

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 decorative, multi-tiered stand. The background features a large window looking out onto a garden with purple flowers and a green wall with a counter and a computer monitor.

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

FILLET STEAK MEDALLIONS

with chunky chips and french beans

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

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

SET PARTY MENU

a

30⁰⁰ PER PERSON

STARTERS

TEMPURA SQUID

with a smoked garlic aioli

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine & mushroom cream sauce with buttered gnocchi. rich & delicious!

SLOW ROASTED TOMATO

BRUSCHETTA ^[V] ^[GFO]

toasted rustic bread with heritage tomatoes, black olive tapenade, buffalo mozzarella, and rocket & basil salad
^[GFO +1.00]

MAINS

GINGER & CHILLI SEA BASS

pan-fried sea bass with a peanut asian slaw, tempura nori and a punchy ginger & chilli sauce. served with jasmine rice

WILD MUSHROOM & MASCARPONE

STUFFED CHICKEN ^[GF]

with confit garlic & sage cream sauce, baby pearl potatoes and french beans

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, maple glazed carrots, 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 VOLCANO ^[V]

warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's vanilla ice cream

LIME & COCONUT CHEESECAKE

with mango purée, flaked coconut and raspberry sorbet

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

albert's

SET VEGAN MENU

a

25⁰⁰ PER PERSON

STARTERS

TEMPURA ASPARAGUS

with a peanut, soy & chilli sauce and pink pickled ginger

SLOW ROASTED TOMATO BRUSCHETTA ^[GFO]

toasted rustic bread with slow roasted heritage tomatoes,
black olive tapenade, and rocket & basil salad

[GFO +1.00]

MAINS

CORN & SPLIT PEA CHOWDER ^[GF]

with chilli roasted cauliflower, rose harissa and fresh coriander

MALAYAN CURRY ^[GFO]

with pak choi, chickpeas edamame beans and red peppers in a
coconut, chilli & lime sauce served with
wild & jasmine rice

SUNDAYS ONLY

LENTIL & SPINACH STEAMED PUDDING

vegan suet pastry with lentils, kidney beans & wild mushrooms
served with roast potatoes, maple glazed carrots
and proper gravy

DESSERTS

DARK CHOCOLATE & CLEMENTINE TORTE ^[GF]

served 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

albert's

SAMPLE BESPOKE MENU

a

STARTERS

SAUTÉED KING PRAWNS ^[GFO]

in a garlic, star anise & tomato sauce with lemon & dill toast
9.50

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine & mushroom
cream sauce with fresh buttered gnocchi
7.00

TEMPURA ASPARAGUS ^[V]

with a peanut, soy & chilli sauce and pink pickled ginger
6.50

MAINS

GINGER & CHILLI SEA BASS

pan-fried seabass with a peanut asian slaw, tempura nori and a punchy
ginger & chilli sauce. served with jasmine rice
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 VOLCANO ^[V]

warm chocolate pudding with a gooey chocolate fondant centre
served with longridge farm's vanilla ice cream
7.00

BLUEBERRY & ALMOND FRANGIPANE TART ^[V]

with a blueberry compôte and vanilla mascarpone
7.00

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

albert's

LUNCH MENU

a

14⁹⁵ FOR 2 COURSES | 18⁹⁵ FOR 3 COURSES

STARTERS

WHIPPED GOATS' CHEESE BRUSCHETTA ^[V][GFO]

with lemon & mint courgette, toasted hazelnuts and
a touch of fresh chilli

RABBIT GNOCCHI

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

CHICKEN CAESAR SALAD

with smoked pancetta, crispy onions, baby gem lettuce,
shaved parmesan and homemade caesar dressing

ALSO AVAILABLE AS A MAIN

MAINS

RIGATONI AMATRICIANA

rigatoni pasta in a rich home-made tomato
sauce with slow cooked onions, crispy pancetta,
fresh chilli and parmesan

CHARGRILLED BACON CHOP ^[GFO]

served off the bone with garlic & rosemary
roasted new potatoes and a honey
mustard sauce

CORN & SPLIT PEA CHOWDER ^[VE] [GF]

with chilli roasted cauliflower, rose harissa
and fresh coriander

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 & PARMA HAM ^[GFO]

italian blue cheese with parma 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

WARM ECCLES CAKE ^[V]

with clotted cream

LIME & COCONUT CHEESECAKE

with mango purée, flaked coconut and
raspberry sorbet

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

DRINKS PACKAGES

a

TAKE ADVANTAGE OF OUR DRINKS PACKAGES AND WE'LL HAVE THEM
READY ON YOUR ARRIVAL

WINE PACKAGES

CHOOSE ANY THREE BOTTLES

SILVER

VIURA
CASTILLO DE PIEDRA
SPANISH WHITE

TEMPRANILLO
VINO DE LA TIERRA
DE CASTILLA
SPANISH RED

PINOT BLUSH
MORAJO
ITALIAN ROSÉ

£55

GOLD

**CHARDONNAY
RESERVE**
MOUNTBRIDGE
AUSTRALIAN WHITE

MERLOT
PECKING ORDER
SOUTH AFRICAN RED

WHITE ZINFANDEL
ANOTHER STORY
CALIFORNIAN ROSÉ

£65

PLATINUM

ALBARIÑO
VILA NOVA
PORTGUESE WHITE

PINOT NOIR
GRAN RESERVA, NOVAS
CHILEAN RED

PINK PROSECCO
DOLCE COLLINE,
ITALY

£85

a

ALBERT'S 'A-LIST'

HOUSE OF BAJA
BRANCO,
PORTGUESE WHITE

GAMAY
UVA NON GRATA,
FRENCH RED

£90

AMALUNA
EMILLIANA, NV
CHILEAN SPARKLING

CHAMPAGNE

**LOUIS DORNIER
ET FILS BRUT**

£57.00

**LOUIS DORNIER
ET FILS BRUT ROSÉ**

£61.00

**VEUVE CLICQUOT
YELLOW LABEL**

£86.00

**LAURENT PERRIER
LA CUVÉE BRUT**

£98.00

**LAURENT PERRIER
CUVÉE ROSÉ BRUT**

£130.00

DOM PÉRIGNON

£330.00

FIZZ

PROSECCO
VIGNANA, ITALY
3 BOTTLES
£85

**PERONI, ASAHI
& ESTRELLA**
5 BOTTLES OF
EACH
£68

BEER

PERONI
15 BOTTLES
£70