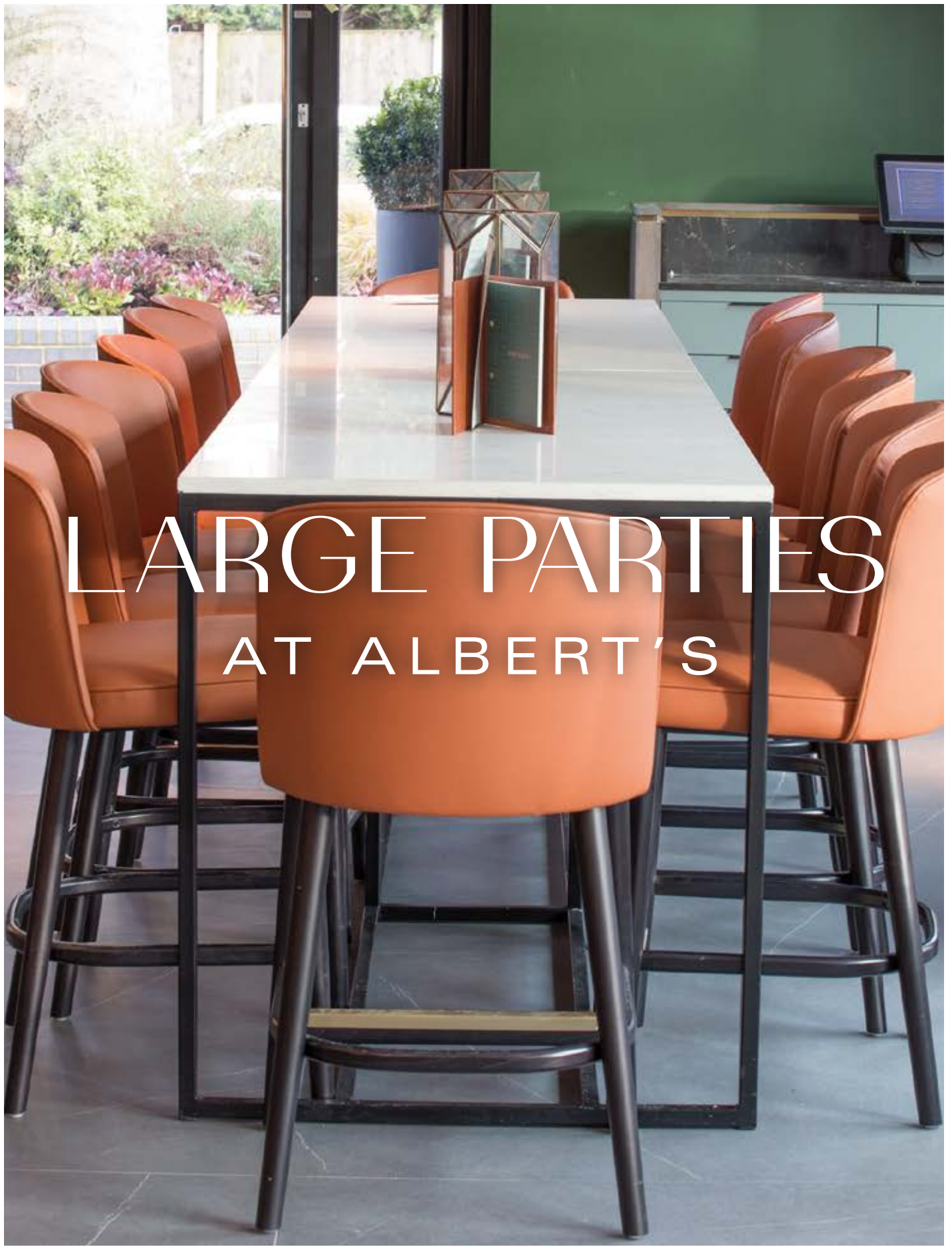




albert's



LARGE PARTIES
AT ALBERT'S

SET MENU OPTIONS

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

YOU CAN CHOOSE FROM

SET PARTY MENU

£27 PER PERSON
FOR 2 COURSES

£34.50 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

£20 PER PERSON
FOR 2 COURSES

£25 PER PERSON
FOR 3 COURSES

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

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

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

FILLET STEAK
SIRLOIN STEAK
RIB-EYE STEAK
with chunky chips and peppercorn sauce

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

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



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PARTY MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

CHICKEN KARAAGE

smashed pickled cucumber • gochujang mayo

RABBIT GNOCCHI

smoked bacon • mushroom • white wine

BRUSCHETTA

tomatoes • buffalo mozzarella • basil [V] [GFO]

MAINS

MRS R'S CHEESE & ONION PIE

cheddar • venetian onions • proper chips •
pea purée [V]

MALAYAN CHICKEN

coconut rice • charred pak choi • flatbread [GFO]

SEABASS

'nduja • passata • chimichurri • courgette fritti
dauphinoise potatoes [GFO]

^{225G} SIRLOIN STEAK

proper chips • peppercorn sauce [GFO]
+10 SUPPLEMENT

DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce • toasted pecans • vanilla ice cream [V] [GFO]

CHOCOLATE ORANGE CHEESECAKE

double cream

RHUBARB & LAVENDER PANNA COTTA

stem ginger shortbread

TWO COURSES £27

THREE COURSES £34.50

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

SAMPLE BESPOKE MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

CHICKEN KARAAGE | 8.5
smashed pickled cucumber • gochujang mayo

RABBIT GNOCCHI | 7
smoked bacon • mushroom • white wine

MUSHROOM ARANCINI | 8.5
truffle garlic mayonnaise • parmesan • lemon [V]

MAINS

MRS R'S CHEESE & ONION PIE | 16
cheddar • venetian onions • proper chips
pea purée [V]

SMASHED BURGER | 15.5
two patties • cheese • gherkins • burger sauce • fries coleslaw

SEABASS | 16.5
'nduja • passata • chimichurri • courgette fritti [GFO]

DESSERTS

WHITE CHOCOLATE & PISTACHIO
PROFITEROLES | 7.5
almond mascarpone cream

CHOCOLATE ORANGE
CHEESECAKE | 7
double cream

SAMPLE BESPOKE SUNDAY MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

CHICKEN KARAAGE | 8.5
smashed pickled cucumber • gochujang mayo

RABBIT GNOCCHI | 7
smoked bacon • mushroom • white wine

MUSHROOM ARANCINI | 8.5
truffle garlic mayonnaise • parmesan • lemon [V]

MAINS

ROASTED BEEF RUMP | 18.50
confit garlic & rock salt roasties • mash • glazed carrots •
creamed spring greens • yorkshire pudding • proper gravy
[GFO]

ROAST CHICKEN | 17
confit garlic & rock salt roasties • mash • glazed carrots •
creamed spring greens • date & sage stuffing • proper gravy
[GFO]

MRS R'S CHEESE & ONION PIE | 16
confit garlic & rock salt roasties • mash • glazed carrots •
creamed spring greens • venetian onions • red wine gravy [V]

DESSERTS

WHITE CHOCOLATE & PISTACHIO
PROFITEROLES | 7.5
almond mascarpone cream

CHOCOLATE ORANGE
CHEESECAKE | 7
double cream



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VEGAN PARTY MENU

[GF] GLUTEN FREE • [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

PANZANELLA SALAD

roast peppers • tomatoes • ciabatta [GFO]

BLACK PEPPER TOFU

chilli • pickled radish

MAINS

LENTIL & SPINACH PIE

truffle roasted baby potatoes • charred broccoli
red wine gravy

MALAYAN CHICKPEA CURRY

coconut rice • charred pak choi
flatbread [GFO]

DESSERT

YUZU SORBET

chargrilled pineapple [GF]

TWO COURSES £20

THREE COURSES £25

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



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LUNCH MENU

[V] VEGETARIAN • [VE] VEGAN • [VEO] VEGAN OPTION AVAILABLE • [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION AVAILABLE

STARTERS

BAKED FOCACCIA

mushrooms • blue cheese [V]

SESAME FILLET STEAK

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

RABBIT GNOCCHI

smoked bacon • mushrooms • white wine

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

parmentier potatoes • braised gem
veggie black pudding • pea purée [V]

STEAK FRITES

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

FISH & CHIPS

mushy peas • tartare sauce

PIZZAS

MARGHERITA

tomato • fior de latte
[V] [VEO] [GFO +1.5]

'NDUJA & PEPPERONI

tomato • fior de latte • coriander • sour cream
[GFO +1.5]

GARLIC MUSHROOM & SERRANO HAM

tomato • fior de latte
[VEO] [GFO +1.5]

CHICKEN CAESAR

fior de latte • crispy serrano • 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 [VE][GF]

TWO COURSES £14.95

THREE COURSES £18.95

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