



christmas AT albert's

PRIVATE EVENT SPACES
AT ALBERT'S STANDISH



CHRISTMAS

CANAPÉS

a

MEAT

VENISON CROQUETTES
with bramble jam

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

PIGS IN BLANKETS
mini chipolatas in bacon with a sticky honey
and wholegrain mustard glaze

SPICED CHICKEN CAKES
with sticky peanut and almond satay sauce

VEGETABLE

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

**BAKED GOAT'S CHEESE
& SUN BLUSH TOMATO TARTLET** [V]

**WHIPPED
GOAT'S CHEESE** [V]
on toasted crostini with date & apple chutney

**MINI SQUASH
& ONION BHAJI** [VE]

AVOCADO ON TOAST [VE][GFO]

FISH

TEMPURA KING PRAWNS [GFO]
with virgin mary sauce

BEETROOT CURED SALMON [GFO]
on blinis with lemon crème fraîche

**MINI SMOKED HADDOCK
& GRUYERE FISHCAKES**
with caper and gherkin mayonnaise

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

SWEET

**MINI CRISPY MINCE PIE
PARCELS** [V]
with a sticky honey drizzle and cinnamon sugar

**CHOCOLATE DIPPED
BABY PEARS** [V][GF]

**SALTED CARAMEL
BROWNIE BITES** [V]

£10⁰⁰ PER PERSON
FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON
PER ADDITIONAL CANAPÉ

CHOOSE THE NUMBER OF CANAPÉS YOU WOULD LIKE PER PERSON
THEN SELECT THE CORRESPONDING NUMBER OF ITEMS FROM THE MENU
for example, if you would like four canapés per person, please choose four different items

AVAILABLE DAYTIME ONLY

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

CHRISTMAS

SNACK MENU

a

OUR SNACK MENU IS DESIGNED TO PROVIDE A LESS FORMAL DINING OPTION THAN OUR FORK AND BOWL MENUS
THE MENU IS SERVED CANAPÉ STYLE TO YOUR GUESTS AND IS A GREAT WAY TO FEED EVERYONE WITHOUT INTERRUPTING
YOUR PARTY

BRIE & CRANBERRY SANDWICH [V][GFO]

with cracked black pepper mayonnaise

ROASTED NORFOLK TURKEY SLIDERS [GFO]

with chestnut and pancetta stuffing

MINI FISH FINGER SANDWICH

with homemade tartar sauce and fresh dill

MINI HAND RAISED PORK PIES

with sweet mustard piccalilli

ROSEMARY & ROCKSALT POTATO WEDGES [V] [VEO][GFO]

with truffle mayonnaise, parmesan and chives

£16⁹⁵ PER PERSON
MINIMUM OF 50 PEOPLE

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



CHRISTMAS

GRAZING MENU

a

DELI BOARD [GF]

peppered pastrami, salami napoli and mortadella

MINI FESTIVE ROLLS [GFO]

turkey with chestnut & pancetta stuffing
roast beef with horseradish mayonnaise
brie & cranberry chutney and cracked black pepper mayonnaise [V]

VEGAN OPTION AVAILABLE [VE]

baby spinach, roasted vegetables, hummus and salsa verde

MINI CHIPOLATAS

with a sticky honey and wholegrain mustard glaze

MINI BEEF WELLINGTON BITES

with wilted spinach, mushroom duxelle and dijon mustard crème fraîche

ARTISAN CHEESE BOARD [GFO]

a selection of locally sourced cheeses with home-made chutney, pickles and fruit.

SMOKED GARLIC CAESAR SALAD [GFO]

with shaved parmesan

ROSEMARY & ROCKSALT POTATO WEDGES [V][VEO][GFO]

with truffle mayonnaise, parmesan and chives

BUCKETS OF HOME BAKED SOUR DOUGH [VEO][GFO]

£22⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

EXTRAS

£2.50 PER PERSON

ROASTED CHICKEN THIGHS [GFO]

with a peanut & almond satay

1.50 SUPPLEMENT

BOCCONCINI & CHERRY TOMATO SKEWERS [V][VEO][GF]

with basil oil

VEGAN OPTION - shitake mushrooms and garlic

SMOKED HADDOCK & GRUYÈRE FISHCAKES

HAND RAISED PORK PIE

made by wrights of crewe with homemade piccalilli

WILD MUSHROOM ARANCINI [V]

with garlic aioli

CRUDITÉS & DIPS [V][VEO][GFO]

beetroot hummus, blue cheese and garlic aioli and roasted butternut squash with toasted pumpkin seeds

MINI TARTS

wild mushroom & spinach [V]

cream cheese & chive and lancashire cheese shallot & tomato [V]

0.50 SUPPLEMENT

STUFFED CHICKEN BREAST

chicken wrapped in prosciutto, with white pudding and pistachio stuffing and a date and apple chutney

0.50 SUPPLEMENT

DESSERTS

£3.95 PER PERSON

MINIMUM OF 30 PER DESSERT

SALTED CARAMEL BROWNIE BITES [V]

MINI BLACK FOREST ETON MESS [V][GFO]

homemade meringue with kirsch cherries,
spiced winter fruit compôte, whipped cream,
brownie pieces and chocolate sauce

ECCLES CAKES & MINI MINCE PIES [V]

with clotted cream

VEGAN OPTION - CRANBERRY SLICE WITH A CRUNCHY CRUMBLE TOPPING

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

CHRISTMAS

BBQ MENU

a

MEAT

ALBERT'S BURGER

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

CHOOSE ONE
OF THE FOLLOWING

GOURMET HOTDOG

cheshire pork sausage in a brioche roll

OR

COCONUT CHICKEN THIGHS [GFO]

thai spiced chicken in an aromatic chilli and lime sauce with shavings of coconut

VEGETARIAN

FETA & APRICOT PEPPERS [V]

roasted red peppers with spiced feta and apricot bulgur wheat

HALLOUMI & HARISSA KEBABS [V]

chargrilled halloumi with sweet red onion, cherry tomatoes with a harissa and honey dressing

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

SIDES

RED CABBAGE, APPLE & WALNUT COLESLAW

[V][VEO][GFO]

ROASTED SQUASH & BALSAMIC BEETROOT SALAD

with wild rocket, spinach and
toasted pumpkin seeds

[V][VE][GFO]

ROSEMARY & ROCKSALT POTATO WEDGES

with truffle mayonnaise, parmesan
and chives

[V][VEO]

ORANGE & PINE NUT BULGAR WHEAT

[V][VEO]

£19⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

EXTRAS

MINIMUM OF 30 PER ITEM

LAMB KOFTA KEBABS

served with mint yoghurt

4.00

SWEET & STICKY PORK RIBS

with a sweet sticky marinade

4.50

HOMEMADE FLAT BREAD [V][GFO]

a homemade hummus and tzatziki dip

2.50

FILLET STEAK SKEWERS [GFO]

with a pineapple and soy glaze

4.50

CHICKEN [GFO] SALTIMBOCCA SKEWER

with a shallot & sage mayonnaise.

4.00

CORN ON THE COB [V][VEO][GFO]

with a garlic butter

2.00

DESSERTS

£3.95 PER PERSON
MINIMUM OF 30 PER DESSERT

SALTED CARAMEL BROWNIE BITES [V]

MINI BLACK FOREST ETON MESS [V][GFO]

homemade meringue with kirsch cherries,
spiced winter fruit compôte, whipped cream
brownie pieces and chocolate sauce

ECCLES CAKES & MINI MINCE PIES [V]

with clotted cream

VEGAN OPTION - CRANBERRY SLICE WITH A CRUNCHY CRUMBLE TOPPING

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

CHRISTMAS

BOWL MENU



MAINS

BEEF WELLINGTON POT PIE

slow braised rump of beef in a rich red wine jus, with wilted spinach, mushroom duxelle and shortcrust pastry

MOROCCAN SPICED LAMB SHOULDER [GFO]

in a spiced tomato sauce with apricots, toasted almonds and fresh coriander

MALAYAN CHICKEN [VEO][GFO]

chargrilled chicken breast in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers

LANCASHIRE CHEESE & ONION PIE [M]

caramelised onions and potatoes in a lancashire cheese sauce topped with crisp puffed pastry

HAM HOCK & LEEK GRATIN

with rosti topping

SLOW BRAISED MEATBALLS

herby, pork, beef and ricotta meatballs in a rustic chilli and tomato ragù

CONFIT DUCK COTTAGE PIE [GFO]

confit gressingham duck breast and braised carrots in a rich red wine & juniper jus, topped with buttery mash

WILD MUSHROOM, SPINACH & FETA LASAGNE [M]

with a nutmeg cream sauce and parmesan shavings

SLOW BRAISED CHICKEN [GFO]

with smoked pancetta, red wine, thyme and roasted shallots

SEAFOOD GRATIN

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

SIDES

FRENCH BEANS

with shallot butter and toasted almonds
[V][VEO][GF]

GARLIC & CHILLI ROASTED BUTTERNUT SQUASH

[V][VEO][GF]

THICK CUT GRANARY BREAD

with oils and vinegars
[V][VEO][GFO]

BRAISED RED CABBAGE

[V][VEO][GF]

ROSEMARY & ROCK SALT BABY BAKED POTATOES

[V][VEO][GF]

OAKLEAF, COS & WILD ROCKET SALAD

with a mustard vinaigrette
[V][VEO][GFO]

TRUFFLE & PANCETTA SPROUTS [GF]

STICKY TOFFEE PARSNIPS

[V][GF]

PEAR, APPLE & WALNUT WALDORF SALAD

[V][VEO][GFO]

FRAGRANT COUSCOUS SALAD

with winter squash, orange zest and cranberries
[V][VEO]

WARM GARLIC & ROSEMARY CIABATTA

[M]

CARDAMOM, SHALLOT & CORIANDER RICE

[V][VEO][GF]

£22⁹⁵ PER PERSON

CHOOSE 2 MAINS & 2 SIDES
PER PARTY

£25⁹⁵ PER PERSON

CHOOSE 3 MAINS & 3 SIDES
PER PARTY

DESSERTS

£3.95 PER PERSON
MINIMUM OF 30 PER DESSERT

SALTED CARAMEL BROWNIE BITES [M]

MINI BLACK FOREST ETON MESS [M]

homemade meringue with kirsch cherries, spiced winter fruit compôte, whipped cream brownie pieces and chocolate sauce

ECCLES CAKES & MINI MINCE PIES [M]

with clotted cream

VEGAN OPTION - CRANBERRY SLICE WITH A CRUNCHY CRUMBLE TOPPING

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

CHRISTMAS

PRIVATE DINING



CREATE YOUR OWN MENU FOR YOUR GROUP FROM THE OPTIONS BELOW

STARTERS

CHOOSE UP TO TWO STARTERS OR ONE SHARER

SPICED COCONUT & SWEETCORN SOUP

with sesame toast
[V][VE] [GFO]

HAM HOCK SALAD

with a beetroot boiled egg, broad beans, pickled gherkin and a hot mustard dressing
[GFO]

MUSHROOMS ON TOAST

pan-fried wild mushrooms with garlic & cream on toasted rustic bread and white truffle oil
[V] [VEO] [GFO]

SHARER

FESTIVE DELI BOARD

peppered pastrami, beetroot cured salmon and potted ham hock with tallegio & chargrilled vegetables, sourdough bread and pickles
[GFO]

CHICKEN WRAPPED IN PROSCUITTO

with white pudding and pistachio, date & apple chutney and mixed leaves

3.00 SUPPLEMENT

MAINS

CHOOSE UP TO THREE MAINS

SLOW BRAISED SHORT RIB OF BEEF

with crispy oyster mushrooms, caramelised onion jus, mash and french beans
[GF]

ROAST NORFOLK TURKEY

with roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy
[GFO]

MALAYAN CHICKPEA CURRY

butternut squash, spinach, chickpeas, pak choy, edamame beans and red peppers in a coconut, chilli & lime sauce with wild & jasmine rice
[V] [VE] [GFO]

PAN-FRIED SEABASS

with a mustard & tarragon sauce, roasted new potatoes and chargrilled spring onion tips
[GF]

LANCASHIRE CHEESE & ONION PIE

with roast potatoes, mash, buttered sprouts, maple glazed root vegetables and redcurrant jus
[V]

DESSERTS

CHOOSE UP TO TWO DESSERTS OR ONE SHARER

CRANBERRY & ORANGE CHRISTMAS PUDDING

with muscovado brandy sauce
[V] [GFO]

FRUIT & NUT CHEESECAKE

festive spiced baked cheesecake with pistachios and cranberries. served with vanilla bean pouring cream
[V]

DARK CHOCOLATE & CLEMENTINE TORTE

with candied pecans, stem ginger syrup and orange & brandy mascarpone
[V] [VEO] [GFO]

SHARER

MIXED DESSERT & CHEESE PLATTER

[V] [GFO]

WARM BAKED PEAR TART

whole baked poached pear with a sticky toffee sauce and vanilla mascarpone
[V]

ADD TEA, COFFE & FESTIVE TREATS TO YOUR MEAL FOR £3.00 PER PERSON

LUNCH

£33⁹⁵ PER PERSON

DINNER

£38⁹⁵ PER PERSON

MINIMUM OF 30 PEOPLE

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

PLEASE CONFIRM YOUR MENU WITH A CO-ORDINATOR BEFORE SENDING IT TO YOUR GUESTS. IF VEGETARIAN OPTIONS ARE REQUIRED, PLEASE ENSURE YOU HAVE INCLUDED A VEGETARIAN ITEM AS ONE OF YOUR CHOICES FOR EACH COURSE. WE ASK ALL SEATED MEALS TO PROVIDE A TABLE PLAN IN ADVANCE OF THE DAY ALONG WITH A PRE-ORDER IF YOUR MENU HAS MULTIPLE OPTIONS

CHRISTMAS

DRINKS PACKAGES

a

PARTY STARTER

ON ARRIVAL
ONE GLASS OF PROSECCO
OR
ONE BOTTLE OF BEER
PER PERSON

AT THE TABLE
TWO BOTTLES OF BEER
OR
HALF A BOTTLE OF WINE
PER PERSON
FROM THE OPTIONS BELOW

ALL THE TRIMMINGS

ON ARRIVAL
TWO GLASSES OF PROSECCO
OR
TWO BOTTLES OF BEER
PER PERSON

AT THE TABLE
TWO BOTTLES OF BEER
OR
HALF A BOTTLE OF WINE
PER PERSON
FROM THE OPTIONS BELOW

WHITE

VIURA
CASTILLO DE PIEDRA, SPAIN
hints of white flowers and
tropical fruit

RED

TEMPRANILLO
VINO DE LA TIERRA DE
CASTILLA, SPAIN
light and fruity with a touch of spice on
the finish

ROSÉ

WHITE ZINFANDEL
ANOTHER STORY, USA
crowd pleasing pink from 'the sunshine
state' - luscious strawberries and cream
flavours

£17⁰⁰ PER PERSON

£22⁰⁰ PER PERSON

UPGRADE YOUR PROSECCO

TO A FESTIVE COCKTAIL
ON ARRIVAL
5.00 PER PERSON

PERFECT YOUR PROSECCO

WITH FRESH FRUITS,
PURÉES & GARNISHES
2.95 PER PERSON

FESTIVE FEAST

TWO BOTTLES OF WHITE
WINE

VIURA
CASTILLO DE PIEDRA, SPAIN
hints of white flowers and
tropical fruit

TWO BOTTLES OF RED
WINE

TEMPRANILLO
VINO DE LA TIERRA DE
CASTILLA, SPAIN
light and fruity with a touch of spice on the
finish

TWO BOTTLES OF ROSÉ
WINE

WHITE ZINFANDEL
ANOTHER STORY, USA
crowd pleasing pink from 'the sunshine
state' - luscious strawberries and cream
flavours

TEN BOTTLES OF PERONI

TWO BOTTLES OF STILL
OR SPARKLING MINERAL
WATER

£200⁰⁰ PER table

CHRISTMAS

EXTRAS



LINEN

CHAIR COVER & SASH

white or black, with a large range of sashes to choose
FROM 3.75
PER CHAIR

BESPOKE LINEN

floor length black or white table linen
15.00
PER TABLE

LINEN NAPKINS

add a little extra to your tables in keeping with your theme
1.50
PER NAPKIN

STATIONARY

TABLE PLAN

choose from one of our designs
85.00

TABLE NUMBERS, NAMES & MENUS

3.00
PER ITEM

PLACE CARDS

1.10
PER ITEM

LIGHT UP LETTERS

5FT LIGHT UP LETTERS

NOEL

SNOW

400.00 PER WORD

XMAS

OTHER

LIGHTING PACKAGE

add a hint of lighting around the edge of the room in the brindley or merchant room. your choice of colour

£350.00

PROJECTOR & SCREEN

120.00

