

albert's  
STANDISH

PARTY  
MENUS



# PARTY MENU



[V] VEGETARIAN | [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] [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

### GOAN SPICED SEA BASS [GF]

with coconut dahl, cardamom rice, mint yoghurt and a mango, cucumber & pomegranate chaat bomb  
18.00

### WILD MUSHROOM & MASCARPONE STUFFED CHICKEN

with pan fried girolles, roast new potatoes, french beans and confit garlic & sage cream sauce  
15.50

### 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

# 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<sup>[V]</sup>

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<sup>[GF]</sup>

served simply chargrilled with dauphinoise and  
peppercorn sauce

### MALAYAN CHICKEN<sup>[GF]</sup>

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<sup>[V]</sup>

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

## SUNDAYS ONLY

### ROAST RUMP OF BEEF<sup>[GF]</sup>

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

## DESSERTS

### CHOCOLATE VOLCANO<sup>[V]</sup>

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

### STICKY TOFFEE PUDDING<sup>[V][GF]</sup>

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

### PASSION FRUIT ETON MESS<sup>[V][GF]</sup>

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

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.  
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]

### PAN-FRIED CHICKEN

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

**30<sup>00</sup> 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

**30<sup>00</sup> 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

### PAN-FRIED CHICKEN

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 [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

14<sup>50</sup> 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