

PRIVATE PARTIES
AT ALBERT'S WORSLEY



PRIVATE PARTIES AT WORSLEY

A beautiful and stylish venue on the outskirts of Manchester City Centre. Light adorned rooms with private terrace and balconies to explore and enjoy the outside space.

Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an exquisite wine menu to choose from, Alberts will be able to wow your guests.

We have two spaces available – the Ellesmere room and Harold Riley room.

The Ellesmere room can accommodate between 50 – 120 for a seated meal and up to 180 for a drinks reception.

Harold Riley room can accommodate between 20-40 for a seated meal.



CONTACT US

Please contact our Events team on 0161 794 1234 / 07972576146
or email events@alberts-restaurants.com

E Lancashire Rd, Swinton, Manchester M27 0AA

CANAPÉS



MEAT

FILLET STEAK SKEWERS
fillet steak with a sticky balsamic and
cracked black pepper

**SPICY THAI CHICKEN
FRITTERS**
with a sweet mirin dip
[GFO]

**MINI GLOUCESTER
OLD SPOT SAUSAGES**
with a honey & wholegrain
mustard glaze

SATAY DUCK SKEWERS
gressingham duck breast with
satay sauce

**PULLED BEEF & BONE
MALLOW CROQUETTES**
with a horseradish crème fraîche
[GFO]

VEGETABLE

SPINACH, FETA & NUTMEG PARCELS
with a sweet & spicy relish

**CARAMELISED ONION & GRUYERE
CHOUX FRITTERS**

WILD MUSHROOM ARANCINI
wild mushroom & dolcelatte arancini with a
smoked garlic mayonnaise

MINI SQUASH & ONION BHAJI
[VE]

SOUP & A SANDWICH
tomato & red pepper soup shot with a
grilled cheese sandwich
[GFO]

AVOCADO ON TOAST
gluten free crostini with avocado
salsa and pea shoots
[VE] [GF]

BABY HASSLEBACK POTATOES
with rosemary & rock salt and truffle mayonnaise
[VEO] [GFO]

FISH

SMOKED MACKEREL PATE
on a rock salt crostini with caperberries and dill
[GFO]

TEMPURA KING PRAWNS
with a sriracha & lemon aioli
[GFO]

**MINI SMOKED HADDOCK &
GRUYERE FISHCAKES**
with homemade tartar sauce

SALMON NORI ROLLS
with wasabi crème fraîche and
pink pickled ginger

DESSERTS

MINI CHERRY BAKEWELL PASTRIES
[V]

SALTED CARAMEL BROWNIE BITES
[V]

CINNAMON & LAVENDER DOUGHBALLS
with salted caramel sauce
[V]

MARSHMALLOWS & SEASONAL FRUIT
[V] [GF]

**WHITE & DARK CHOCOLATE
DIPPED STRAWBERRIES**
[V] [GF]

£10⁰⁰ PER PERSON
FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON
PER ADDITIONAL CANAPÉ

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

albert's

all items subject to change in the event of which an equivalent substitute will be provided

BOWL MENU



MAINS

SLOW BRAISED LAMB SHOULDER

with crispy hot pot potatoes, winter vegetables and rosemary jus

MALAYAN CHICKEN

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers

*vegan option - with butternut squash, chickpeas and spinach

[VEO] [GF]

SLOW BRAISED CHICKEN & CHORIZO

with sweet peppers and kalamata olives in a saffron tomato sauce

[GFO]

TRADITIONAL LASAGNE

fresh pasta layered with rich tomato bolognaise and a creamy white sauce, finished with parmesan shavings

SEAFOOD GRATIN

locally sourced haddock, salmon, cod and braised leeks in a lancashire cheese & tarragon sauce, layered with potato & parmesan and sourdough crumb

AUBERGINE & CHICKPEA TAGINE [V]

with toasted almonds

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings

*vegan option - aubergine & heritage tomato lasagne with toasted pine nuts

[V] [VE]

LANCASHIRE CHEESE & ONION PIE

caramelised onions in a lancashire cheese & tarragon sauce topped with crisp puffed pastry

[V]

SIDES

TRUFFLE & PARMESAN POTATO WEDGES

[V] [VEO]

SMOKED GARLIC CAESAR SALAD

[V]

ROASTED BABY NEW POTATOES

with rosemary & rock salt

[V] [VEO] [GF]

HERITAGE TOMATO & RED ONION SALAD

with sticky balsamic

[V] [VE] [GF]

SEASONAL GREEN VEGETABLES

with shallot butter

[V] [VEO] [GF]

WARM GARLIC & ROSEMARY CIABATTA

[V]

WILD & FRAGRANT RICE

with fresh coriander and shallot

[V] [VE] [GF]

HOMEMADE BREAD

with oils and vinegars

[V] [GFO]

MINIMUM OF 30 PEOPLE

£20⁹⁵ PER PERSON

CHOOSE 2 MAINS & 2 SIDES
PER PERSON

£24⁹⁵ PER PERSON

CHOOSE 3 MAINS & 3 SIDES
PER PERSON

£3⁰⁰ PER PERSON

PER ADDITIONAL SIDE

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

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GRAZING MENU



ARTISAN CHEESE BOARD

a selection of locally sourced cheeses with walnuts, pistachios,
dried fruits, grapes, homemade chutney
and sticky honey drizzle
[V] [GFO]

MEAT & PÂTÉ PLATTER

salami, parma ham, peppered pastrami and
ardennes pate
[GF]

HERITAGE TOMATO & MOZZARELLA BOARD

with ripped basil, cracked black pepper and sticky balsamic
[V] [GF]

ROCKET, RED ONION & PINE NUT SALAD

[V] [GFO]

MARINATED & PICKLED VEGETABLES [V] [GF]

roasted aubergines & courgettes, mixed olives, sunblush
tomatoes, mini cornichons and cream cheese
stuffed peppers
[V] [GF]

BUCKETS OF ROSEMARY & ROCKSALT CROSTINIS, GRANARY BREAD, FRENCH STICKS AND PRETZELS

[V] [GFO]

BOWLS OF OUR FAVOURITE DIPS

avocado & tomato salsa, beetroot hummus & cucumber and
mint yoghurt
[V] [GF]

£16⁹⁵ PER PERSON
MINIMUM OF 30 PEOPLE

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

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BBQ MENU



MEAT

ALBERT'S BURGER

sea salt & cracked black pepper steak burger with sliced gouda, sage onions and bloody mary ketchup

[GFO]

CHOOSE ONE
OF THE FOLLOWING

GOURMET HOTDOG

cheshire pork sausage in a brioche roll

OR

MALAYAN CHICKEN THIGHS

kashmir spiced chicken thighs in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers

[GF]

VEGETARIAN

VEGETARIAN SAUSAGE

[V] [VEO]

HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry tomatoes and courgette with a basil oil

[V] [VEO]

VEGETARIAN OPTIONS WILL BE
PREPARED FOR 10% OF THE
FINAL NUMBER OF GUESTS
ATTENDING

SIDES

CHARRED SWEETCORN SLAW

[V] [VEO] [GFO]

FETA, MINT & POMEGRANATE SALAD

with tomato, cucumber and kalamata olives

[V] [GFO]

ROSEMARY & ROCK SALT POTATO WEDGES

with sour cream

[V]

MOROCCAN SPICED TABBOULEH SALAD

with orange, toasted pine nuts, coriander and honey

[V]

£18⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

MUST BE CATERED FOR 100% OF FINAL
NUMBER OF GUESTS

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE

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

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HOG ROAST



OUR PORK IS SUPPLIED FROM A SPECIALITY PRODUCER IN GARSTANG, NORTH LANCASHIRE.

A HOG ROAST JOINT IS SERVED FOR A MINIMUM OF 30 GUESTS.

PRIOR TO SERVING THE HOG JOINT IS PREPARED AND READY TO BE SERVED
STRAIGHT TO YOU ON A FRESH POPPY SEEDED BARM

— VEGETARIAN — — ACCOMPANIED BY —

ROASTED RED PEPPERS

stuffed with quinoa, feta, red onion & dried apricots
[V] [VEO]

HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

chargrilled halloumi with sweet red onion, cherry
tomatoes and courgette with a basil oil
[V] [VEO]

VEGETARIAN OPTIONS WILL BE
PREPARED FOR 10% OF THE NUMBER
OF GUESTS ATTENDING

APPLE SAUCE

[V] [GF]

CONFIT GARLIC & APRICOT STUFFING

CRISPY CRACKLING

VIENNESE ONIONS

[V] [GF]

SAUERKRAUT

[VE]

SIDES

ROASTED BABY POTATOES

with rosemary and rock salt
[V] [VEO] [GF]

HERITAGE TOMATO & RED ONION SALAD

with sticky balsamic
[V] [VE] [GF]

CORN ON THE COB

[V] [VE] [GF]

£20⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

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

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THE PAN MENU



AUTHENTIC PAELLA THAT BOASTS SOME OF SPAIN'S FINEST INGREDIENTS AND TRADITIONAL FLAVOURS,
FRESHLY PREPARED IN THE PAN BY ONE OF OUR CHEFS FROM THE ACCLAIMED KITCHEN OF
ALBERT'S STANDISH. * VEGETARIAN & GLUTEN FREE OPTION AVAILABLE ON REQUEST

PAELLA

KING PRAWNS, MUSSELS,
CHORIZO, CHICKEN AND SQUID
WITH SAFFRON AND CHERRY
TOMATOES

VEGETARIAN

ROASTED RED PEPPERS
stuffed with quinoa, feta, red onion & dried apricots
[V] [VEO]

**HALLOUMI & MEDITERRANEAN
VEGETABLE KEBAB**
chargrilled halloumi with sweet red onion, cherry
tomatoes and courgette with a basil oil
[V] [VEO]

VEGETARIAN OPTIONS WILL BE
PREPARED FOR 10% OF THE NUMBER
OF GUESTS ATTENDING

SERVED WITH

**STONE BAKED
FLATBREAD**
[V]

**HERITAGE TOMATO &
RED ONION SALAD**
with sticky balsamic
[V] [VE] [GF]

**GARLIC & ROSEMARY
ROASTED BABY
POTATOES**
with smoked garlic
aioli
[V]

£21⁹⁵ PER PERSON
MINIMUM OF 60 PEOPLE

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

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SNACK & STREET FOOD MENU

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OUR SNACK & STREET FOOD MENU ARE DESIGNED TO PROVIDE A LESS FORMAL DINING OPTION THAN OUR FORK AND BOWL MENUS

BOTH MENUS ARE SERVED CANAPÉ STYLE TO YOUR GUESTS AND IS A GREAT WAY TO FEED EVERYONE WITHOUT INTERRUPTING YOUR PARTY

SNACK MENU

CORNISH PASTIES

served with homemade piccalilli

BACON ROLLS

rashers of crispy streaky bacon served with a choice of sauces

[GFO]

MINI CHEESE & ONION PIE

[V]

NACHOS

with melted cheese, sour cream and jalapenos

[V] [VEO]

MINI CHEESE & HAM TOASTIES

[GFO]

FALAFELS & HUMMUS

[VE]

ROSEMARY & ROCKSALT WEDGES

with smokey bbq sauce

[VE] [GFO]

MINI FISH FINGER ROLLS

with homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI

with avocado salsa and paprika spiced tortillas

SESAME & SOY CHICKEN WINGS

BABY HASSLEBACK POTATOES

with rosemary & rock salt and truffle mayonnaise

[VE] [GFO]

£15⁹⁵ PER PERSON

CHOOSE 5 ITEMS PER PARTY
MINIMUM OF 50 PEOPLE

STREET FOOD MENU

HONEY & HARISSA SPICED CHICKEN WINGS

with pomegranate & mint yoghurt and hazelnut dukkah

SLOW COOKED PORK NACHOS

with a sweet & sticky barbeque sauce, jalapenos, sour cream and charred corn

[GFO]

HALLOUMI SLIDERS

crispy buttermilk halloumi with chargrilled red peppers and chilli jam

[GFO] [V]

MAC 'N' CHEESE

baked macaroni pasta with gruyere, monterey jack & mozzarella cheese and fresh breadcrumbs

[V]

TRADITIONAL BRITISH BEER BATTERED COD

with herb salted fries and homemade tartar sauce

WILD MUSHROOM & ITALIAN MOZZARELLA ARANCINI

with garlic aioli

[V]

TRUFFLE & PARMESAN BAKED POTATO WEDGES

with a smoked garlic mayo

[VEO] [GFO]

SQUASH & ONION BHAJIS

with vegan mint mayo

[VE]

£17⁹⁵ PER PERSON

CHOOSE 4 ITEMS PER PARTY
MINIMUM OF 50 PEOPLE

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

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EXTRAS



ADD ANY EXTRAS TO ANY OF OUR BUFFET OPTIONS EXCLUDING SNACK & STREET FOOD MENUS.

MINIMUM ORDER OF 30 PER ITEM IS REQUIRED

LAMB KOFTA KEBABS served with mint yoghurt	4.00	CHICKEN SALTIMBOCCA SKEWER with a shallot & sage mayonnaise [GFO]	3.00	CORN ON THE COB with a garlic butter [V] [GFO] [VEO]	2.50
KING PRAWN SKEWER chargrilled king prawns and cherry tomatoes with a sriracha & lemon mayo [GF]	4.00	HOMEMADE FLAT BREAD with hummus and tzatziki dip [V] [GFO]	2.50	SMOKED GARLIC CAESAR SALAD [V]	2.50
MINI GLOUCESTER SAUSAGES with a honey & wholegrain mustard glaze	4.00	ROSEMARY & ROCK SALT POTATO WEDGES [V] [GFO]	3.00	HERITAGE TOMATO & RED ONION SALAD with sticky balsamic [V] [VE] [GF]	3.00
SZECHUAN PORK RIBS with chilli, spring onions, sweet & sticky sauce and black sesame seeds	5.00				

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

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AFTERNOON TEA



SERVED BUFFET STYLE

SAVOURY

SELECTION OF MINI SANDWICHES

[GFO]

coronation chicken

peppered pastrami brioche roll with a caper & gherkin mayonnaise

yellisons goats cheese, with a date & apple chutney and toasted walnuts.

PORK PIE

made by wrights of crewe with homemade picallili

SWEETS

HOMEMADE SCONE

with whipped cream & strawberry preserve
[V]

SALTED CARAMEL BROWNIE BITES

[V]

MINI LEMON CURD POT

layers of lemon curd, whipped cream & berry compote with homemade shortbread
[V] [GFO]

MILK CHOCOLATE PROFITEROLES

with vanilla cream and salted caramel sauce

SERVED WITH A SELECTION OF TEA & COFFEE

£19⁹⁵ PER PERSON
MINIMUM ORDER OF 30 GUESTS

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

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BUFFET DESSERTS



MINI PATISSERIE DESSERTS ^[V]

chocolate truffle tortes, creme patisserie profiteroles,
mini pecan pie and assorted macarons
with vanilla pouring cream

[V]

£3.95

MINI POTS OF CHESHIRE FARM ICE-CREAM

assorted flavours available

[V]

£3.95

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream & berry
compote with homemade shortbread

[V]

£4.95

CHOCOLATE DIPPED STRAWBERRIES

[V] [GFO]

£3.95

LUCKY DIP LOLLY

a lucky dip selection of your favourite flavours
fruit pastels, calippo, fab and strawberry split

[V]

£3.95

SALTED CARAMEL BROWNIE BITES

[V]

£3.95

CHEESE BOARD

our favourite british & continental cheeses with cornichons, pepper
pearls, fresh fruit, multiseed crackers, wheat & rye
toast and date & apple chutney

[V]

£5.95 PER PERSON

MINIMUM ORDER
OF 30 GUESTS

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

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A LA CARTE
ALBERT'S WORLSEY



A LA CARTE MENU



ALL OUR PRODUCE IS SOURCED FROM LOCAL INDEPENDENT SUPPLIERS, THEREFORE SOME DISHES ARE ONLY AVAILABLE AT CERTAIN TIMES OF THE YEAR AND SOME ASPECTS OF DISHES MAY CHANGE FROM THE MENU DESCRIPTION TO ENSURE ONLY THE BEST QUALITY PRODUCE IS USED.

A TABLE PLAN AND MENU CHOICES MUST BE AGREED WITH YOUR EVENTS COORDINATOR PRIOR TO THE EVENT AND A PRE-ORDER IS REQUIRED. PLEASE CONSIDER ANY DIETARY REQUIREMENTS WITHIN YOUR MENU CHOICES

STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

SOUPS

SERVED WITH A RUSTIC ROLL AND BUTTER

SPRING PEA & MINT ^[V]

with a lemon crème fraîche

SLOW ROASTED TOMATO & RED PEPPER ^[V]

WILD MUSHROOM & TARRAGON ^[V]

LEEK & POTATO ^[V]

with white truffle oil

vegan and gluten free options available

£7.95

SLOW ROASTED TOMATO BRUSCHETTA

toasted rustic bread with heritage tomatoes, black olive tapenade, buffalo mozzarella, and rocket & basil salad
^{[V] [VEO] [GFO]}

£7.95

PROSCIUTTO & POACHED BABY PEAR SALAD

poached baby pears, prosciutto di parma, mixed leaves, sticky onion jam and a modena balsamic dressing

£7.95

WILD MUSHROOMS ON TOAST

pan-fried wild and field mushrooms in a garlic cream on toasted rustic bread with truffle oil
^{[V] [VEO] [GFO]}

£7.95

HAM HOCK & BROAD BEAN SALAD

with beetroot boiled egg, shallots, pickled gherkin and a hot mustard dressing

£7.95

WELSH GOATS' CHEESE FRITTER

with roasted beetroot, red onion, mixed leaves and a cracked black pepper & honey dressing
^[V]

£7.95

CHARGRILLED ASPARAGUS

with shaved black truffle, shallot lemon and caper mayonnaise
^[VE]

£7.95

ALBERT'S PRAWN COCKTAIL

marie rose prawns with cucumber & avocado guacamole, crispy tortilla and bloody mary dressing.

£9.50

LITTLE PIE & PEAS

slow cooked rump of beef in shortcrust pastry with proper mushy peas and red wine gravy

£9.50

TRUFFLE HONEY & GOATS' CHEESE FLAN

with poached pear and sticky onion jam
^[V]

£9.50

POTTED GOOSNARGH DUCK

sourdough crostini, chopped spring onions and a date & apple chutney
^[GFO]

£9.50

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

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A LA CARTE MENU



MAINS

CHOOSE UP TO THREE MAINS MAXIMUM

PARMA HAM WRAPPED CHICKEN

pan-fried chicken wrapped in parma ham with roasted new potatoes, seasonal greens and a confit garlic and sage cream sauce
[GFO]

£18.50

WILD MUSHROOM & MASCARPONE STUFFED CHICKEN

with spring onion mash, seasonal greens and a confit garlic and sage cream sauce
[GF]

£19.50

BEEF SHORTRIB

braised cheshire beef with caramelised onion mash, caraway carrots and rosemary jus
[GFO]

£24.00

6OZ FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak served pink or well done with dauphinoise potatoes, rocket & parmesan salad and your choice of peppercorn or diane sauce
[GFO]

£32.00

ROASTED LAMB RUMP

with spring onion mash, seasonal greens and a rosemary & red wine jus
[GFO]

£27.00

SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and a mini toffee apple

£19.75

GRESSINGHAM DUCK LEG

slow cooked gressingham duck leg with dauphinoise potatoes, seasonal greens and a blackberry jus
[GFO]

£20.50

FILLET OF SEABASS

with roasted new potatoes, french beans, vine tomatoes and salsa verde
[GF]

£20.00

PAN-FRIED SALMON

with a pancetta & chestnut cream sauce, wilted spinach, thyme roasted fondant potato and crispy oyster mushrooms

£26.50

LANCASHIRE CHEESE & ONION PIE

with a lancashire cheese & tarragon sauce, roasted new potatoes and seasonal greens
[V]

£16.50

GOATS' CHEESE & BABY PEAR SALAD

crispy goats' cheese fritters, roasted butternut squash and beetroot, mixed leaves, candied walnuts and balsamic dressing
[V] [GFO]

£16.50

MALAYAN CHICKPEA CURRY

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

[VE] [GF]

£15.95

LENTIL & SPINACH STEAMED PUDDING

vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roasted new potatoes, french beans and red wine gravy

[VE]

£15.95

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

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A LA CARTE MENU



DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

SHARERS

SERVED TO THE TABLE FOR
YOUR GUESTS TO SHARE

MIXED DESSERT & CHEESE PLATTER

a selection of handmade patisserie desserts
with pouring cream and british & continental
cheeses. served with biscuits, chutney and fruit.

***not available for choice menus**

[GFO]

£10.95 PER PERSON

TABLE PLATTERS OF BRITISH & CONTINENTAL CHEESE

we have a wide selection of british & continental
cheese available to your guests. served with
homemade apricot & plum chutney,
fruit and biscuits

[V]

£50.00 PER TABLE

CHOCOLATE BROWNIE

warm chocolate brownie with salted caramel sauce
and vanilla pouring cream

[V] [GFO]

£7.95

LITTLE LEMON CURD POT

layers of lemon curd, whipped cream & berry compote
served with homemade shortbread.

[V]

£7.95

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and choice of
cream or homemade custard

[V] [GF]

£7.95

PASSION FRUIT ETON MESS

homemade meringue with fresh passion fruit, mango
purée, coconut cream and pineapple,
kiwi & blueberries

[V] [GF]

£7.95

MILK CHOCOLATE PROFITEROLES

with a vanilla cream and salted caramel sauce

[V]

£7.95

CHOCOLATE & RASPBERRY TART

rich chocolate ganache tart studded with fresh
raspberries. served with pouring cream

[V]

£7.95

BLUEBERRY & ALMOND FRANGIPANE TART

with a blueberry compôte and vanilla mascarpone

[V]

£7.95

POACHED PEAR & BLUEBERRY SUNDAE

vegan vanilla bean ice cream with blueberry compote,
sweet poached pear and toasted almonds

[VE]

£7.95

VEGAN CHOCOLATE & CLEMENTINE TORTE

served with vegan vanilla ice cream

[V] [VEO] [GFO]

£7.95

TEA & COFFEE

with luxury chocolates

[V]

£3.50

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

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CHILDREN'S DINING



MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

PIZZATINIS ^[GFO]

mini margherita pizzas served with thin cut chips

MINI BURGER

with thin cut chips and coleslaw

CHICKEN GOUJONS ^[GFO]

breaded chicken pieces with your choice of thin cut chips or new potatoes

TOMATO PASTA ^[V]

pasta twirls in a plum tomato & basil sauce with mini garlic bread

FISH GOUJONS

with salad and your choice of thin cut chips or new potatoes

DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

ICE CREAM SUNDAE ^[V]

vanilla ice cream, brownie bites, chocolate sauce and squirty cream

FRESH FRUIT JUMBLE ^{[VEO][GF]}

with cornish honey

MINI CHOCOLATE BROWNIE

with chocolate sauce

£10.95 PER CHILD

BUFFET

£10.95 PER CHILD
MINIMUM NUMBER OF 10 CHILDREN

TRIANGLE SANDWICHES

cheddar cheese & cucumber and roasted ham

^{[V][GFO]}

SKINNY FRIES

^[V]

MINI CHICKEN GOUJONS

with ketchup

MINI CHOCOLATE BROWNIES

^[V]

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

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all items subject to change in the event of which an equivalent substitute will be provided

WINE LIST



CHAMPAGNE

CLASSIC & SOPHISTICATED

LOUIS DORNIER ET FILS BRUT £59
a light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate
125ml £10.35

LOUIS DORNIER ET FILS BRUT ROSÉ £63
delicious summer-berry fruit aromas with citrus undertones and a fresh lingering finish

VEUVE CLICQUOT YELLOW LABEL bottle £100
a rather famous champagne for all the right reasons – a richer, more flavoursome fizz with layers of baked apple and a nice touch of cream on the finish

LAURENT-PERRIER LA CUVÉE BRUT £100
delicate on the nose with aromas of citrus fruits, underpinned by hints of honeysuckle with notes of white peach and richer citrus flavours

LAURENT-PERRIER LA CUVÉE ROSÉ BRUT £150
this champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

DOM PÉRIGNON £350
a big, rich treat of a wine – layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience

SPARKLING WINE

MODERN & VIBRANT

PROSECCO, VIGNANA ITALY £33
stylish, sophisticated italian fizz, sourced from some of the best vineyards in the region. light and elegant with a lovely fresh aroma of pears
125ml £6.00

PINK PROSECCO, DOLCE COLLINE ITALY £35
a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto
125ml £6.35

ROSÉ WINE

PINK & DELICIOUS

WHITE ZINFANDEL, ANOTHER STORY USA £25
crowd pleasing pink from 'the sunshine state' – luscious strawberries and cream flavours
175ml £6.40 | 250ml £8.50

CÔTES DE PROVENCE ROSÉ, EDALISE FRANCE £35
a stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines

PINOT ROSÉ, MORAJO ITALY £24
pale coral pink colour, with youthful hints of simple red fruit on the nose, following through well into the palate. light, dry-ish & ideal for al fresco dining
175ml £6.15 | 250ml £8.15

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WINE LIST



WHITE WINE

DRY & CRISP

VIURA, CASTILLO DE PIEDRA ^{SPAIN} £23
hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!
175ml £5.90 | 250ml £7.85

PINOT GRIGIO, MORAJO ^{ITALY} £24
fresh ripe yellow plum with floral notes
175ml £6.15 | 250ml £8.15

SAUVIGNON BLANC, CLOUD FACTORY ^{NEW ZEALAND} £31.50
alive with aromas of stone-fruit and minerals with flavours of guava and lime. perfumed, fresh and elegant

GAVI 'LA LANCELOTTA', PIEMONTE ^{ITALY} £31
notes of perfumed green apples, grapefruit and sweet spices
175ml £7.90 | 250ml £10.50

VERDEJO, LA VIVIENDA, ^{SPAIN} £27
an authentic taste of spain, from one of spain's most dynamic regions

SAUVIGNON BLANC, SIERRA GRANDE ^{CHILE} £26.50
packed with lemon and kiwi fruit flavours
175ml £6.75 | 250ml £9.00

CHABLIS, DOMAINE DE LA MOTTE ^{FRANCE} £47
text-book chablis packed with mouth-watering citrus flavours

FRUITY & AROMATIC

CUVÉE JEAN PAUL, COLOMBARD ^{FRANCE} £28
medium wine with bold aromas of citrus and pear

GRÜNER VELTLINER, FRANZ & FRIENDS 2021 ^{AUSTRIA} £40
fresh and appealing with stone fruit, green apple and lightly exotic characters

PICPOUL DE PINET, CUVÉE THETIS ^{FRANCE} £28.50
dry and light-bodied with a good balance of fruit and freshness

BACCHUS, HENNERS GARDNER STREET ^{ENGLAND} £46
a wine full of charm and big juicy, fruity zest - the best english white around

ALBARIÑO, VILA NOVA ^{PORTUGAL} £31
bright and zesty with textural stone fruit and an appealing softness

RICH & COMPLEX

CHARDONNAY RESERVE, MOUNTBRIDGE ^{AUSTRALIA} £25.50
subtle aroma of light white peach and plums with a suggestion of coconut.
175ml £6.50 | 250ml £8.65

HOUSE OF BAJA, BRANCO ^{PORTUGAL} £31
an aromatic evolution of dried lowers and orange blossom with a touch of pineapple

VALLET FRÈRES, BOURGOGNE BLANC 2020 ^{FRANCE} £59
beautifully balanced and classic white burgundy, with a restrained, mineral palate and a creaminess to the nose

KLEINDAL CHENIN BLANC, ROBERTSON VALLEY ^{AUSTRALIA} £25
subtle light white peach and plums with a suggestion of coconut

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WINE LIST



RED WINE

SOFT & JUICY

TEMPRANILLO <small>SPAIN</small> light and fruity with a touch of spice on the finish 175ml £6.25 250ml £8.35	£24.50	GAMAY, UVA NON GRATA <small>FRANCE</small> bouncy, crunchy gamay packed with fresh, primary fruit aromas and delicious soft red berry flavours	£32
MERLOT, PECKING ORDER <small>SOUTH AFRICA</small> a supple round bodied merlot with a distinct nose of cherries, raspberries, subtle herbs and spice 175ml £6.65 250ml £8.85	£26	VALPOLICELLA RIPASSO, FOLONARI <small>ITALY</small> black cherry, damson and hints of dried fruit lead with a lingering warm spiced finish	£35
CABERNET SAUVIGNON, CAPE HEIGHTS <small>SOUTH AFRICA</small> expressive cabernet crammed full of varietal character and finesse 175ml £7.15 250ml £9.50	£28		

SMOOTH & FRUITY

RIOJA, FINCA DE ORO <small>SPAIN</small> a surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas 175ml £6.90 250ml £9.15	£27	RIOJA GRAN RESERVA, ONTAÑÓN <small>(2005) SPAIN</small> beautifully developed with dark fruit, herbal aromas and toasty oak notes. the finish is long and persistent, with the purity of fruit conveying real elegance	£53
MONASTRELL ORGANIC, GALEAM <small>SPAIN</small> pronounced dark fruit aromas of ripe blackcurrants and plum with hints of black pepper	£34.50		
PINOT NOIR GRAN RESERVA, NOVAS <small>CHILE</small> bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. bursts of fruit layered with earthiness	£31		

CHUNKY & INTENSE

SHIRAZ, SOLDIER'S BLOCK <small>AUSTRALIA</small> medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant 175ml £7.00 250ml £9.35	£27.50	LIVING ROOTS, DEPTHS OF THE EARTH <small>AUSTRALIA</small> like a good soil profile, these diverse varieties come together to form a quietly complex wine	£47
MALBEC, TURNO DE NOCHE <small>AUSTRALIA</small> dangerously drinkable mendoza malbec laced with rich & vibrant fruit flavours 175ml £7.65 250ml £10.15	£30.00	AMARONE DE VALPOLLICELLA, MONTRESOR <small>(2017)</small> a generous and complex style of amarone combining rich dried fruit characters with freshness and balance	£70
ZINFANDEL, CLINE <small>USA</small> classic cali zin. ripe, luscious fruit, big and bold. a juicy red that doesn't disappoint	£44		

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