

albert's

PARTY  
MENUS



# albert's



## FOR RESERVATIONS IN JANUARY - NOVEMBER

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.

## WE ARE A CARD ONLY VENUE

Please ensure your party is aware that we are unable to take cash payments.

## 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. Large parties booked in December will be dining from one of our Christmas menus.

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)

# 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 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 french beans  
17.50

### LANCASHIRE CHEESE & ONION PIE [V]

with a lancashire cheese & tarragon sauce, chunky chips and french beans  
13.50

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables, 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

## WE ARE A CARD ONLY VENUE

We are unable to take cash payments.

a discretionary 10% service charge will be added for parties of 6 or more, all of which goes to albert's didsbury team members. we can identify the allergens in all of the dishes on our menu. we have good procedures in place for allergen control and our staff are trained, however due to the environment we can not 100% guarantee an allergy free meal

# SILVER MENU

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

## STARTERS

### WILD MUSHROOM & GARLIC FOCACCIA [V]

with mozzarella, cropwell bishop stilton, toasted  
pine nuts and balsamic

### SMOKED MACKEREL PÂTÉ [GFO]

with pickled cucumber and sourdough crostini

### MINI BANGERS & MASH

mini cheshire pork sausages with spring onion  
mash, crispy shallots and red wine jus

## 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

### GOATS' CHEESE & BABY PEAR SALAD [V][GFO]

crispy goats' cheese fritters with with mulled  
baby pears, braised chicory, mixed leaves,  
candied pecans and a fig & chilli jam

### PROSCIUTTO WRAPPED PORK LOIN [GFO]

with a pancetta and bean cassoulet, crusty  
herb croutons, french beans and  
maderia jus

## SUNDAYS ONLY

### ROAST RUMP OF BEEF [GFO]

with yorkshire pudding, roast potatoes, mash, maple glazed root vegetables  
french beans, creamed spring greens and proper gravy

## 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 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

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# 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, sourdough crostini and  
bloody mary dressing

### GOATS' CHEESE & BABY PEAR SALAD [V] [GFO]

crispy goats' cheese fritters with with mulled baby  
pears, braised chicory, mixed leaves, candied  
pecans and a fig & chilli jam

### 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 french beans

### WILD MUSHROOM & MASCARPONE STUFFED CHICKEN [GFO]

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

### FILLET STEAK MEDALLIONS [GFO]

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, maple glazed root vegetables  
french beans, creamed spring greens and proper gravy

## 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 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

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# VEGAN SET MENU

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[GFO] GLUTEN FREE OPTION AVAILABLE ON REQUEST

## STARTERS

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

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, green beans and red wine gravy

### HERITAGE TOMATO & SPINACH LINGUINE

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

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# LUNCH MENU

## TWO COURSES FOR £14.50

THREE COURSES  
FOR £18.50

AVAILABLE TUESDAY TO FRIDAY 12-5PM

ALSO AVAILABLE ALL DAY ON MONDAYS & TUESDAYS IN DECEMBER FOR  
GROUPS OF ANY SIZE

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

### STARTERS

#### MINI BANGERS & MASH

mini cheshire pork sausages with spring onion mash,  
crispy shallots and red wine jus

#### SMOKED MACKEREL PÂTÉ [GFO]

with pickled cucumber and sourdough crostini

#### WILD MUSHROOM & GARLIC FOCACCIA [V]

with mozzarella, cropwell bishop stilton, toasted  
pine nuts and balsamic

### MAINS

#### SMOKED HADDOCK POT

locally smoked haddock with wilted spinach and  
spring onions in a lancashire cheese & tarragon  
sauce with warm sourdough bread, a soft  
poached egg and garlic crumb

#### STEAK FRITES [GFO]

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

#### WINTER SQUASH & CHICKPEA MALAYAN CURRY [V] [GF]

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

#### GOATS' CHEESE & BABY PEAR SALAD [V] [GFO]

crispy goats' cheese fritters with with mulled baby  
pears, braised chicory, mixed leaves, candied  
pecans and a fig & chilli jam

#### 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

DUE TO THE INCREASING IN FISH PRICES WE HAVE  
FOURCED ADD AN TEMPORARY SUPPLEMENT OF £1.00

ALSO AVAILABLE WITH BATTERED HALLOUMI  
INSTEAD OF COD [V]

#### PROSCIUTTO WRAPPED PORK LOIN [GFO]

with a pancetta and bean cassoulet, garlic &  
herb croutons, french beans and  
maderia jus

### 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)

### MINI DESSERTS

#### WARM ECCLES CAKE [V]

with clotted 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

#### ZEPPOLI [V]

cinnamon & lavender coated italian fried  
dough balls with salted caramel sauce

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