

albert's

ALBERT'S  
LARGE PARTIES



# albert's



## FOR RESERVATIONS IN JANUARY - NOVEMBER

Thank you for making your reservation at Albert's Restaurant & Bar. 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.

## 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.

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](mailto: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](http://www.alberts-restaurants.com)

# TWO COURSES

FOR £14.50



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

## STARTERS

### TEMPURA SQUID

with lime & coriander mayonnaise and crispy kale

### TOMATO & BASIL BRUSCHETTA [V] [GFO]

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

### SESAME CHICKEN SATAY

grilled chicken breast with with a peanut satay sauce, wild & jasmine rice and a pickled salad

## MAINS

### PAN-FRIED TROUT

with pea and almond pesto pappardelle and lemon & caper dressing

### CHARGRILLED CHICKEN

with pancetta, truffle & parmesan crushed potatoes, sautéed asparagus and cherry tomato cream sauce

### STEAK FRITES [GFO]

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

### MISO & CHILLI GLAZED AUBERGINE [V]

with crispy kale, wild & jasmine rice, choo chee sauce and toasted sesame seeds

### 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 [GFO]

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

### BUFFALO 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

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

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

### CHERRY & ALMOND FRANGIPANE TART [V]

with lemon mascarpone and sticky cherry syrup

### CHOCOLATE VOLCANO [V]

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

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# PARTY MENU



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

## STARTERS

### SESAME DUCK SATAY

grilled duck breast with a peanut satay sauce,  
wild & fragrant rice and a pickled salad  
9.00

### TOMATO & BASIL BRUSCHETTA [V] [GFO]

toasted rustic bread topped with almond pesto, heritage  
tomatoes, kalamata olives and buffalo mozzarella  
6.00

### CHILLI & GARLIC KING PRAWNS [GFO]

pan-fried king prawns in a garlic and chilli oil  
with warm rustic bread  
10.50

## MAINS

### CHARGRILLED SIRLOIN STEAK [GFO]

with chunky chips and peppercorn sauce  
22.00

### PAN-FRIED SEA BASS [GFO]

with buttered gnocchi, sautéed asparagus,  
fennel croquette and a lemon &  
dill cream sauce  
18.50

### MALAYAN CHICKEN [GFO]

chargrilled chicken breast in a coconut, chilli &  
limesauce with pak choi, 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 & tarragon sauce,  
chunky chips and spring greens  
14.00

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash,  
caraway carrots, 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

### BUFFALO MOZZARELLA & TOMATO [V] [GFO]

with fresh basil and sun-blushed tomatoes  
[GFO +1.00]  
11.00

### 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

### HOISIN DUCK

shredded aromatic duck with sweet hoisin and  
ginger dressing and mozzarella topped with  
oriental vegetables and fresh coriander  
(no tomato)  
11.50

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# SILVER MENU



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

## STARTERS

### TEMPURA SQUID

with lime & coriander mayonnaise and crispy kale

### TOMATO & BASIL BRUSCHETTA [V][GFO]

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

### SESAME CHICKEN SATAY

grilled chicken breast with with a peanut  
satay sauce, wild & jasmine rice and  
a pickled salad

## MAINS

### CHARGRILLED CHICKEN [GFO]

with buttered gnocchi, sautéed asparagus,  
fennel croquette and a lemon &  
dill cream sauce

### MISO & CHILLI GLAZED AUBERGINE [V]

with crispy kale, wild & jasmine rice,  
choo chee sauce and toasted sesame seeds

### PAN-FRIED TROUT

with pea and almond pesto pappardelle  
and lemon & caper dressing

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

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

## DESSERTS

### CHERRY & ALMOND FRANGIPANE TART [V]

with lemon mascarpone and  
sticky cherry syrup

### 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

**30<sup>00</sup> PER PERSON**

3 COURSES AND A GLASS OF HOUSE WINE

# GOLD MENU

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

## STARTERS

### ASPARAGUS & CRISPY DUCK EGG

sautéed asparagus with a herb crusted baked egg, lancashire cheese & tarragon sauce and shaved black truffle

### CHILLI & GARLIC KING PRAWNS [GFO]

pan-fried king prawns in a garlic and chilli oil with warm rustic bread

### CHICKEN WITH WHITE PUDDING & PISACHIO

chicken wrapped in prosciutto and a date & apple chutney

## MAINS

### 8OZ SIRLOIN STEAK [GFO]

served simply chargrilled with dauphinoise and peppercorn sauce

### 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 a homemade flatbread

### LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce, chunky chips and spring greens

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

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

## DESSERTS

### CHERRY & ALMOND FRANGIPANE TART [V]

with lemon mascarpone and sticky cherry syrup

### 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

40<sup>00</sup> PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

# VEGAN SET MENU



[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

### TOMATO & BASIL BRUSCHETTA <sup>[GFO]</sup>

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, maple glazed root vegetables and red wine gravy

### ASPARAGUS & HERITAGE TOMATO PAPPADLE E

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

## DESSERTS

### DARK CHOCOLATE & CLEMENTINE TORTE <sup>[GF]</sup>

served with vegan vanilla ice cream

**30<sup>00</sup> PER PERSON**

3 COURSES AND A GLASS OF HOUSE WINE