

WEDDINGS AT
ALBERT'S WORSLEY



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A beautiful and stylish wedding venue on the outskirts of Manchester City Centre.

Light adorned rooms with private terrace and balconies 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, Alberts will be able to wow your guests.

Weddings at Albert's Restaurant and Bar will be tailor made and designed especially for you. We have two spaces available – the Ellesmere room and Harold Riley room.

Both rooms are also fully licensed for your ceremony.

The Ellesmere room can accommodate between 50 – 120 for a seated wedding breakfast, 50 – 120 for a wedding ceremony and up to 180 for a drinks reception.

Harold Riley room can accommodate between 20-40 for a seated wedding breakfast, up to 50 for a wedding ceremony and up to 50 for a drinks reception.

CONTACT US

Please contact our Events team on 0161 794 1234 / 07972576146
or email events@alberts-restaurants.com



E Lancashire Rd, Swinton, Manchester M27 0AA



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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 Worsley and we source our produce from local independent suppliers. We believe seasonal produce tastes better therefore some of our dishes are only available seasonally, certain 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. Choice menus must be agreed with your events coordinator and chef prior to your 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

RUMP OF LAMB

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 TALEGGIO 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 twirls 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

£9.50 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

£9.50 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

£18.95 PER PERSON

Choose 2 mains and 2 side dishes

£21.95 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 MENU

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

£14.95 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.

FROM THE GRILL

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

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

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



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

18.95 PER PERSON

Minimum order for 30 guests

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

£13.95 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



EXTRAS

CHAIR COVER AND SASH

white or black, with a large range of sashes to choose from
£3.75 per chair

BESPOKE LINEN

floor length white linen
£15.00 per table

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

PROSECCO WALL

with 46 glasses of prosecco
£200.00

DOUGHNUT WALL

a selection of 42 mixed doughnuts - a perfect sugar fix at the time of your choosing
£65.00



WINE

CHAMPAGNE

CLASSIC & SOPHISTICATED

LOUIS DORNIER ET FILS BRUT £55
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate
125ml £9.65

LOUIS DORNIER ET FILS BRUT ROSÉ £59
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

VEUVE CLICQUOT YELLOW LABEL
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish
half £40
bottle £75
magnum £150

LAURENT PERRIER LA CUVÉE BRUT £70
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

LAURENT PERRIER CUVÉE ROSÉ BRUT £95
delicately blue pink rosé, thanks to a brief encounter with the grape skins – flowery, fragrant and dry. this rosé is rich and complex with a soft fruit flavour

DOM PÉRIGNON £200
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

SPARKLING WINE

MODERN & VIBRANT

LAMBRUSCO, CANTINA DI SOLIERA ITALY £27
this off-dry sparkling red from italy's gastronomic heartland delivers lashings of juicy cherry flavours. great to drink on its own but perfect with sausages, charcuterie or spicy dishes. at only 8%, a second bottle beckons

PROSECCO, VIGNANA ITALY £28
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears
125ml £5.20

SPARKLING ROSÉ, DOLCE COLLINE ITALY £32
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto
125ml £5.85

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, JACK & GINA USA £20
a soft and juicy rosé full of summer berry fruits and plenty of lively acidity
175ml £5.15 | 250ml £6.85

PINOT GRIGIO ROSÉ, MIRABELLO ITALY £20.50
strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish
175ml £5.25 | 250ml £7.00

PINOT NOIR ROSÉ, LIEUX PERDUS FRANCE £27
lieux perdus translates to "lost places" sit back and get lost in this light pink full of red fruit flavours



WINE

WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA SPAIN £18.50
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!
175ml £4.75 | 250ml £6.35

PINOT GRIGIO, LYRIC ITALY £20
a really characterful pinot grigio, with tempting apricot, peach and melon fruit
175ml £5.15 | 250ml £6.85

SAUVIGNON BLANC, CLOUD FACTORY NEW ZEALAND £26
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant
175ml £6.65 | 250ml £8.85

GAVI 'LA LANCELOTTA', PIEMONTE ITALY £26
gorgeous and refined with notes of perfumed green apples, grapefruit and sweet spices

FURMINT. KARDOS HUNGARY £28
the discovery of the year... fabulous furmint from the famous tokaj region 'was' hungary's best kept secret until now. fresh, dry and super tasty

CHABLIS, DOMAINE DE LA MOTTE FRANCE £34
ripe lemon, crisp and steely just as you'd expect from a great chablis

PINOT GRIS, SHARPHAM ESTATE ENGLAND £40
an english gem bursting with tangy citrus flavours. perfect to enjoy on its own or with fish and shellfish

SAUVIGNON BLANC, CLOUDY BAY NEW ZEALAND £60
crisp and intensely fruity, this sauvignon blanc is a new zealand star. this single wine did more to secure new zealand's reputation as an international heavyweight than any other. elegant, crisp, perfect and still a head-turner

FRUITY & AROMATIC

VERMENTINO COLOMBARD, CASTILLO DE PIEDRA SPAIN £23
this medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness
175ml £5.90 | 250ml £7.85

PICPOUL DE PINET, DUC DE MORNY FRANCE £24.50
exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. long-lasting and intense

GRENACHE BLANC TERRET BOURRET, VILLE MARIN FRANCE £25
from sun-kissed vineyards on french coast, this dry and fruity white is a perfect match to the oysters from the bay it overlooks

ALBARIÑO, VILA NOVA PORTUGAL £26.50
an exceptional portuguese albariño that rivals spain's finest. bright, zesty and superb value

RICH & COMPLEX

CHENIN BLANC, CULLINAN VIEW SOUTH AFRICA £20
deliciously fresh and creamy with peachy fruit character. a classic south african style

UNOAKED CHARDONNAY, LISTENING STATION AUSTRALIA £24.50
grapefruit, lime and hints of spice on the nose, white peach and zesty lemon flavours lead to a long, tasty finish
175ml £6.25 | 250ml £8.35

CHARDONNAY PINOT GRIS, DIXIE HUNGARY £32
named after winery owner nimrod kovacs love of jazz, this upbeat fusion hits rich smoky notes

NATURAL SAVATIANO, PAPAGIANNAKOS GREECE £37
organically farmed, wild yeast, no added sulphur and unfiltered, this is a unique, fantastic food friendly natural wine. once decanted, you'll appreciate how natural this wine is with it's 'floaty crystals'



WINE

RED WINE

SOFT & JUICY

TEMPRANILLO, EL VELERO ^{SPAIN} £18.50
cherry-red tempranillo that shows strawberry and fruits of the forest
175ml £4.75 | 250ml £6.35

MERLOT, LES OLIVIERS ^{FRANCE} £22.50
fresh, ripe yellow fruit flavours with a hint of lime and plum, as well as some leafy herbal notes. lean, grassy and zippy
175ml £5.75 | 250ml £7.70

CABERNET SAUVIGNON, MONTEVISTA ^{CHILE} £24.50
expressive cabernet crammed full of varietal character and finesse
175ml £6.25 | 250ml £8.35

GARNACHA TINTORERA, LAYA ^{SPAIN} £28
one of the few grapes to get it's colour from the pulp as well as the the skin. at 15% this richly fruity red is as powerful as a spanish bull!

VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA ^{ITALY} £34
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

SMOOTH & FRUITY

RIOJA, VEGA PIEDRA ^{SPAIN} £24
a great joven rioja. bright bramble fruit and seasoned with a sprinkle of spice
175ml £6.15 | 250ml £8.20

PINOT NOIR GRAN RESERVA, NOVAS ^{CHILE} £27.50
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

MALBEC, CHATEAU PINERAIE CAHORS' ^{FRANCE} £32
although popularised in argentina this hearty red, crafted by the burc sisters, comes from malbec's spiritual home in south west france

RIOJA GRAN RESERVA, ONTAÑÓN ^{(2005) SPAIN} £47
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

CHUNKY & INTENSE

SHIRAZ, SOLDIER'S BLOCK ^{AUSTRALIA} £22.50
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant
175ml £5.75 | 250ml £7.70

BARBERA D'ASTI, SUPERIORE, CROCERA ^{ITALY} £27
fantastically versatile, great on it's own or with grilled meats, finely perfumed, dark, silky and smooth from north west italy

PORTILLO MALBEC, MENDOZA ^{ARGENTINA} £29
ruby red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla. fresh fruit flavours supported by sweet and round tannins
175ml £6.15 | 250ml £8.20

DOMAINE DES TOURELLES ^{LEBANON} £32
superb award winning red from lebanon's oldest winery in the famed bekaa valley, satisfyingly fruity and oozing personality

AMARONE DELLA VALPOLICELLA, PRÁ ^{(2011) ITALY} £80
an amarone of unusual grace and purity from the celebrated graziano prá – a sublime wine





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WHERE TO FIND US

Albert's Worsley is situated on the corner of Worsley Road and the west bound A580 East Lancashire road next to hello hotel.

Travel information by car: You can access the car park from Worsley Road and along Kildare Road or from the East Lancashire Road (westbound) into a slip road leading to the car park. If you are approaching from the eastbound carriageway of the A580, then please turn right into Worsley Road and then take the first right turn into Kildare Road and the car park is on your right.

By Air: Manchester Airport (14.4 miles)

By Rail: Our nearest train station is Swinton. From there we are about a 10 minute walk or a 3 minute taxi journey.

WHERE TO STAY

We own 'Hello Hotel' next door and can offer 10% off the room rate. This is based on rooms being booked as soon as your event is contracted and only for reservations booked over the phone, not via our website.

Telephone: 0161 793 1915

Twitter: @hellohotelman

Facebook: Hello Hotel Manchester

www.hellohotels.com

STAY IN TOUCH

Telephone: 0161 794 1234 / 07972576146

Facebook: Albert's Worsley

Instagram: alberts_restaurants

www.albertsworsley.com

