

albert's

PARTY
MENUS



albert's



FOR RESERVATIONS IN JANUARY - NOVEMBER

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 249 6134

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.

WE ARE A CARD ONLY VENUE

Please ensure your party is aware that we are unable to take cash payments.

SET MENUS

Bookings of 10 or more must dine from one of our set menus. Our main a la carte menu is not available to groups of 10 or more. Large parties booked in December will be dining from one of our Christmas menus.

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 - £30 per person for 3 courses plus a glass of house wine

GOLD MENU - £40 per person for 3 courses plus a glass of house wine

VEGAN - £30 per person for 3 courses plus a glass of house wine

LUNCH MENU - available if you are dining Monday - Friday from 12pm til 5pm

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@ellerleisure.com or by calling 0161 249 6134

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 249 6134 or visit www.alberts-restaurants.com

PARTY MENU



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

STARTERS

SMOKED CHICKEN PAPPARDELLE

in a pancetta & confit garlic cream with wild rocket, almond pesto, toasted pine nuts and mini garlic bread
8.50

TOMATO & BASIL BRUSCHETTA [V][GFO]

toasted rustic bread with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella
6.50

ALBERT'S PRAWN COCKTAIL

marie rose prawns with a whole crevette, cucumber & avocado guacamole, paprika spiced tortilla and bloody mary dressing
9.75

MAINS

CHARGRILLED SIRLOIN STEAK [GFO]

with chunky chips and peppercorn sauce
23.00

PAN-FRIED SEA BREAM [GFO]

with summer squash choo chee curry, jasmine rice, tomato chilli sambal and a crispy coconut king prawn
19.50

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

with pan fried girolles, confit garlic & sage cream sauce, thyme roasted fondant potato and tenderstem french beans
17.50

LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce, chunky chips and french beans
13.50

SUNDAYS ONLY

ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, french beans 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]
11.50

MOZZARELLA & TOMATO [V][GFO]

with fresh basil and sun-blushed tomatoes
ALSO AVAILABLE WITH BUFFALO MOZZARELLA +1.50
[GFO +1.00]
9.50

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli
11.50

BLUE CHEESE & PARMA HAM [GFO]

italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.00]
11.50

CHICKEN CAESAR

confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)
11.50

WE ARE A CARD ONLY VENUE

We are unable to take cash payments.

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's didsbury 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

SILVER MENU

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

STARTERS

WILD MUSHROOM & GARLIC FOCACCIA [V]

with mozzarella, cropwell bishop stilton, toasted pine nuts and balsamic

SMOKED MACKEREL PÂTÉ [GFO]

with pickled cucumber and sourdough crostini

MINI BANGERS & MASH

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

MAINS

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 seeded chilli flatbread

GOATS' CHEESE & BABY PEAR SALAD [V][GFO]

crispy goats' cheese fritters with with mulled baby pears, braised chicory, mixed leaves, candied pecans and a fig & chilli jam

PROSCIUTTO WRAPPED PORK LOIN [GFO]

with a pancetta and bean cassoulet, crusty herb croutons, french beans and maderia jus

SUNDAYS ONLY

ROAST RUMP OF BEEF [GFO]

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

DESSERTS

BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte & vanilla mascarpone

STICKY TOFFEE PUDDING [V][GFO]

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

CHOCOLATE VOLCANO [V]

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

30⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

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GOLD MENU

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

STARTERS

ALBERT'S PRAWN COCKTAIL

marie rose prawns with a whole crevette, cucumber
& avocado guacamole, sourdough crostini and
bloody mary dressing

GOATS' CHEESE & BABY PEAR SALAD [V] [GFO]

crispy goats' cheese fritters with with mulled baby
pears, braised chicory, mixed leaves, candied
pecans and a fig & chilli jam

SMOKED CHICKEN PAPPARDELLE

in a pancetta & confit garlic cream with wild rocket,
almond pesto, toasted pine nuts and
mini garlic bread

MAINS

LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce,
chunky chips and french beans

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

with pan fried girolles, confit garlic & sage
cream sauce, spring onion mash and
french beans

FILLET STEAK MEDALLIONS [GFO]

on puff pastry and mushroom duxelle with
dauphinoise potatoes, wilted spinach, cropwell
bishop blue cheese and a red wine &
rosemary jus

SUNDAYS ONLY

ROAST RUMP OF BEEF [GFO]

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

DESSERTS

BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte & vanilla mascarpone

STICKY TOFFEE PUDDING [V] [GFO]

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

CHOCOLATE VOLCANO [V]

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

40⁰⁰ 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 ^[GFO]

toasted rustic bread with heritage tomatoes,
and kalamata olives

CHICKPEA FALAFEL

in a spicy tomato sauce with a mini garlic bread

MAINS

LENTIL & SPINACH STEAMED PUDDING

vegan suet pastry with lentils, kidney beans and wild mushrooms, served with
chunky chips, green beans and red wine gravy

HERITAGE TOMATO & SPINACH LINGUINE

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

DESSERTS

DARK CHOCOLATE & CLEMENTINE TORTE ^[GF]

served with vegan vanilla ice cream

30⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

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LUNCH MENU

TWO COURSES FOR £14.50

THREE COURSES
FOR £18.50

AVAILABLE TUESDAY TO FRIDAY 12-5PM

ALSO AVAILABLE ALL DAY ON MONDAYS & TUESDAYS IN DECEMBER FOR
GROUPS OF ANY SIZE

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

STARTERS

MINI BANGERS & MASH

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

SMOKED MACKEREL PÂTÉ [GFO]

with pickled cucumber and sourdough crostini

WILD MUSHROOM & GARLIC FOCACCIA [V]

with mozzarella, cropwell bishop stilton, toasted
pine nuts and balsamic

MAINS

SMOKED HADDOCK POT

locally smoked haddock with wilted spinach and
spring onions in a lancashire cheese & tarragon
sauce with warm sourdough bread, a soft
poached egg and garlic crumb

STEAK FRITES [GFO]

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

WINTER SQUASH & CHICKPEA MALAYAN CURRY [V] [GF]

coconut, chilli & lime sauce with wild & jasmine
rice and tomato chilli sambal

GOATS' CHEESE & BABY PEAR SALAD [V] [GFO]

crispy goats' cheese fritters with with mulled baby
pears, braised chicory, mixed leaves, candied
pecans and a fig & chilli jam

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper
mushy peas, chunky chips and homemade tartare
sauce - if you'd like some bread & butter, just ask

DUE TO THE INCREASING IN FISH PRICES WE HAVE
FOURCED ADD AN TEMPORARY SUPPLEMENT OF £1.00

ALSO AVAILABLE WITH BATTERED HALLOUMI
INSTEAD OF COD [V]

PROSCIUTTO WRAPPED PORK LOIN [GFO]

with a pancetta and bean cassoulet, garlic &
herb croutons, french beans and
maderia jus

PIZZA

SPICY SAUSAGE [GFO]

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

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

BLUE CHEESE & PARMA HAM [GFO]

italian blue cheese with parma ham and red
onion finished with rocket leaves and
sun-blushed tomatoes
[GFO +1.00]

CHICKEN CAESAR

confit garlic butter, mozzarella, smoked pancetta,
baby gem lettuce with shaved parmesan and
homemade caesar dressing (no tomato)

MINI DESSERTS

WARM ECCLES CAKE [V]

with clotted cream

CHOCOLATE & GINGER PAVÉ [V]

a rich chocolate mousse with crispy praline and
chocolate truffle filling with nutmeg ice cream,
stem ginger syrup and toasted pecans

ZEPPOLI [V]

cinnamon & lavender coated italian fried
dough balls with salted caramel sauce

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