

albert's
WORSLEY

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

a

[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

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



[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

30⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

VEGAN SET MENU



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

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

14⁵⁰ PER PERSON

TWO COURSES

albert's

WORSLEY

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