

albert's  
RESTAURANTS

PARTY  
MENUS



# PARTY MENU



[V] VEGETARIAN | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

### RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine and mushroom cream sauce with buttered gnocchi  
7.00

### TOMATO & BASIL BRUSCHETTA [V][GFO]

toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella  
6.00

### CHILLI & GARLIC KING PRAWNS [GFO]

pan-fried king prawns in a garlic and chilli oil with toasted ciabatta  
9.50

## MAINS

### CHARGRILLED FILLET STEAK [GFO]

with chunky chips, french beans and peppercorn sauce  
26.50

### PAN-FRIED SEA BASS [GFO]

with new potatoes, wilted spinach, fennel croquettes and a lemon & dill cream sauce  
18.00

### WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

with pan fried girolles, roast new potatoes, courgettes & french beans and confit garlic & sage cream sauce  
16.00

### LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & chive sauce, roast new potatoes and maple glazed root vegetables  
14.00

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash, maple caraway carrots, creamed spring greens and proper gravy  
15.00

## PIZZA

### SPICY SAUSAGE [GFO]

'nduja sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream  
[GFO +1.00]  
11.00

### BUFFALO MOZZARELLA & TOMATO [V] [GFO]

with fresh basil and sun-blushed tomatoes  
[GFO +1.00]  
10.50

### PULLED CHILLI CHICKEN

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

### SMOKED HADDOCK [GFO]

smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraîche base, topped with a free range egg (no tomato)  
[GFO +1.00]  
11.50

### HOISIN DUCK

shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)  
11.00

# albert's

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's team members. we can identify the allergens in all of the dishes on our menu. we have good procedures in place for allergen control and our staff are trained, however due to the environment we can not 100% guarantee an allergy free meal

# GOLD MENU

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[V] VEGETARIAN OPTION AND [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

### LITTLE PIE N PEAS

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

### GOATS' CHEESE, PEAR & WALNUT SALAD [V] [GFO]

crispy goats' cheese fritters, poached spiced  
pear, roast butternut squash, sticky walnuts,  
mixed leaves and a fig balsamic dressing

### SMOKED HADDOCK CHOWDER

with smoked pancetta, sweetcorn, potatoes  
and cream with a soft boiled egg and toasted  
ciabatta

## MAINS

### 8OZ SIRLOIN STEAK [GFO]

served simply chargrilled with dauphinoise and  
peppercorn sauce

### MALAYAN CHICKEN [GFO]

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, roast  
new potatoes and maple glazed root vegetables

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables,  
creamed spring greens and proper gravy

## DESSERTS

### CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey  
chocolate fondant centre served with pistachio  
ice cream

### STICKY TOFFEE PUDDING [V] [GFO]

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

### PASSION FRUIT ETON MESS [V] [GF]

homemade meringue with fresh passion fruit, mango  
purée, coconut cream and pineapple, kiwi & blueberries

**35<sup>00</sup> PER PERSON**

3 COURSES AND A GLASS OF HOUSE WINE

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# SILVER MENU

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## STARTERS

### MINI BANGERS & MASH

mini cheshire pork sausages with spring onion  
mash, crispy shallot rings and red wine jus

### TOMATO & BASIL BRUSCHETTA [V] [GFO]

toasted rustic bread topped with almond pesto,  
heritage tomatoes, kalamata olives and buffalo  
mozzarella

### RABBIT GNOCCHI

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

## MAINS

### MALAYAN KING PRAWN CURRY [GFO]

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

### BUTTERNUT SQUASH & BLUE CHEESE RISOTTO [GF]

with parmesan, toasted pinenuts, rocket leaves  
and fig balsamic

ALSO AVAILABLE WITHOUT PARMESAN [V]

### PAN-FRIED CHICKEN [GFO]

with roasted new potatoes, courgettes, french  
beans and confit garlic & sage cream sauce

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables,  
creamed spring greens and proper gravy

## DESSERTS

### CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey  
chocolate fondant centre served with pistachio  
ice cream

### STICKY TOFFEE PUDDING [V] [GFO]

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

### PASSION FRUIT ETON MESS [V] [GF]

homemade meringue with fresh passion fruit, mango  
purée, coconut cream and pineapple, kiwi & blueberries

**30<sup>00</sup> PER PERSON**

3 COURSES AND A GLASS OF HOUSE WINE

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# VEGAN SET MENU

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[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

### TOMATO & BASIL BRUSCHETTA <sup>[GFO]</sup>

toasted rustic bread topped with heritage tomatoes,  
and kalamata olives

### CHICKPEA FALAFEL

in a spicy tomato sauce with a confit garlic pitta

## MAINS

### LENTIL & SPINACH STEAMED PUDDING

vegan suet pastry with lentils, kidney beans and wild mushrooms, served with  
parmentier potatoes, maple glazed root vegetables and red wine gravy

### AUBERGINE & HERITAGE TOMATO LINGUINE

with kalamata olives, red onions, toasted pine nuts and fig balsamic

## DESSERTS

### DARK CHOCOLATE & CLEMENTINE TORTE <sup>[GF]</sup>

served with vegan vanilla ice cream

**30<sup>00</sup> PER PERSON**

3 COURSES AND A GLASS OF HOUSE WINE

albert's

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# LUNCH MENU

AVAILABLE MONDAY TO FRIDAY 12-5PM



[V] VEGETARIAN | [VEO] VEGAN OPTION AVAILABLE ON REQUEST | [GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

### SMOKED HADDOCK CHOWDER

with smoked pancetta, sweetcorn, potatoes and cream with a soft boiled egg and toasted ciabatta

### TOMATO & BASIL BRUSCHETTA [V] [VEO] [GFO]

toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella

### MINI BANGERS & MASH

mini cheshire pork sausages with spring onion mash, crispy shallot rings and red wine jus

## MAINS

### PAN-FRIED CHICKEN [GFO]

with roasted new potatoes, french beans and confit garlic & sage cream sauce

### SMOKED HADDOCK RISOTTO [GF]

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

### STEAK FRITES [GFO]

a tenderised 6 oz rump steak with herb salted thin cut chips and peppercorn sauce

### SPICY AUBERGINE & HERITAGE TOMATO LINGUINE [V] [VE]

with kalamata olives, red onions, toasted pine nuts and fig balsamic.

### ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas, homemade tartare sauce and your choice of skinny fries, sweet potato fries or chunky chips - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

### PROPER CHEESEBURGER

our homemade 100% british rump steak burger with 'black bomber' mature cheddar served in a brioche bun with lashings of burger sauce. served with homemade coleslaw and sweet potato or skinny fries

## PIZZA

### SPICY SAUSAGE [GFO]

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream [GFO +1.00]

### BUFFALO MOZZARELLA & TOMATO [V] [GFO]

with fresh basil and sun-blushed tomatoes [GFO +1.00]

### PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

### SMOKED HADDOCK [GFO]

smoked haddock, spinach, black olives, roasted garlic and parmesan on a crème fraîche base, topped with a free range egg [GFO +1.00]

### HOISIN DUCK

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

## DESSERTS

### STICKY TOFFEE PUDDING [V] [GFO]

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

### PASSION FRUIT ETON MESS [V] [GF]

homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries

### CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream

14<sup>50</sup> PER PERSON

TWO COURSES

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