

albert's
RESTAURANTS

PARTY
MENUS



PARTY MENU



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

STARTERS

CRISPY SZECHUAN BEEF

in a sweet & spicy sauce with toasted cashews and snow pea & sesame salad
6.50

TOMATO & BASIL BRUSCHETTA [V] [VE] [GF]

toasted rustic bread topped with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella
5.50

ALBERT'S PRAWN COCKTAIL

a whole grilled crevette, prawns in marie rose sauce, cucumber & avocado salsa, granary toast and bloody mary dressing
8.50

MAINS

CHARGRILLED FILLET STEAK [GF]

with chunky chips, french beans and peppercorn sauce
25.50

SEAFOOD RISOTTO [GF]

baby prawns, fresh mussels and squid in a cherry tomato and spinach risotto with grilled crevettes and crispy calamari
19.00

MALAYAN CHICKEN [GF]

chargrilled chicken breast in a coconut, chilli & lime sauce with pak choy, edamame beans and red peppers served with wild & jasmine rice and a seeded chilli flatbread
14.50

ARTICHOKE & TRUFFLE RAVIOLI [V] [VE]

with pan-fried asparagus, wild mushrooms and a cashew nut purée with toasted pine nuts
13.50

SUNDAYS ONLY

ROAST RUMP OF BEEF [GF]

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

PIZZA

SPICY SAUSAGE [GF]

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

BUFFALO MOZZARELLA & TOMATO [V] [GF]

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

PULLED CHILLI CHICKEN

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

BUTTERNUT SQUASH, SHALLOT & HUMMUS [VE] [GF]

chilli & cumin butternut squash, roasted shallots and chickpeas with lemon hummus, spinach, coriander and toasted pine nuts (no cheese)
[GF +1.00]
11.00

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

this menu is a selection of our most popular dishes from our main menu. if you would like to substitute any other albert's dishes for your event, just ask a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's team members. allergy information is available on request

GOLD MENU

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

STARTERS

PEANUT & SESAME DUCK SATAY

with wild & fragrant rice, pickled vegetables and
toasted sesame seeds

TOMATO & BASIL BRUSCHETTA [V] [VE] [GF]

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

ALBERT'S PRAWN COCKTAIL

a whole grilled crevette, prawns in marie rose
sauce, cucumber & avocado salsa, granary
toast and bloody mary dressing

MAINS

8OZ SIRLOIN STEAK [GF]

served simply chargrilled with dauphinoise and
peppercorn sauce

MALAYAN CHICKEN [GF]

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, herb
buttered new potatoes and french beans

SUNDAYS ONLY

ROAST RUMP OF BEEF [GF]

with yorkshire pudding, roast potatoes, mash, maple caraway carrots,
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] [GF]

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

35⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

albert's

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SILVER MENU

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

STARTERS

CRISPY SZECHUAN BEEF

in a sweet & spicy sauce with toasted cashews
and snow pea & sesame salad

MUSHROOMS ON TOAST [V] [GF]

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

CORONATION CHICKEN SALAD

with crispy croutons, toasted almonds, raisins
and a sweet curry yoghurt dressing

MAINS

KING PRAWN & BUTTERNUT SQUASH CURRY [GF]

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

CRISPY DUCK EGG [V]

with vegetarian black pudding, parmentier
potatoes, buttered asparagus and a lemon
& dill cream sauce

CHARGRILLED CHICKEN [GF]

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

SUNDAYS ONLY

ROAST RUMP OF BEEF [GF]

with yorkshire pudding, roast potatoes, mash, maple caraway carrots,
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] [GF]

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

30⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

albert's

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VEGAN SET MENU

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STARTERS

TOMATO & BASIL BRUSCHETTA

toasted rustic bread topped with heritage tomatoes,
and kalamata olives

CHARGRILLED CAULIFLOWER & HARISSA HOUMOUS

with a hand pressed flatbread and a pomegranate salad

MAINS

ARTICHOKE & TRUFFLE RAVIOLI

with pan-fried asparagus, wild mushrooms and
a cashew nut purée with toasted pine nuts

MUSHROOM & THYME PIE

with roasted new potatoes, seasonal
vegetables and vegan gravy

DESSERTS

DARK CHOCOLATE & CLEMENTINE TORTE

served with vegan vanilla ice cream

30⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

albert's

LUNCH MENU

AVAILABLE MONDAY TO FRIDAY 12-5PM



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

STARTERS

CRISPY SZECHUAN BEEF

in a sweet & spicy sauce with toasted cashews and snow pea & sesame salad

CHARGRILLED CAULIFLOWER & HARISSA HOUMOUS [V][VE][GF]

with a hand pressed flatbread and a pomegranate salad

CORONATION CHICKEN SALAD

with crispy croutons, toasted almonds, raisins and a sweet curried yoghurt dressing

MAINS

ARTICHOKE & TRUFFLE RAVIOLI [V][VE]

with pan-fried asparagus, wild mushrooms and a cashew nut purée with toasted pine nuts

PAN-FRIED SEABASS [GF]

with sweet potato fries, avocado salsa and a roasted tomato & chipotle sauce

CRISPY CALAMARI RISOTTO [GF]

with a baby prawn, spinach and cherry tomato risotto

STEAK FRITES [GF]

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas and homemade tartare sauce - 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 [GF]

ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

BUFFALO MOZZARELLA & TOMATO [V][GF]

with fresh basil and sun-blushed tomatoes

PULLED CHILLI CHICKEN

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

BUTTERNUT SQUASH, SHALLOT & HUMMUS [VE][GF]

chilli & cumin butternut squash, roasted shallots and chickpeas with lemon hummus, spinach, coriander and toasted pine nuts (no cheese)

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][GF]

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

14⁵⁰ PER PERSON

TWO COURSES

albert's

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