

A photograph of a restaurant interior. A long, white, rectangular table is the central focus, surrounded by orange upholstered chairs with black metal frames. In the center of the table, a menu is displayed in a wooden frame. The background features a large window with a view of a garden and a green wall. The overall atmosphere is modern and bright.

LARGE PARTIES

AT ALBERT'S

albert's

SET MENU OPTIONS

a

WE ASK THAT GROUPS OF 10 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

JANUARY OFFER

until 10th february our 'two courses for £14.95' menu will be available for extended hours:

tuesday - thursday 12 - 10pm

friday 12 - 7pm

saturday until 5pm

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

all parties of 10 or more will have a discretionary 10% service charge added to their bill

SET PARTY MENU

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30⁰⁰ PER PERSON

STARTERS

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

CHICKEN PAPPARDELLE
in a pancetta & confit garlic cream with toasted pine nuts,
pesto and mini garlic bread

**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

**BLUEBERRY & ALMOND
FRANGIPANE TART** [V]
with a blueberry compôte and vanilla mascarpone

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

albert's

SET VEGAN MENU

a

25⁰⁰ PER PERSON

STARTERS

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

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

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 ^[GFO]
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** ^[GFO]
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

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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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14⁹⁵ FOR 2 COURSES | 18⁹⁵ FOR 3 COURSES

STARTERS

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

**MUSHROOMS
ON TOAST** [V] [GFO]
pan-fried wild & field mushrooms with garlic
& cream on toasted rustic bread and white truffle oil

**WARM FOCACCIA
WITH SERRANO HAM**
focaccia bread baked with mozzarella, tomato,
confit garlic butter and serrano ham

MAINS

SMOKED HADDOCK THERMIDOR
pan-fried smoked haddock with roasted baby potatoes, a
cheese and mustard thermidor sauce and tempura samphire

CHICKEN PAPPARDELLE
in a pancetta & confit garlic cream with toasted pine nuts, pesto
and mini garlic bread

**GOATS' CHEESE & CHILLI
SQUASH SALAD** [V] [GFO]
chilli roasted squash with pomegranate, mixed
leaves, candied walnuts and honey & brown
butter dressing

ALBERT'S FISH & CHIPS
sustainably sourced battered fish with proper
mushy peas, chunky chips and homemade
tartare sauce

STEAK FRITES [GFO]
a tenderised 6 oz rump steak with herb
salted thin cut chips
ADD PEPPERCORN SAUCE FOR £1.50

PIZZA

SPICY SAUSAGE [GFO]
'nduja sausage and pepperoni with red & yellow
peppers, red onion, coriander and sour cream
[GFO +£1.50]

MOZZARELLA & TOMATO [V] [GFO]
with fresh basil and sun-blushed tomatoes
[GFO +£1.50]

PULLED CHILLI CHICKEN
with sticky plum sauce, spring onions,
fresh coriander and chilli

BLUE CHEESE & SERRANO HAM [GFO]
italian blue cheese with serrano ham and red
onion finished with rocket leaves and
sun-blushed tomatoes
[GFO +£1.50]

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

MINI DESSERTS

**MINI BLUEBERRY
FRANGIPANE TART** [V]
with vanilla mascarpone

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

**CINNAMON
DOUGH BALLS** [V]
cinnamon & lavender coated italian fried
dough balls with salted caramel sauce

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

albert's