



LARGE PARTIES  
AT ALBERT'S

albert's

# SET MENU OPTIONS

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## WE ASK THAT GROUPS OF 12 OR MORE DINE FROM ONE OF OUR SET MENU OPTIONS

YOU CAN CHOOSE FROM

### SET PARTY MENU

£30 PER PERSON  
FOR 3 COURSES

this menu is a selection of albert's favourites - we think there is something for everyone on this menu.

it's also a set price per person, which makes working out the bill much less stressful!

### SET VEGAN MENU

£25 PER PERSON  
FOR 3 COURSES

you can also choose this menu for any guests that require vegan dishes in your group

### BESPOKE MENU

INDIVIDUALLY PRICED DISHES, IN THE SAME WAY THEY ARE ON THE MAIN MENU

choose three starters, three mains and two desserts from our main menu to create your own bespoke menu.

#### PLEASE NOTE

THE FOLLOWING MAINS WILL COME WITH SET SIDE OPTIONS ON BESPOKE MENUS

**8OZ FILLET STEAK, 7OZ SIRLOIN STEAK  
OR 9OZ RIB-EYE STEAK**

with chunky chips and peppercorn sauce

**LANCASHIRE CHEESE & ONION PIE**

with cheese sauce, chunky chips and french beans

WE REGULARLY CHANGE DISHES ON OUR MAIN MENU SO THIS IS ALWAYS SUBJECT TO SEASONAL CHANGES

### LUNCH MENU

£14.95 PER PERSON FOR 2 COURSES

our lunch menu is available for groups dining monday to friday from 12pm - 5pm and saturday 12:30pm - 4pm

### CHILDREN'S MENU

any children in your group are free to dine from our regular children's menu

## CHOOSING YOUR MENU

we ask that all members of your party dine from the same set menu. exceptions can be made for those with allergies or specific dietary requirements. please inform a member of the reservations team prior to your reservation if this is the case.

please call or email us to let us know which set menu you have selected at least 7 days before your reservation date. choices for bespoke menus must be agreed at least 48 hours before your booking. all members of your group may make their selections from this menu on the day and do not need to order in advance.

if you have any further questions then please feel free to contact us

#### EMAIL

reservations@ellerleisure.com

#### PHONE

0161 249 6134

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

# SET PARTY MENU

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30<sup>00</sup> PER PERSON

## STARTERS

**SPICED COCONUT  
& SWEETCORN SOUP** [VE] [GFO]  
with sesame toast

**RABBIT GNOCCHI**  
slow braised rabbit in a pancetta, white wine & mushroom  
cream sauce with buttered gnocchi

**SLOW ROASTED TOMATO  
BRUSCHETTA** [V] [GFO]  
with heritage tomatoes, confit garlic, buffalo mozzarella,  
pesto and rocket & basil salad  
[GFO +1.00]

## MAINS

**MONKFISH THERMIDOR**  
monkfish tail with a chorizo & paprika crumb, saffron potato  
fondant, buttered spinach, thermidor sauce and  
tempura samphire

**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 chargrilled flatbread

**LANCASHIRE CHEESE & ONION PIE** [V]  
with a lancashire cheese & tarragon sauce, chunky chips  
and french beans

**8OZ SIRLOIN STEAK** [GFO]  
with homemade chunky chips and peppercorn sauce  
[SUPPLEMENT +5.00]

## SUNDAYS ONLY

**ROAST RUMP OF BEEF** [GFO]  
with yorkshire pudding, roast potatoes, mash,  
carrot & swede mash, french beans, creamed  
spring greens and proper gravy

## DESSERTS

**STICKY TOFFEE PUDDING** [V] [GFO]  
with butterscotch sauce, toasted pecans and longridge  
farm's vanilla ice cream

**CHOCOLATE ORANGE CHEESECAKE**  
with fresh raspberries and longridge farm's  
vanilla ice cream

**WHITE CHOCOLATE &  
PISTACHIOS PROFITEROLES** [V]  
with almond mascarpone cream

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

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# SET VEGAN MENU

a

25<sup>00</sup> PER PERSON

## STARTERS

**SPICED COCONUT  
& SWEETCORN SOUP** <sup>[GFO]</sup>  
with sesame toast

**SLOW ROASTED  
TOMATO BRUSCHETTA** <sup>[GFO]</sup>  
with slow roasted heritage tomatoes, confit garlic  
and rocket & basil salad <sup>[GFO +1.00]</sup>

## MAINS

**LENTIL & SPINACH PIE**  
vegan shortcrust pastry with lentils, kidney beans  
and wild mushrooms, served with chunky chips, french beans  
and vegan red wine gravy

**MALAYAN CHICKPEA CURRY** <sup>[GFO]</sup>  
spinach, chickpeas, butternut squash, pak choi, edamame beans  
and red peppers in a coconut, chilli & lime sauce  
with wild & jasmine rice

## DESSERTS

**DARK CHOCOLATE  
& CLEMENTINE TORTE** <sup>[GFO]</sup>  
with vegan vanilla ice cream

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

vegan dishes may be cooked using the same equipment as non-vegan food

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# SAMPLE BESPOKE MENU



## STARTERS

### SAUTÉED KING PRAWNS [GFO]

in a garlic, star anise & tomato sauce with lemon & dill toast  
9.75

### PULLED LAMB CROQUETTE

with cauliflower & smoked garlic puree and rose harissa  
8.50

### MUSHROOMS ON TOAST [V][GFO]

pan-fried wild & field mushrooms with garlic & cream on toasted  
rustic bread and white truffle oil  
6.50

## MAINS

### MISO SEA BASS

with wild & jasmine rice, white miso and sesame pak choi, a king  
prawn spring roll and sweet mirin & chilli dip  
19.50

### 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 chargrilled flatbread  
14.50

### LANCASHIRE CHEESE & ONION PIE [V]

with cheese sauce, chunky chips and french beans  
15.50

## DESSERTS

### CHOCOLATE ORANGE CHEESECAKE

with fresh raspberries and longridge farm's  
vanilla ice cream  
7.50

### BLUEBERRY & ALMOND FRANGIPANE TART [V]

with a blueberry compôte and vanilla mascarpone  
7.50

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

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# LUNCH MENU

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14<sup>95</sup> FOR 2 COURSES | 18<sup>95</sup> FOR 3 COURSES

## STARTERS

### SESAME FILLET STEAK

thai salad • chilli satay • toasted cashews [VEO] [GFO]

### RABBIT GNOCCHI

smoked bacon • mushrooms • white wine

### BAKED FOCCACIA

mushrooms • blue cheese

## MAINS

### MALAYAN CHICKEN

steamed rice • coconut curry •  
crispy shallots [VEO] [GF]

### GRILLED BREAM

crushed olives • capers • crushed new potatoes •  
brown butter [GFO]

### CRISPY HENS EGG

proper chips • braised gem •  
veggie black pudding • pea purée [V]

### FISH & CHIPS

mushy peas • tartare sauce

### STEAK FRITES

175g rump steak • fries [GFO]  
ADD PEPPERCORN SAUCE +1.5

## PIZZA

### SPICY SAUSAGE

hnduja sausage • pepperoni • red & yellow  
peppers • red onion • coriander •  
sour cream [GFO + 1.5]

### MOZZARELLA & TOMATO

fresh basil • sunblushed tomatoes  
[V] [VEO] [GFO + 1.5]

### PULLED CHILLI CHICKEN

sticky plum sauce • spring onions •  
fresh coriander • chilli

### BLUE CHEESE & SERRANO HAM

italian blue cheese • serrano ham • red onion •  
rocket leaves • sun-blushed tomatoes  
[GFO + 1.5]

### CHICKEN CAESAR

fior de latte • smoked bacon • baby gem lettuce  
parmesan • caesar dressing  
NO TOMATO

## MINI DESSERTS

### BLUEBERRY & ALMOND TART

frangipane • vanilla mascarpone [V]

### CHOCOLATE ORANGE CHEESECAKE

double cream

### YUZU SORBET

chargrilled pineapple [GF] [VE]

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

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