

albert's
DIDSBURY

PARTY
MENUS



PARTY MENU



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

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

6.00

CHILLI & GARLIC KING PRAWNS

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

9.50

MAINS

CHARGRILLED FILLET STEAK [GF]

with chunky chips, french beans and peppercorn sauce

26.50

GRILLED SWORDFISH

with wilted spinach, parmentier potatoes and curried mussels in a tomato & coconut sauce

21.00

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

LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & chive sauce, roast new potatoes and french beans

14.00

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

SMOKED HADDOCK [GF]

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

[GF +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 [GF] 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]

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 [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, roast
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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allergy information is available on request

SILVER MENU

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

STARTERS

MINI BANGERS & MASH

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

TOMATO & BASIL BRUSCHETTA [V] [GF]

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 [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

BUTTERNUT SQUASH & BLUE CHEESE RISOTTO [GF]

with parmesan, toasted pinenuts, rocket leaves
and fig balsamic

ALSO AVAILABLE WITHOUT PARMESAN [V]

CHICKEN CASSOULET

pan-fried chicken breast with italian sausage &
pancetta cassoulet, crusty herb croutons,
french beans and madeira jus

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

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

VEGAN SET MENU

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STARTERS

TOMATO & BASIL BRUSCHETTA

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, charred hispi cabbage and red wine gravy

AUBERGINE & HERITAGE TOMATO LINGUINE

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

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

SMOKED HADDOCK CHOWDER

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

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

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

CHICKEN CASSOULET

pan-fried chicken breast with italian sausage & pancetta cassoulet, crusty herb croutons, french beans and madeira jus

SMOKED HADDOCK RISOTTO [GF]

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

STEAK FRITES [GF]

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 [GF]

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

BUFFALO MOZZARELLA & TOMATO [V] [GF]

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

PULLED CHILLI CHICKEN

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

SMOKED HADDOCK [GF]

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

RESTAURANTS

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's team members. full allergy information is available on request