

PRIVATE PARTIES  
AT WORSLEY



# PRIVATE PARTIES AT WORSLEY

A beautiful and stylish venue on the outskirts of Manchester City Centre.

Light adorned rooms with private terrace and balconies to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Alberts will be able to wow your guests.

We have two spaces available – the Ellesmere room and Harold Riley room.

The Ellesmere room can accommodate between 50 – 120 for a seated meal and up to 180 for a drinks reception.

Harold Riley room can accommodate between 20-40 for a seated meal.



## CONTACT US

Please contact our Events team on 0161 794 1234 / 07972576146  
or email [events@alberts-restaurants.com](mailto:events@alberts-restaurants.com)

E Lancashire Rd, Swinton, Manchester M27 0AA

# CANAPES

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

## FISH

### CRAB CAKES <sup>[GF]</sup>

pan-fried crab & king prawn with lemongrass, chilli and ginger served with a sweet mirin dip

### TEMPURA KING PRAWNS <sup>[GFO]</sup>

tempura king prawns with siracha and lemon aioli

### BEETROOT CURED SALMON TARTLETS

with cream cheese and dill

### HADDOCK AND GRUYERE FISHCAKES

with home-made tartar sauce

### SALMON NORI ROLLS

with wasabi crème fraîche and lotus root crisps

## MEAT

### KOREAN BEEF BULGOGI SKEWERS <sup>[GFO]</sup>

fillet steak with a sweet pineapple & soy glaze with toasted sesame seeds

### SPICY THAI CHICKEN FRITTERS

served on a bamboo skewer, with a sweet mirin dip

### MINI GLOUCESTER OLD SPOT SAUSAGES

with wholegrain mustard & honey

### SATAY DUCK SKEWERS

gressingham duck breast with a macadamia nut satay sauce

### RABBIT GNOCCHI

slow cooked rabbit in a pancetta, white wine & mushroom cream sauce

### PULLED BEEF AND BONE MARROW CROQUETTES

with horseradish creme fraiche

## VEGETABLE

### SPINACH, FETA AND NUTMEG PARCELS <sup>[V]</sup>

with a sweet and spicy relish

### CARAMELISED ONION, GRUYERE AND TOMATO CHOUX FRITTERS <sup>[V]</sup>

### WILD MUSHROOM ARANCINI <sup>[V]</sup>

wild mushroom & dolcelatte arancini with a garlic mayonnaise

### SOUP & A SANDWICH <sup>[V][GFO]</sup>

grilled cheese sandwich with tomato and red pepper soup shot

### MINI SQUASH AND ONION BHAJI <sup>[V][VE]</sup>

### AVOCADO ON TOAST <sup>[V][VE][GF]</sup>

avocado salsa on toasted gluten free crostini with pea shoots

### SWEET POTATO, COCONUT & TOFU SPRING ROLLS <sup>[V][VE][GF]</sup>

with ponzu dip

## SWEET

### MINI CHERRY BAKEWELL PASTRIES

### SALTED CARAMEL BROWNIE BITES

### MARSHMALLOWS AND SEASONAL FRUITS

skewered and served with rich chocolate dipping sauce.

### MINI LEMON CURD AND MERINGUE TART

### TOFFEE MILKSHAKE AND COOKIES

£10.00 per 4 canapés  
£2.50 per additional canapé  
minimum order of 30 per item



# BOWL MENU

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

## MAINS

### ALBERT'S LANCASHIRE HOT POT

tender braised lamb and winter vegetables, candy beetroot and topped with golden hot pot potatoes

### BRAISED MEATBALLS <sup>[GFO]</sup>

spicy lamb meatballs with chilli, fennel seeds and garlic, slow cooked in a rich tomato ragout

### POSH FISH PIE <sup>[GFO]</sup>

locally smoked haddock, salmon and baby prawns in a creamy fennel sauce, topped with buttery mash

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

kashmir spiced chicken breast in an aromatic tomato sauce, with sweet plum tomatoes and fresh coriander

### TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

### TAGINE <sup>[V]</sup>

carrot and chickpea, with toasted flaked almonds and a mint yogurt

### CHEESE AND ONION PIE <sup>[V]</sup>

caramelised onions and creamy lancashire cheese, topped with golden puff pastry

### SLOW COOKED CHICKEN AND CHORIZO <sup>[GF]</sup>

sweet peppers, kalamata olives and saffron tomato sauce

### WILD MUSHROOM LASAGNE <sup>[V][VE]</sup>

wild mushrooms, spinach and feta lasagne

## SIDES

### WILD ROCKET, OAK LEAF, COS AND FRESH BASIL LEAVES WITH LEMON VINAIGRETTE <sup>[V][GF]</sup>

### THICK CUT GRANARY BREAD <sup>[V][GF]</sup>

with butter and a selection of oils and vinegar

### CHEF'S CHOICE OF SEASONAL VEGETABLES

### BUTTERED BABY NEW POTATOES <sup>[V][VE][GF]</sup>

with fresh mint and dill

### TOASTED GARLIC & ROSEMARY CIABATTA

### FRAGRANT RICE

with coriander & shallots

### POTATO WEDGES <sup>[V][VE]</sup>

### CAESAR SALAD <sup>[V]</sup>

### HOMEMADE BREAD AND OILS <sup>[V][VE][GF]</sup>

Choose 2 mains and 2 side dishes  
£19.95 per person

Choose 3 mains and 3 side dishes  
£22.95 per person

£3.00 PER ADDITIONAL SIDE DISH

ADD ASSORTED MINI PATISSERIE DESSERTS  
FOR £3.95 PER PERSON

\*gluten free or vegan options available on request

MINIMUM ORDER FOR 30 GUESTS



# GRAZING MENU

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

## ARTISAN CHEESE BOARD <sup>[V]</sup> <sup>[GFO]</sup>

a selection of locally sourced cheeses with walnuts, pistachios, dried fruits, grapes, homemade chutney and sticky honey drizzle

## MEAT & PÂTÉ PLATTER <sup>[GF]</sup>

salami, parma ham, peppered pastrami and ardennes pate

## HERITGE TOMATO & MOZZARELLA BOARD <sup>[GF]</sup>

with ripped basil, cracked black pepper and fig balsamic

## BOWLS OF OUR FAVOURITE DIPS <sup>[V]</sup> <sup>[GF]</sup>

avocado & tomato salsa, beetroot hummus, cucumber & mint yohurt and almond & pine nut pesto

## ROCKET, RED ONION & PINE NUT SALAD <sup>[GFO]</sup>

## MARINATED & PICKLED VEGETABLES <sup>[GF]</sup>

roasted aubergines and courgettes, mixed olives, sunblush tomatoes, mini cornichons and cream cheese stuffed peppers

## BUCKETS OF ROSEMARY & SALT CROSTINI, GRANARY BREAD, FRENCH STICKS AND PRETZELS <sup>[GFO]</sup>

£16.95 per person  
minimum order of 30



# BBQ MENU

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

## FROM THE GRILL

### ALBERTS BURGER

sea salt & cracked black pepper steak burger with black bomber cheddar. served in a brioche bun  
\*option to have aromatic lamb burger with fresh tzatziki instead

### CHOOSE ON THE DAY BETWEEN

#### GOURMET HOTDOG

cheshire pork sausage with a hint of black pudding in a soft white roll with viennese onions

OR

#### MALAYSIAN CHICKEN THIGHS [GF]

in an aromatic coconut, chilli & lime sauce

## FOR VEGETARIANS

\*10% of your final number

### HALLOUMI & MEDITERRANEAN

#### KEBABS [V][VE]

chargrilled halloumi with sweet red onion, cherry tomatoe, courgette with a basil oil

### VEGETARIAN SAUSAGE

£18.95 per person  
minimum order for 30 guests

## EXTRAS

#### PORK BELLY [GF]

crispy pork belly with a smoky spiced flavour  
£4.50

#### PEANUT & SESAME DUCK SATAY

skewers of marinated gressingham duck breast with peanut satay sauce, cardamom rice and a pickled salad  
£4.00

#### LAMB KOFTA KEBABS

with a mint yoghurt  
£4.00

#### FILLET STEAK SKEWERS [GFO]

with a pineapple and soy glaze  
£4.50

#### KING PRAWN SKEWER [GF]

chargrilled and served with chipotle mayo  
£4.00

## SIDES

### LEMON, MUSTARD AND SWEETCORN

COLESLAW [V][VE][GF]

### FETA, MINT AND POMEGRANITE SALAD [V]

with tomato, cucumber and kalamata olives

### POTATO WEDGES [V][GFO]

with sour cream

### MOROCCAN SPICED TABBOULEH SALAD [V]

with orange, toasted pine nuts, coriander and honey

all served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish



# HOG ROAST

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

Our pork is supplied from a speciality producer in Garstang, North Lancashire. Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm.

## ACCOMPANIED BY

APPLE SAUCE  
CHESTNUT STUFFING  
CRISPY CRACKLING  
VIENNESE ONIONS  
SAUERKRAUT

## FOR VEGETARIANS

\*10% of your final number

### HALLOUMI & MEDITERRANEAN VEGETABLE KEBABS [V] [VE] [GF]

chargrilled halloumi, sweet red onion, cherry  
tomatoe and courgette with a basil oil

### ROASTED RED PEPPERS [V] [VE]

stuffed with quinoa, feta, red onion and goji berry

## ALL SERVED WITH

BUTTERED PEARL  
POTATOES [V] [VE] [GF]

MIXED LEAF SALAD [V] [GF]  
with radish and red onion and cherry  
tomatoes with a lemon mustard  
dressing.

CORN ON THE COB [V] [VE] [GF]

£19.95 per person  
minimum order of 60 guests



# THE PAN MENU

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

Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from the acclaimed kitchen of Albert's Worsley. Select your choice of pan to suit all your guests.

\*Gluten free option available on request

## MEAT

spiced chicken cooked with chorizo.

## TRADITIONAL

king prawns, squid, chorizo and fresh mussels.

## VEGETABLE

fresh seasonal vegetables cooked in its own pan

## ALL SERVED WITH

STONE BAKED  
FLATBREAD [V]

MIXED LEAF SALAD [V] [GF]  
with radish and red onion and cherry tomatoes with a lemon mustard dressing.

BABY BAKED POTATO [V]  
with a garlic mayonnaise.

£18.95 per person  
minimum order of 60 guests





# SNACK MENU

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

Our snack and street food menus is designed to provide a less formal dining option than our fork and bowl menus. The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

## SNACK MENU

### CORNISH PASTIES

served with homemade piccalilli

### BACON ROLLS [GF]

rashers of crispy streaky bacon served with a choice of sauces

### RICHARDSON'S CHEESE & ONION PIE [V]

a mini cheese and onion pie in puff pastry

### NACHOS

little boats of nachos with cheese, avocado chilli & lime salsa, sour cream and jalapenos

### CHEESE & HAM TOASTIE

### MINI FISH FINGER ROLLS

with homemade tartar sauce

### CRISPY BUTTERMILK HALLOUMI v

with avocado salsa and paprika spiced tortillas

### POTATO WEDGES [V]

with rosemary rocksalt

### SESAME & SOY CHICKEN WINGS

\*vegan option available- falafel and hummus

£15.95 per person  
choose 5 items per party  
minimum order of 50 guests

## STREET FOOD MENU

### HONEY & HARISSA SPICED CHICKEN WINGS

with pomegranate & mint yoghurt and crushed hazelnut dukkah

### SLOW COOKED PORK NACHOS

with sweet & sticky barbecue sauce, pickled jalapenos, sour cream and charred corn

### CRISPY BUTTERMILK HALLOUMI SLIDERS

with chargrilled red peppers and chilli jam

### MAC N CHEESE

baked macaroni pasta with gruyere, monterey jack, mozzarella and fresh breadcrumbs

### TRADITIONAL BRITISH BEER

### BATTERED COD

with herb salted fries and homemade tartar sauce

### ITALIAN MOZZARELLA & WILD

### MUSHROOM ARANCHINI

with saffron & lemon aioli

### TRUFFLE BAKED POTATO WEDGES

with rosemary rock salt and smoked garlic mayo

£17.95 per person  
choose 5 items per party  
minimum order of 50 guests



# BUFFET DESSERTS

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

## MINI PATISSERIE DESSERTS

chocolate truffle tortes, creme patisserie profiteroles, mini pecan pies and assorted macarons with vanilla pouring cream

## MINI POTS OF CHESHIRE

### FARM ICE CREAM

assorted flavours available

## LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and berry compote with homemade shortbread

## CHOCOLATE DIPPED STRAWBERRIES

## LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours  
fruit pastels, calippo, fab & strawberry spilt

## SALTED CARAMEL BROWNIE BITES

## CHEESE BOARD <sup>[GF]</sup> (PRICED PER PERSON)

our favourite british and continental cheeses with cornichons & pepper pears, fresh fruits, multiseed crackers, wheat & rye toasts and date & apple chutney  
£1.55 supplement

\*vegan or gluten free ice cream sundae option available on request

£3.95 per person  
minimum order of 30 per item



# AFTERNOON TEA

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

## SELECTION OF FINGER SANDWICHES <sup>[GFO]</sup>

coronation chicken  
peppered pastrami brioche roll, with a caper &  
gherkin mayonnaise  
yellisons goats cheese, with a rhubarb & rosebud chutney  
and toasted walnuts

served on white and brown bloomer

## PORK TARTLET

made by wrights of crewe, with homemade picallili

## SELECTION OF CAKES

homemade scone, whipped cream and strawberry preserve  
salted caramel brownie bites

## MINI LEMON CURD POT <sup>[GFO]</sup>

layers of lemon curd, whipped cream and berry compote,  
served with homemade shortbread

## DARK CHOCOLATE PROFITEROLE

with a pistachio and almond cream

## SERVED WITH A SELECTION OF HOT DRINKS

tea & coffee

£19.95 per person  
minimum order of 30 guests



# A LA CARTE MENU

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

All our dishes are freshly prepared in the kitchens of Albert's Worsley and we source our produce from local independent suppliers. As we think seasonal produce tastes better some dishes are only available at certain times of the year and some aspects of dishes may change from the menu description to ensure only the best quality produce is used. Please choose 2 starters, 3 mains and 2 desserts to offer as choices to your guests. Menu choices must be agreed with your events coordinator prior to the event.

## STARTERS

### SOUPS

served with crusty granary bread and butter

**CREAMED PEA & MINT**  
with a lemon crème fraîche

**WILD MUSHROOM & TARRAGON**  
with white truffle oil and crispy onions

**TOMATO & ROASTED  
RED PEPPER**

**LEEK & POTATO**

**TOMATO & BASIL BRUSCETTA** [V] [VE] [GF]  
served with almond pesto

**ALBERT'S PRAWN COCKTAIL**  
a whole grilled crevette, baby prawns in marie rose sauce, cucumber & avocado salsa, granary toast and bloody mary dressing. £2.50 supplement

**HAM HOCK & SPRING ONION TERRINE**  
with mustard creme fraiche and toasted crostini

**LITTLE PIE & PEAS**  
slow cooked brisket of beef in shortcrust pastry with proper mushy peas and red wine gravy £1.00 supplement

**PORTOBELLO MUSHROOM RAREBIT**  
portobello mushrooms with black bomber cheddar, english mustard, served with a watercress salad

**GOATS CHEESE & FIG SALAD** [V] [GFO]  
welsh goats cheese crostini with mixed leaves, sweet figs and a cracked black pepper and honey dressing

**POACHED SALMON** [GF]  
with a horseradish potato salad, lemon oil and watercress

**BEETROOT & FIG SALAD** [VE]  
caramelised beetroot and fig, with mixed leaves and a maple and mustard dressing

**POTTED GOOSNARGH DUCK** [GFO]  
confit duck with chopped spring onions, served with toasted crostini and date & apple chutney

**PROSCUITO & POACHED BABY PEAR SALAD**  
poached pear, prosciutto di parma, mixed salad leaves and a modena balsamic reduction

£6.95 per item

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**DELI BOARD** [GFO]  
parma ham, salami napoli, beetroot and cured salmon, crab and mascarpone pate, served with fresh bread, horseradish potato, and rocket salad for your tables to share

\*individual vegetarian boards of marinated artichokes, boscaiola olives, heritage tomatoes and buffalo mozzarella.

**\*not available for choice menus**

£7.95 per item



# MAINS

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

## WILD MUSHROOM & MASCARPONE STUFFED CHICKEN

with seasonal greens, spring onion mash and rosemary jus

£18.00

## PARMA HAM WRAPPED CHICKEN [GFO]

chicken wrapped in parma ham with sage butter sauce, roasted new potatoes and seasonal greens

£17.50

## SLOW ROASTED PULLED BEEF

with roasted new potatoes, maple glazed root vegetables and a madeira jus

£19.50

## FILLET OF LANCASHIRE BEEF [GFO]

14 day dry aged fillet steak from a select group of lancashire farms served medium or well done with dauphinoise potatoes and rocket & parmesan salad and your choice of peppercorn or diane sauce.

£29.95

## RUMP OF LAMB [GFO]

with seasonal greens, spring onion mash and a rosemary & red wine sauce

£23.00

## SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and mini toffee apple

£18.50

## SLOW COOKED DUCK LEG

confit greasingham duck leg with dauphinoise potatoes, seasonal greens and blood orange jus

£18.50

## ROASTED SALMON FILLET [GF]

with chermoula risotto, wild rocket and toasted pine nuts

£18.00

## PAN-FRIED SEABASS [GF]

with saffron new potatoes, roasted vine tomatoes and salsa verde

£18.00

## LANCASHIRE CHEESE & ONION PIE [V]

a homemade short crust pastry pie filled with lancashire cheese and viennese onions served with buttered pearl potatoes and seasonal greens

£16.50

## GOATS CHEESE, PEAR & WALNUT SALAD [V][GF]

crispy goats' cheese fritters, poached spiced pear, roast butternut squash, sticky walnuts, mixed leaves and a fig

£14.50

## WILD MUSHROOM RISOTTO [V][VE][GF]

wild mushrooms, arborio rice, truffle oil and crispy oyster mushrooms

£15.95

## LENTIL & SPINACH STEAMED PUDDING [V][VE]

vegan suet pastry with lentils, kidney beans and wild mushrooms, served with parmentier potatoes, french beans and red wine gravy

£15.95



# DESSERTS

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

## MIXED CHEESE & DESSERT BOARD <sup>[GFO]</sup>

served to the table for your guests to share a selection of handmade patisserie desserts with pouring cream and british & continental cheeses, served with biscuits, chutney and fruit. **\*not available for choice menus**

£8.95

## CHOCOLATE BROWNIE

warm chocolate brownies with salted caramel sauce and vanilla pouring cream

£7.95

## LITTLE LEMON CURD POT

layers of lemon curd, whipped cream and amaretti and hazelnut crumb and fresh raspberries

£7.95

## STICKY TOFFEE PUDDING <sup>[GFO]</sup>

with butterscotch sauce, toasted pecans and cream or homemade custard

£7.95

## CHOCOLATE AND RASPBERRY TART

rich chocolate ganache tart studded with fresh raspberries, served with pouring cream

£7.95

## PASSION FRUIT ETON MESS

with mango puree, coconut cream, kiwi, pineapple and blueberries

£7.95

## DARK CHOCOLATE PROFITEROLES

with a pistachio and almond cream

£7.95

## TEA & COFFEE WITH LUXURY CHOCOLATES

£3.00

\*Vegan or Gluten free ice cream sundae option available on request

## TABLE PLATTERS OF BRITISH & CONTINENTAL CHEESE

we have a wide selection of british & continental cheese available to your guests. served with homemade apricot & plum chutney, fruit and biscuits

£50.00 per table



# CHILDREN'S DINING

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

## MAINS

### MINI PIZZA <sup>[GFO]</sup>

margherita (v) or ham & mushroom served with thin cut chips

### TOMATO PASTA <sup>[V]</sup>

pasta twirls in a plum tomato and basil sauce with mini garlic bread

### MINI BURGER

with thin cut chips and coleslaw

### FISH CAKES

haddock, mash & cheese fish cakes with salad and your choice of thin cut chips or new potatoes

### CHICKEN GOUJONS <sup>[GFO]</sup>

breaded chicken pieces with salsa and your choice of thin cut chips or new potatoes

## DESSERTS

### WAFFLE MESS

with marshmallows and warm chocolate sauce

### ICE CREAM SUNDAE

vanilla ice cream, brownie bits, chocolate sauce and squirty cream

### FRESH FRUIT JUMBLE <sup>[VE]</sup> <sup>[GF]</sup>

with cornish honey

£10.95 per child

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# CHILDREN'S BUFFET

## MAINS

### TRIANGLE SANDWICHES

cheddar cheese & cucumber and roasted ham

### SKINNY FRIES

### MINI FISH GOUJONS

with ketchup

## DESSERTS

### MINI CHOCOLATE BROWNIES

£10.95 per child

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# WINE

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## CHAMPAGNE

### CLASSIC & SOPHISTICATED

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**LOUIS DORNIER ET FILS BRUT** £55  
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate 125ml £9.65

**LOUIS DORNIER ET FILS BRUT ROSÉ** £60  
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

**VEUVE CLICQUOT YELLOW LABEL** bottle £90  
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

**LAURENT-PERRIER LA CUVÉE BRUT** £90  
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

**DOM PÉRIGNON** £280  
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

## SPARKLING WINE

### MODERN & VIBRANT

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**PROSECCO, VIGNANA** ITALY £30  
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears 125ml £5.50

**PINK PROSECCO, DOLCE COLLINE** ITALY £32  
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto 125ml £5.85

## ROSÉ WINE

### PINK & DELICIOUS

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**WHITE ZINFANDEL, ANOTHER STORY** USA £23  
crowd pleasing pink from 'the sunshine state' – luscious strawberries and cream flavours 175ml £5.90 | 250ml £7.85

**PINOT ROSÉ, MORAJO** ITALY £22.50  
pale coral pink colour, with youthful hints of simple red fruit on the nose, following through well into the palate. light, dry-ish & ideal for al fresco dining 175ml £5.40 | 250ml £7.15

**CÔTES DE PROVENCE ROSÉ, EDALISE** FRANCE £30  
a stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines





# WINE

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## WHITE WINE

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### DRY & CRISP

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**VIURA, CASTILLO DE PIEDRA** SPAIN £23  
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!  
175ml £5.15 | 250ml £6.85

**PINOT GRIGIO, MORAJO** ITALY £23  
fresh ripe yellow plum with floral notes  
175ml £5.65 | 250ml £7.50

**SAUVIGNON BLANC, CLOUD FACTORY** NEW ZEALAND £30  
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

**GAVI 'LA LANCELOTTA', PIEMONTE** ITALY £27  
notes of perfumed green apples, grapefruit and sweet spices

**VERDEJO ECOLÓGICO, DIEZ SIGLOS**, SPAIN £26  
ripe stone fruit with zesty lime

**SAUVIGNON BLANC, MOTU NUI** CHILE £24.50  
lots of tropical fruit flavours - citrus, pineapple and passionfruit  
175ml £6.25 | 250ml £8.35

### FRUITY & AROMATIC

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**CUVÉE JEAN PAUL, COLOMBARD** FRANCE £26  
medium wine with bold aromas of citrus and pear

**GROS MANSENG, UVA NON GRATA** FRANCE £28  
zingy and packed full of juicy fruit flavours

**PICPOUL DE PINET, CUVÉE THETIS** FRANCE £27  
dry and light-bodied with a good balance of fruit and freshness  
175ml £6.90 | 250ml £9.10

**BACCHUS, HENNERS GARDNER STREET** ENGLAND £43  
a wine full of charm and big juicy, fruity zest - the best english white around

**ALBARIÑO, VILA NOVA** PORTUGAL £29  
bright and zesty with textural stone fruit and an appealing softness

### RICH & COMPLEX

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**CHARDONNAY RESERVE, MOUNTBRIDGE** AUSTRALIA £23.50  
subtle aroma of light white peach and plums with a suggestion of coconut.  
175ml £6.00 | 250ml £8.00

**POUILLY-FUISSÉ GRANDE RESERVE, MAILLETES** FRANCE £41  
creamy and buttery with a lovely touch of oak. rich but restrained

**TELIANI NO.8, ORANGE WINE** GEORGIA £31  
interesting & complex layers of dried fruits and nutty flavours

**KLEINDAL CHENIN BLANC, ROBERTSON VALLEY** AUSTRALIA £23  
subtle light white peach and plums with a suggestion of coconut



# WINE

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## RED WINE

### SOFT & JUICY

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**BARBERA, THE RAMBLER** <sup>ITALY</sup> £23  
light and easy drinking cherry red from the rolling hills of piemonte  
175ml £5.50 | 250ml £7.20

**MERLOT, PECKING ORDER** <sup>SOUTH AFRICA</sup> £24  
a supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice  
175ml £5.75 | 250ml £7.65

**CABERNET SAUVIGNON, CAPE HEIGHTS** <sup>SOUTH AFRICA</sup> £25  
expressive cabernet crammed full of varietal character and finesse  
175ml £6.40 | 250ml £8.50

**TANNAT, AMAUTA ABSOLUTO** <sup>ARGENTINA</sup> £28.50  
sensational, versatile red from some of the highest vineyards in the world which give the wines profound colour and beautiful aromatics. immensely drinkable and perfect with dishes from the grill

**VALPOLICELLA CLASSICO RIPASSO, CAPITEL DELLA CROSARA** <sup>ITALY</sup> £35  
aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

### SMOOTH & FRUITY

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**RIOJA, FINCA DE ORO** <sup>SPAIN</sup> £25  
a surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas  
175ml £6.15 | 250ml £8.15

**LUCHA ROCOSA, CARIGNAN** <sup>CHILE</sup> £26  
although popularised in argentina this hearty red, crafted by the burc sisters, comes from malbec's spiritual home in south west france

**PINOT NOIR GRAN RESERVA, NOVAS** <sup>CHILE</sup> £27.50  
bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness

**RIOJA GRAN RESERVA, ONTAÑÓN** <sup>(2005) SPAIN</sup> £50  
beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance

### CHUNKY & INTENSE

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**SHIRAZ, SOLDIER'S BLOCK** <sup>AUSTRALIA</sup> £25  
medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant  
175ml £6.25 | 250ml £8.35

**ZINFANDEL, CLINE** <sup>USA</sup> £39  
classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint



# WHERE TO FIND US

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Albert's Worsley is situated on the corner of Worsley Road and the west bound A580 East Lancashire road next to hello hotel.

**Travel information by car:** You can access the car park from Worsley Road and along Kildare Road or from the East Lancashire Road (westbound) into a slip road leading to the car park. If you are approaching from the eastbound carriageway of the A580, then please turn right into Worsley Road and then take the first right turn into Kildare Road and the car park is on your right.

**By Air:** Manchester Airport (14.4 miles)

**By Rail:** Our nearest train station is Swinton. From there we are about a 10

# WHERE TO STAY

We own 'Hello Hotel' next door and can offer 10% off the room rate. This is based on rooms being booked as soon as your event is contracted and only for reservations booked over the phone, not via our website.

**Telephone:** 0161 793 1915

**Twitter:** @hellohotelman

**Facebook:** Hello Hotel Manchester

[www.hellohotels.com](http://www.hellohotels.com)

