





albert's

NEW YEAR EVE

LARGE PARTY MENUS





NYE SILVER MENU

a

[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, sourdough crostini and
bloody mary dressing

MUSHROOMS ON TOAST [V][GFO]

pan-fried wild mushrooms on toasted rustic bread
with white truffle oil

SMOKED CHICKEN PAPPARDELLE

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

MAINS

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 seeded chilli flatbread

LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce,
chunky chips and french beans

CHALK STREAM TROUT

with a thyme roasted fondant, tarragon cream
sauce, roasted chestnuts, pancetta and crispy
oyster mushrooms

DESSERTS

BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte & vanilla mascarpone

STICKY TOFFEE PUDDING [V][GFO]

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

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

45⁰⁰ PER PERSON

3 COURSES AND A GLASS OF PROSECCO
ON ARRIVAL

a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members.

NYE GOLD MENU

a

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

STARTERS

CHAMPAGNE CURED SALMON [GFO]

with pickled beetroot, lemon crème fraîche, dill oil
and rock salt crostini

TRUFFLE & HONEY GOATS CHEESE FLAN [V] [GFO]

with mulled baby pear and fig & onion jam

LITTLE PIE N PEAS

slow cooked rump of beef in shortcrust pastry with
proper mushy peas and rosemary jus

MAINS

ROASTED LAMB CUTLETS [GFO]

with caramelised onions, smoked pancetta,
crispy gnocchi, wilted spinach, gremolata and
rosemary jus

WINTER SQUASH & CHICKPEA MALAYAN CURRY [V] [GFO]

coconut, chilli & lime sauce with wild & jasmine
rice and tomato chilli sambal

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

with pan fried girolles, confit garlic & sage
cream sauce, spring onion mash and
french beans

SEARED SASHIMI TUNA

with chargrilled pak choi, coconut & sesame
rice cakes, pickled baby carrots, miso butter
and homemade satay sauce

DESSERTS

BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte & vanilla mascarpone

STICKY TOFFEE PUDDING [V] [GFO]

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

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

55⁰⁰ PER PERSON

3 COURSES AND A GLASS OF PROSECCO
ON ARRIVAL

A PRE-ORDER WILL BE REQUIRED FROM ANY PARTIES DINING
FROM THE NEW YEAR'S EVE GOLD MENU

a discretionary 10% service charge will be added to your bill, all of which goes to albert's team members.