and a salad of
balsamic baby beetroot, roasted butternut squash, red onion, mixed
leaves and pine nuts with a raspberry vinaigrette

CRISPY DUCK EGG

with brioche soldiers and shallot puree

PAN-FRIED KING PRAWNS

in a tomato, garlic and chilli sauce with toasted rustic bread
+ £2.50 supplement

MAINS

PAN-FRIED SEA BASS

with a lemon & dill cream sauce, herb buttered new
potatoes and french beans with almonds

WILD MUSHROOM RISOTTO ^[V]

wild mushrooms, arborio rice, truffle oil and crispy
oyster mushrooms

GARLIC & THYME RUBBED CHICKEN

with a mushroom & tarragon cream sauce, herb buttered
new potatoes and french beans

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 a lancashire cheese & chive sauce, homemade
chunky chips and french beans

RUMP OF LAMB

with spring onion mash, roasted root veg and rosemary jus

8 OZ SIRLOIN STEAK

served simply chargrilled with chunky chips and green beans
with a peppercorn sauce
+ £5.00 supplement

ROAST DINNER (ONLY AVAILABLE ON SUNDAYS)

roast beef or chicken with roasted root veg, french beans,
and spring onion mash
*lancashire cheese and onion pie available with cheese sauce
+ £5.00 supplement

DESSERTS

CHOCOLATE AND RASPBERRY TART

rich chocolate ganache tart studded with fresh
raspberries served with pouring cream

PASSION FRUIT ETON MESS

with mango curd, homemade meringue and shaved coconut

WARM MINI ECCLES CAKE

traditionally baked eccles cakes from richardson's bakery served
with black tea syrup and cornish clotted cream

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans served with
longridge farm's honeycomb vanilla ice cream
*gluten free option available

PANNATONE BREAD AND BUTTER PUDDING

with berry compote and custard

ALBERTS CHEESE BOARD

black waxed cheddar and cambozola noir with
rhubarb chutney, crostini and oat cakes

£40.00 PER PERSON

3 Courses

Please choose four starters, mains and desserts to offer as choices to your guests