

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

2 COURSES FOR £14.50 - available 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 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

PARTY MENU



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

STARTERS

ASIAN CRISPY BEEF

with a snow pea, edamame & toasted cashew salad and sticky ponzu dressing
7.00

TOMATO & BASIL BRUSCHETTA [V][GFO]

toasted rustic bread with almond pesto, heritage tomatoes, kalamata olives and buffalo mozzarella
6.50

ALBERT'S PRAWN COCKTAIL

marie rose prawns with a whole crevette, cucumber & avocado guacamole, paprika spiced tortilla and bloody mary dressing
9.75

MAINS

CHARGRILLED SIRLOIN STEAK [GFO]

with chunky chips and peppercorn sauce
23.00

PAN-FRIED SEA BREAM [GFO]

with summer squash choo chee curry, jasmine rice, tomato chilli sambal and a crispy coconut king prawn
19.50

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

with pan fried girolles, confit garlic & sage cream sauce, thyme roasted fondant potato and tenderstem broccoli
17.50

CRISPY DUCK EGG [V]

with vegetarian black pudding, parmentier potatoes, braised baby gem, tarragon cream sauce and truffle oil
13.50

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

MOZZARELLA & TOMATO [V][GFO]

with fresh basil and sun-blushed tomatoes
ALSO AVAILABLE WITH BUFFALO MOZZARELLA +1.50
[GFO +1.00]
9.50

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

CHICKEN CAESAR

confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)
11.50

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SILVER MENU

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

STARTERS

WARM FOCACCIA WITH PARMA HAM

focaccia bread baked with mozzarella, tomato,
confit garlic butter and parma ham

FETA, MINT & COURGETTE SALAD [V]

with a honey, balsamic & chilli dressing
and toasted almonds

ASIAN CRISPY BEEF

with a snow pea, edamame & toasted cashew
salad and sticky ponzu dressing

MAINS

STEAK FRITES [GFO]

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

SCALLOP & SUMMER SQUASH CURRY [GFO]

queen scallops and squash in a choo chee
curry, wild & jasmine rice and crispy kale

CRISPY DUCK EGG

with vegetarian black pudding, parmentier
potatoes, braised baby gem, tarragon cream
sauce and truffle oil

SUNDAYS ONLY

ROAST RUMP OF BEEF [GFO]

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

DESSERTS

ROASTED PEACHES [V][GFO]

with honey & rose water syrup, orange & thyme
mascarpone, hazelnut granola and sweet
orange biscuit

STICKY TOFFEE PUDDING [V][GFO]

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

CHOCOLATE VOLCANO

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

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30 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

ALBERT'S PRAWN COCKTAIL

marie rose prawns with a whole crevette, cucumber & avocado guacamole, paprika spiced tortilla and bloody mary dressing

CELERIAC & BLUE CHEESE WALDORF SALAD [V][GF]

granny smith apples, goji berries, toasted hazelnuts, parmesan crisps and saint agur dressing

SMOKED CHICKEN PAPPARDELLE

in a pancetta & confit garlic cream with wild rocket, almond pesto, toasted pine nuts and mini garlic bread

MAINS

LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce, chunky chips and tenderstem broccoli

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

FILLET STEAK MEDALLIONS

on puff pastry and mushroom duxelle with dauphinoise potatoes, wilted spinach, cropwell bishop blue cheese and a red wine & rosemary jus

SUNDAYS ONLY

ROAST RUMP OF BEEF [GFO]

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

DESSERTS

ROASTED PEACHES [V][GFO]

with honey & rose water syrup, orange & thyme mascarpone, hazelnut granola and sweet orange biscuit

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

40⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

VEGAN SET MENU

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[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

STARTERS

TOMATO & BASIL BRUSCHETTA ^[GFO]

toasted rustic bread with heritage tomatoes,
and kalamata olives

CHICKPEA FALAFEL

in a spicy tomato sauce with a mini garlic bread

MAINS

LENTIL & SPINACH STEAMED PUDDING

vegan suet pastry with lentils, kidney beans and wild mushrooms, served with
chunky chips, tenderstem broccoli and red wine gravy

TENDERSTEM BROCCOLI & HERITAGE TOMATO LINGUINE

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

DESSERTS

DARK CHOCOLATE & CLEMENTINE TORTE ^[GF]

served with vegan vanilla ice cream

30⁰⁰ PER PERSON

3 COURSES AND A GLASS OF HOUSE WINE

albert's

TWO COURSES

FOR £14.50



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

STARTERS

ASIAN CRISPY BEEF

with a snow pea, edamame & toasted cashew salad and sticky ponzu dressing

FETA, MINT & COURGETTE SALAD [V] [GFO]

with a honey, balsamic & chilli dressing and toasted almonds

WARM FOCACCIA WITH PARMA HAM

focaccia bread baked with mozzarella, tomato, confit garlic butter and parma ham

MAINS

CRISPY DUCK EGG [V]

with vegetarian black pudding, parmentier potatoes, braised baby gem, tarragon cream sauce and truffle oil

SCALLOP & SUMMER SQUASH CURRY [GFO]

queen scallops and squash in a choo chee curry, wild & jasmine rice and crispy kale

STEAK FRITES [GFO]

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

HARISSA KING PRAWN SALAD [GFO]

with roasted red peppers, yellow courgettes, mixed grains, pomegranate seeds, sticky wholegrain mustard dressing and lemon creme fraiche

ALBERT'S FISH & CHIPS

sustainably sourced battered cod fillet with proper mushy peas, chunky chips and homemade tartare sauce - if you'd like some bread & butter, just ask

ALSO AVAILABLE WITH BATTERED HALLOUMI INSTEAD OF COD [V]

PAN-FRIED CHICKEN & PROSCIUTTO [GFO]

with a confit garlic & sage cream sauce and crispy polenta hash browns

PIZZA

SPICY SAUSAGE [GFO]

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

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 [GFO]

italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes [GFO +1.00]

CHICKEN CAESAR

confit garlic butter, mozzarella, smoked pancetta, baby gem lettuce with shaved parmesan and homemade caesar dressing (no tomato)

DESSERTS

WARM ECCLES CAKE [V]

with clotted cream

ROASTED PEACH [V][GFO]

with honey & rose water syrup, orange & thyme mascarpone, hazelnut granola and sweet orange biscuit

CHOCOLATE & GINGER PAVÉ [V]

a rich chocolate mousse with crispy praline and chocolate truffle filling with nutmeg ice cream, stem ginger syrup and toasted pecans

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