

PRIVATE PARTIES
AT STANDISH



PRIVATE PARTIES AT STANDISH

A beautiful and stylish events venue with light adorned rooms with private terraces to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Albert's will be able to wow your guests.

We have three spaces available – The Library, The Dining Room and The Almond Room.

The Library can accommodate up to 60 guests for a seated meal and up to 100 for a drinks reception.

The Dining Room can accommodate up to 80 guests for a seated meal and up to 120 for a drinks reception.

The Almond Room can accommodate up to 150 guests for a seated meal and up to 250 for a drinks reception.

CONTACT US

Sales Team 0161 839 8956
or email events@albertsstandish.com



School Ln, Standish, Wigan WN6 0TD
www.alberts-restaurants.com/standish/

CANAPES

FISH

CRAB CAKES ^{GF}

pan-fried crab & king prawn with lemongrass, chilli and ginger served with a sweet mirin dip

TEMPURA KING PRAWNS

tempura king prawns with siracha and lemon aioli
*gluten free option available on request

BETROOT CURED SALMON TARTLETS

with cream cheese and dill

HADDOCK AND GRUYERE FISHCAKES

with home-made tartar sauce

SALMON NORI ROLLS

with wasabi crème fraîche and lotus root crisps

MEAT

KOREAN BEEF BULGOGI SKEWERS

fillet steak with a sweet pineapple and soy glaze with toasted sesame seeds
*gluten free option available on request

SPICY THAI CHICKEN FRITTERS

served on a bamboo skewer, with a sweet mirin dip

MINI GLOUCESTER OLD SPOT SAUSAGES

with wholegrain mustard and honey

SATAY DUCK SKEWERS

gressingham duck breast with a macadamia nut satay sauce

RABBIT GNOCCHI

slow cooked rabbit in a pancetta, white wine and mushroom creame sauce

PULLED BEEF AND BONE MARROW CROQUETTES

with horseradish creme fraiche

SMOKED DUCK BLINIS

with orange marmalade

VEGETABLE

SPINACH, FETA AND NUTMEG PARCELS ^v

with a sweet and spicy relish

CARAMELISED ONION, GRUYERE AND TOMATO CHOUX FRITTERS ^v

WILD MUSHROOM ARANCINI ^v

Wild mushroom & dolcelatte arancini with a garlic mayonnaise

SOUP & A SANDWICH ^v

grilled cheese sandwich with tomato and red pepper soup shot
*gluten free option available on request

MINI SQUASH AND ONION BHAJI ^v

*vegan

AVOCADO ON TOAST ^{GF}

avocado salsa on toasted gluten free crostini with pea shoots
*vegan

SWEET

MINI CHERRY BAKEWELL PASTRIES

SALTED CARAMEL BROWNIE BITES

MARSHMALLOWS AND SEASONAL FRUITS

skewered and served with rich chocolate dipping sauce.

MINI LEMON CURD AND MERINGUE TART

TOFFEE MILKSHAKE AND COOKIES

£10.00 per 4 canapés
£2.50 per additional canapé

minimum order of 30 per item



A LA CARTE MENU

All our dishes are freshly prepared in the kitchens of Albert's Standish and we source our produce from local independent suppliers. As we think seasonal produce tastes better some dishes are only available at certain times of the year and some aspects of dishes may change from the menu description to ensure only the best quality produce is used. Please choose one item per course for your guests. Menu choices must be agreed with your events coordinator prior to the event.

STARTERS

TOMATO & BASIL BRUSCETTA v GF

served with walnut pesto
*vegan option available

PORTOBELLO MUSHROOM RAREBIT

portobello mushrooms with black bomber cheddar, english mustard, served with a watercress salad

POACHED SALMON GF

with a horseradish potato salad, lemon oil and watercress

POTTED GOOSNARGH DUCK

confit duck with chopped spring onions, served with toasted crostini and date & apple chutney
*gluten free option available on request

HAM HOCK AND BROAD BEAN SALAD

served with hot mustard dressing and beetroot egg

CRAB COCKTAIL

served with avocado mousse and toasted crostini
*gluten free option available on request

LITTLE PIE & PEAS

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

GOATS CHEESE & FIG SALAD v

welsh goats cheese crostini with mixed leaves, sweet figs and a cracked black pepper and honey dressing
*gluten free option available on request

BEETROOT AND FIG SALAD v

caramelised beetroot and fig, with mixed leaves and a maple and mustard dressing
*vegan

£6.95 per item

DELI BOARD

parma ham, salami napoli, beetroot and cured salmon, crab and mascarpone pate, served with fresh bread, horseradish potato, and rocket salad for your tables to share
*not available for choice menus

*individual vegetarian boards of marinated artichokes, boscaiola olives, heritage tomatoes and buffalo mozzarella.
*gluten free option available on request

£7.95 per item



MAINS

PARMA HAM WRAPPED CHICKEN

chicken wrapped in parma ham with sage butter sauce, roasted new potatoes and seasonal greens
*gluten free option available on request

£17.50

GARLIC AND THYME RUBBED CHICKEN

with wild mushrooms, pancetta and baby onions in a rich thyme jus with spring onion mash and seasonal greens

£17.50

PAN-FRIED SEABASS GF

with saffron new potatoes, roasted vine tomatoes and salsa verde

£18.00

ROASTED SALMON FILLET GF

with parmentier potatoes, pancetta peas, baby onions, and a lemon and dill cream sauce

£18.00

FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak from a select group of lancashire farms served medium or well done with dauphinoise potatoes and rocket and parmesan salad and served with a choice of peppercorn or diane sauce.

*gluten free option available on request

£29.95

GREEK LAMB SHANK

with seasonal greens, spring onion mash and a rosemary and red wine sauce

*gluten free option available on request

£18.50

BEEF SHORTRIB

braised cheshire beef with a smoked bacon & macadamia nut stuffing, mushroom & pancetta gravy, spring onion mash and seasonal greens

£20.00

SLOW COOKED DUCK LEG

confit gressingham duck leg with strawberry and black pepper and balsamic jus, served with dauphinoise potatoes and seasonal greens

£18.50

LANCASHIRE CHEESE AND ONION PIE V

a homemade short crust pastry pie filled with lancashire cheese and viennese onions served with buttered pearl potatoes and seasonal greens

£16.50

BUTTERNUT SQUASH RISOTTO V GF

arborio rice with butternut squash and melting cropwell bishop stilton

*vegan option available

£15.95

WILD MUSHROOM RISOTTO V GF

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

*vegan option available

£15.95

ASPARAGUS TALLEGIO AND ARTICHOKE V

with basil pesto, new potatoes and roasted vine tomatoes

£15.95

SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and a mini toffee apple

£18.50



DESSERTS

MIXED CHEESE AND DESSERT

a selection of british and continental cheeses, served with biscuits, chutney and fruit and a mixed plate of handmade patisserie desserts with pouring cream, served to the table for your guests to share.

*gluten free option available on request

*not available for choice menus

£8.95

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and amaretti and hazelnut crumb and fresh raspberries

£7.95

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

*gluten free option available on request

£7.95

CHOCOLATE AND RASPBERRY TART

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

£7.95

PANNETONE BREAD AND BUTTER PUDDING

with summer berry compote and homemade vanilla custard

£7.95

DARK CHOCOLATE PROFITEROLES

with a pistachio and almond cream

£7.95

TEA & COFFEE WITH LUXURY CHOCOLATES

£3.00

*Vegan Ice cream sundae option available on request



CHILDREN'S DINING

MAINS

MINI PIZZA

margherita (v) or ham and mushroom served with thin cut chips
*gluten free option available on request

TOMATO PASTA v

pasta swirls in a plum tomato and basil sauce with mini garlic bread

MINI BURGER

with thin cut chips and coleslaw

FISH CAKES

haddock, mash and cheese fish cakes with salad and your choice of thin cut chips or new potatoes

CHICKEN LOLLIPOPS

char grilled chicken pieces, served with salad and your choice of thin cut chips or new potatoes
*gluten free option available on request

DESSERTS

WAFFLE MESS

with marshmallows and warm chocolate sauce

RASPBERRY RIPPLE

*gluten free and vegan options available

FRESH FRUIT JUMBLE GF

with cornish honey
*vegan option available

£10.95 PER CHILD

CHILDREN'S BUFFET

MAINS

TRIANGLE SANDWICHES

cheddar cheese & cucumber and roasted ham

SKINNY FRIES

MINI FISH GOUJONS

with ketchup

DESSERTS

MINI CHOCOLATE BROWNIES

£10.95 PER CHILD



BOWL MENU

MAINS

ALBERT'S LANCASHIRE HOT POT

tender braised lamb and winter vegetables, candy beetroot and topped with golden hot pot potatoes

BRAISED MEATBALLS

spicy lamb meatballs with chilli, fennel seeds and garlic, slow cooked in a rich tomato ragout

*gluten free option available on request

POSH FISH PIE

locally smoked haddock, salmon and baby prawns in a creamy fennel sauce, topped with buttery mash

*gluten free option available on request

MALAYAN CHICKEN THIGHS ^{GF}

kashmir spiced chicken breast in an aromatic tomato sauce, with sweet plum tomatoes and fresh coriander

*vegan option available

TAGINE ^v

carrot and chickpea, with toasted flaked almonds and a mint yogurt

CHEESE AND ONION PIE ^v

caramelised onions and creamy lancashire cheese, topped with golden puff pastry

TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

SLOW COOKED CHICKEN AND CHORIZO ^{GF}

sweet peppers, kalamata olives and saffron tomato sauce

WILD MUSHROOM LASAGNE ^v

wild mushrooms, spinach and feta lasagne

SIDES

wild rocket, oak leaf, cos and fresh basil leaves with lemon vinaigrette ^{gf v}

thick cut granary bread with butter and a selection of oils and vinegar

*gluten free option available on request

chef's choice of seasonal vegetables

*gluten free and vegan options available

waldorf salad with dolcelatte

buttered baby new potatoes with fresh mint and dill ^{gf}

*vegan option available

toasted garlic and rosemary ciabatta

fragrant rice with coriander and shallots

*vegan

warm stone baked flat bread

caesar salad

homemade bread and oils

*gluten free option available on request

£19.95 PER PERSON

Choose 2 mains and 2 side dishes

£22.95 PER PERSON

Choose 3 mains and 3 side dishes

£3.00 PER ADDITIONAL SIDE DISH

**ADD ASSORTED MINI PATISSERIE
DESSERTS FOR £3.95 PER PERSON**

*gluten free or vegan options available on request



MINIMUM ORDER FOR 30 GUESTS

GRAZING BOARD

ARTISAN CHEESE BOARD v GF

a selection of locally sourced cheeses with homemade chutney, pickles and fruit.

PORK PIE

hand raised pork pie made by wrights of crewe with homemade piccalilli

DELI BOARD GF

honey roast ham, salami napoli and bresaola

BEETROOT CURED SALMON v GF

with mini cornichons

BOSCAIOLA OLIVES v GF

ROCKET AND SUNBLUSH TOMATO SALAD v GF

all served with sour dough bread, artisan crackers, soused vegetables, date and apple chutney and quince jelly.

*gluten free available on request

£16.95 per person
minimum order for 30 guests

EXTRAS

MINI ARTISAN ROLLS

prawn and crayfish with a dill and tarragon mayonnaise, chicken club, free range egg mayonnaise and chive (v)

BABY BAKED POTATOES v GF

with rosemary and rock salt

*vegan option available

WEDGES v

baked with garlic and parmesan

GLAZED SAUSAGES

with wholegrain mustard and honey

LAMB KOFTA KEBABS

served with a mint yoghurt

SESAME SOY CHICKEN WINGS

with spring onion, chilli and ginger

MEDITERRANEAN VEGETABLE AND HALOUMI AND HARISSA KEBABS v GF

chargrilled courgette, cherry tomato, roasted red onion and halloumi, with basil oil.

ARANCINI v

risotto cakes, breaded and fried, with porcini mushroom and dolcelatte

MINI TARTS v

wild mushroom and spinach

smoked salmon, cream cheese and chive

lancashire cheese, shallot and tomato

£3.00 PER ITEM
Minimum order of 30 per item

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM

assorted flavours.

CHOCOLATE DIPPED STRAWBERRIES

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and amaretti and hazelnut crumb and fresh raspberries

*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM
MINIMUM ORDER OF 30 PER ITEM



BBQ MENU

Guests enjoy all three meat options plus a lavish supply of side dishes.

ALBERTS BURGER

sea salt & cracked black pepper steak burger with black bomber cheddar. served in a brioche bun
*gluten free option available on request
*option to have aromatic lamb burger with fresh tzatziki instead.

GOURMET HOTDOG

cheshire pork sausage with a hint of black pudding in a soft white roll with viennese onions

MALAYSIAN CHICKEN THIGHS GF

in an aromatic coconut, chilli & lime sauce

18.95 PER PERSON
Minimum order for 30 guests

EXTRAS

PORK BELLY GF

crispy pork belly with a smoky spiced flavour
£4.50

PEANUT & SESAME DUCK SATAY

skewers of marinated gressingham duck breast with peanut satay sauce, cardamom rice and a pickled salad
£4.00

LAMB KOFTA KEBABS

with a mint yoghurt
£4.00

FILLET STEAK SKEWERS

with a pineapple and soy glaze
*gluten free option available on request
£4.50

KING PRAWN SKEWER GF

chargrilled and served with chipotle mayo
£4.00



FOR VEGETARIANS

*10% of your final number

FETA AND APRICOT PEPPERS v

roasted red peppers with spiced feta and apricot bulgur wheat

HALLOUMI AND HARISSA KEBABS v

chargrilled halloumi with sweet red onion, cherry tomatoes with a harissa and honey dressing

VEGETARIAN SAUSAGE v

SIDES

LEMON, MUSTARD AND SWEETCORN

COLESLAW v GF

*vegan option available on request

FETA, MINT AND POMEGRANITE SALAD v

with tomato, cucumber and kalamata olives

BABY BAKED POTATOES v

with sour cream

*gluten free option available on request on request

MOROCCAN SPICED TABBOULEH SALAD v

with orange, toasted pine nuts, coriander and honey

*vegan option available on request

all served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish

SWEET AND STICKY PORK RIBS

with a sweet sticky marinade
£4.50

CHICKEN SALTIMBOCCA SKEWER GF

wrapped in parma ham with a shallot and sage mayonnaise
£2.50

HOMEMADE FLAT BREAD v

with beetroot hummus and tzatziki dip
£2.50

CORN ON THE COB v GF

miso marinated
£2.00

ORIENTAL SALAD v

shredded oriental salad with pickled carrots, shallots and edamame beans in a soy and ginger dressing
*vegan option available on request
£2.50

Minimum order of 30 items

BBQ MENU

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM

assorted flavours

CHOCOLATE DIPPED STRAWBERRIES

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests

MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote served with homemade shortbread

*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM
MINIMUM ORDER OF 30 PER ITEM



SNACK MENU

Our snack menu is designed to provide a less formal dining option than our fork and bowl menus. The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

CORNISH PASTIES

served with homemade piccalilli.

BACON ROLLS

rashers of crispy streaky bacon served with a choice of sauces.
*gluten free option available on request

RICHARDSON'S CHEESE AND ONION PIE v

a mini cheese and onion pie in puff pastry

MINI FISH FINGER ROLLS

with homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI v

with avocado salsa and paprika spiced tortillas

*vegan option available- falafel and hummus

£15.95 PER PERSON
MINIMUM ORDER FOR 50 GUESTS

AFTERNOON TEA

SELECTION OF FINGER SANDWICHES

coronation chicken
peppered pastrami brioche roll, with a caper
& gherkin mayonnaise
yellisons goats cheese, with a rhubarb & rosebud chutney
and toasted walnuts

served on white and brown bloomer
*gluten free option available on request

PORK TARTLET

made by wrights of crewe, with homemade picallili

SELECTION OF CAKES

homemade scone, whipped cream and strawberry preserve
salted caramel brownie bites

MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote,
served with homemade shortbread
*gluten free option available on request

DARK CHOCOLATE PROFITEROLE

with a pistachio and almond cream

SERVED WITH A SELECTION OF HOT DRINKS

tea & coffee

£19.95 PER PERSON
MINIMUM ORDER FOR 30 GUESTS



HOG ROAST

Our pork is supplied from a speciality producer in Garstang, orth Lancashire. Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm.

ACCOMPANIED BY

apple sauce
chestnut stuffing
crispy crackling
viennese onions
sauerkraut

FOR VEGETARIANS

*10% of your final number

MEDITERRANEAN VEGETABLE AND HALOUMI AND HARISSA KEBABS V GF

chargrilled courgette, cherry tomato, roasted red onion and halloumi, with basil oil
*vegan option available

ROASTED RED PEPPERS V

stuffed with quinoa, feta, red onion and goji berry
*vegan option available

ALL SERVED WITH

MIXED LEAF SALAD V GF

with radish and red onion and cherry tomatoes with a lemon mustard dressing.

BUTTERED PEARL POTATOES V GF

*vegan option available

CORN ON THE COB V GF

*vegan option available

£18.95 PER PERSON
MINIMUM ORDER FOR 60 GUESTS

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM

assorted flavours

CHOCOLATE DIPPED STRAWBERRIES

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests.

MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote served with homemade shortbread

*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM
MINIMUM ORDER OF 30 PER ITEM



THE PAN MENU

Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from the acclaimed kitchens of Albert's Shed. Select your choice of pan to suit all your guests.

*Gluten free option available on request

MEAT

spiced chicken cooked with chorizo.

TRADITIONAL

king prawns, squid, chorizo and fresh mussels.

VEGETABLE

cooked in its own pan with fresh seasonal vegetables.

ALL SERVED WITH

STONE BAKED
FLATBREAD v GF

MIXED LEAF SALAD v GF
with radish and red onion and cherry tomatoes with a lemon mustard dressing.

BABY BAKED POTATO v
with a garlic mayonnaise.

£18.95 PER PERSON
MINIMUM ORDER FOR 40 GUESTS

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM
assorted flavours.

CHOCOLATE DIPPED STRAWBERRIES

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours, fruit pastels, calippo, fab and strawberry split served to your guests

MINI LEMON CURD POT

layers of lemon curd, whipped cream and berry compote served with homemade shortbread

*vegan or gluten free ice cream sundae option available on request

£3.95 PER ITEM
MINIMUM ORDER OF 30 PER ITEM



EXTRAS

LINEN CHAIR COVER AND SASH

white or black, with a large range of sashes to choose from

£3.75 per chair

CHIAVARI LIMEWASH

£5.00 per chair

CHELTENHAM SPINDLEBACK

£5.00 per chair

CANDELABRAS

£15.00

FAIRY LIGHTS

window draping

£50.00

LIGHTING PACKAGE

add a hint of lighting around the edge of the room. your choice of colour

£350.00

POST BOX

a post-box for your cards or messages

£50.00

LANTERNS

a selection of small or large paper lanterns lit, hanging from the ceilings of the ellesmere room in a selection of colour schemes

Price on request



