

WEDDINGS  
AT ALBERT'S WORSLEY



# WEDDINGS AT WORSLEY

A beautiful and stylish wedding 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.

Weddings at Albert's Restaurant and Bar will be tailor made and designed especially for you. We have two spaces available – the Ellesmere room and Harold Riley room.

Both rooms are also fully licensed for your ceremony.

The Ellesmere room can accommodate between 50 – 120 for a seated wedding breakfast, 50 – 120 for a wedding ceremony and up to 180 for a drinks reception.

Harold Riley room can accommodate between 20-40 for a seated wedding breakfast, up to 50 for a wedding ceremony and up to 50 for a drinks reception.



## CONTACT US

Please contact our Events team on 0161 794 1234 / 07972576146  
or email [events@alberts-restaurants.com](mailto:events@alberts-restaurants.com)

E Lancashire Rd, Swinton, Manchester M27 0AA

# CANAPÉS



## MEAT

### RARE ROAST BEEF CROSTINI

with a gorgonzola cream  
[GFO]

### 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 CROQUETTES

with a horseradish crème fraîche  
[GFO]

### 'NDUJA TOASTIE

with a horseradish crème fraîche  
[GFO]

## VEGETABLE

### WILD MUSHROOM ARANCINI

with a smoked garlic mayonnaise

### SOUP & A SANDWICH

tomato & red pepper soup shot with a  
grilled cheese sandwich  
[V] [GFO]

### MINI SQUASH & ONION BHAJI

[VE]

### BABY HASSLEBACK POTATOES

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

### HALLOUMI FRIES

with a tomato & chilli jam  
[V]

### FALAFEL

with spicy vegan mayo, pickled carrot and shallots  
[VE]

## FISH

### SMOKED MACKEREL PATE

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

### GOLDEN TEMPURA KING PRAWNS

with a sriracha & lemon aioli  
[GFO]

### SALMON BLINIS

with horseradish crème fraîche

### COD & KING PRAWN FISHCAKES

with lemon and saffron aioli

## DESSERTS

### MINI CHERRY BAKEWELL PASTRIES

[V]

### SALTED CARAMEL BROWNIE BITES

[V]

### CINNAMON DOUGHBALLS

with salted caramel sauce  
[V]

**£10<sup>00</sup> PER PERSON**

FOR FOUR CANAPÉS EACH

**£2<sup>50</sup> 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

# 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 <sup>[V]</sup>

with a lemon crème fraîche

#### SLOW ROASTED TOMATO & RED PEPPER <sup>[V]</sup>

#### WILD MUSHROOM & TARRAGON <sup>[V]</sup>

with white truffle oil and crispy onions

#### LEEK & POTATO <sup>[V]</sup>

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  
<sup>[V] [VEO] [GFO]</sup>

£8.50

#### PROSCIUTTO & POACHED BABY PEAR SALAD

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

£9.50

#### WILD MUSHROOMS ON TOAST

pan-fried wild and field mushrooms in a garlic cream on  
toasted rustic bread with truffle oil  
<sup>[V] [VEO] [GFO]</sup>

£8.50

#### HAM HOCK TERRINE

with mustard dressing, watercress, caperberries and  
spiced apple chutney

£8.50

#### WELSH GOATS' CHEESE FRITTER

with roasted beetroot, red onion, mixed leaves and a  
cracked black pepper & honey dressing  
<sup>[V]</sup>

£8.50

#### CHARGRILLED ASPARAGUS

with shaved black truffle, shallot lemon and caper  
mayonnaise  
<sup>[VE]</sup>

£11.50

#### ALBERT'S PRAWN COCKTAIL

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

£11.50

#### 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  
<sup>[V]</sup>

£9.50

<sup>[V]</sup> VEGETARIAN | <sup>[VE]</sup> VEGAN | <sup>[VEO]</sup> VEGAN OPTION AVAILABLE  
<sup>[GF]</sup> GLUTEN FREE | <sup>[GFO]</sup> 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  
[GFO]

£27.00

### SLOW BRAISED BEEF

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

£22.50

### 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]

£35.00

### 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

£22.50

### GRESSINGHAM DUCK LEG

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

£27.00

### FILLET OF SEABASS

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

£22.50

### PAN ROASTED SALMON

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

£30.00

### LANCASHIRE CHEESE & ONION PIE

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

£18.50

### GOATS' CHEESE & BABY PEAR SALAD

with roasted red onion, watercress, farro, chicory and walnuts  
[V]

£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 PIE

with roasted new potatoes, french beans and redcurrant jus

[VE]

£16.50

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

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# A LA CARTE MENU



## 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]

£13.50 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]

£85.00 PER TABLE

#### PASSION FRUIT ETON MESS

with mango purée, coconut cream, kiwi, pineapple  
and blueberries

[V] [GF]

£10.50

#### MILK CHOCOLATE PROFITEROLES

with a vanilla cream and salted caramel sauce

[V]

£8.50

#### CHOCOLATE & RASPBERRY TART

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

[V]

£10.50

#### POACHED PEAR & BLUEBERRY SUNDAE

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

[VE]

£9.50

#### CHOCOLATE BROWNIE

warm chocolate brownie with salted caramel sauce  
and vanilla pouring cream

[V] [GFO]

£8.50

#### LEMON & LIME CHEESECAKE

with fresh raspberries and pouring cream

£8.50

#### STICKY TOFFEE PUDDING

erved with cream or homemade custard  
and a sweet toffee sauce

[V] [GFO]

£8.50

#### VEGAN CHOCOLATE & CLEMENTINE TORTE

served with vegan vanilla ice cream

[V] [VEO] [GFO]

£9.50

#### 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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BUFFETS  
ALBERT'S WORSLEY



# BOWL MENU



## MAINS

### LANCASHIRE HOTPOT

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 [GF]

### MALAYAN CHICKPEA CURRY

with pak choi, edamame beans, red peppers, butternut squash, chickpeas and spinach in a coconut, chilli & lime sauce [GF]

### SLOW BRAISED CHICKEN & CHORIZO

with sweet peppers and kalamata olives in a saffron tomato sauce [GFO]

### VEGAN CHIPOTLE CHILLI & BEAN

with charred corn and fresh coriander [VE]

### TRADITIONAL LASAGNE

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

### WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings [V]

### AUBERGINE & HERITAGE TOMATO LASAGNE

with toasted pine nuts [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]

### STICKY CARROTS

[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]

### MIXED LEAF HOUSE SALAD

[V] [VEO] [GFO]

### 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

£23<sup>95</sup> PER PERSON<sup>6</sup> £26<sup>95</sup> PER PERSON

CHOOSE 2 MAINS & 2 SIDES PER PERSON

CHOOSE 3 MAINS & 2 SIDES PER PERSON

£3<sup>00</sup> OR £4<sup>50</sup> PER PERSON

PER ADDITIONAL SIDE

PLEASE LIAISE WITH A COORDINATOR IF YOU WISH TO ADD TO YOUR MENU

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

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# THE PARTY MENU



## SANDWICHES

ham, wholegrain mustard mayonnaise and wild rocket  
egg mayonnaise and chive  
coronation chicken  
[VO] [VEO] [GFO]

## MINI PORK PIES

with homemade picallili

## MAC 'N' CHEESE

baked macaroni pasta with monterey jack & mozzarella  
cheese and breadcrumbs  
[V]

## MINI GLOUCESTER OLD SPOT SAUSAGES

with a honey & wholegrain mustard glaze

## ROSEMARY & ROCK SALT POTATO WEDGES

with sour cream & salsa  
[V] [GFO]

## MIXED LEAF SALAD

with a creamy french dressing  
[V] [GFO]

## COLESLAW

with lemon & chive dressing

**£18<sup>95</sup> PER PERSON**  
MINIMUM OF 30 PEOPLE

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

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# GRAZING MENU



## CONTINENTAL MEAT & PÂTÉ PLATTER

salami napoli, serrano ham, ardennes pate and pastrami  
[GF]

## WARM BAKED CIABATTA

[V] [GFO]

## TZATZIKI

cucumber mint and yoghurt dip

[V] [GF]

## HUMMUS

with spicy harissa oil

[VE] [GF]

## BUFFALO MOZZARELLA & HERITAGE TOMATO SALAD

with basil and kalamata olives

[V] [GF]

## SELECTION OF BRITISH & CONTINENTAL CHEESES

with date and apple chutney, pickles, fruit and crackers

[V] [GFO]

**£20<sup>50</sup> 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 cheddar, 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

### VEGAN BURGER <sup>[VE]</sup> <sup>[GFO]</sup>

### HALLOUMI & MEDITERRANEAN VEGETABLE KEBAB

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

[V] <sup>[VEO]</sup>

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

## SIDES

### CHARRED SWEETCORN SLAW

[V] <sup>[VEO]</sup> <sup>[GFO]</sup>

### ROSEMARY & ROCK SALT POTATO WEDGES

with sour cream

[V]

### HOUSE SALAD

with tomatoes, red onion, cucumber, mustard and chive dressing

[V] <sup>[GFO]</sup>

**£20<sup>95</sup> 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



A HOG ROAST JOINT IS SERVED FOR A MINIMUM OF 35 GUESTS UP TO 84 GUESTS.

85 PLUS GUESTS WILL RECEIVE A FULL HOG WITH THE CHEF CARVING THE MEAT IN THE ROOM.

PRIOR TO SERVING THE WHOLE PIG IS PREPARED AND READY TO BE SERVED STRAIGHT TO YOU ON A FRESH POPPY SEEDED BARM.

## — VEGETARIAN —

## — ACCOMPANIED BY —

**BBQ PULLED JACKFRUIT BUN**  
[V] [VE]

**APPLE SAUCE**  
[V] [GF]

**HALLOUMI & MEDITERRANEAN  
VEGETABLE KEBAB**  
[V] [VEO]

**CONFIT GARLIC & APRICOT  
STUFFING**

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

**CRISPY CRACKLING**

**SAUERKRAUT**  
[VE]

## — SIDES —

**ROASTED BABY  
POTATOES**  
with rosemary and rock salt  
[V] [VEO] [GF]

**CORN ON THE  
COB**  
[V] [VE] [GF]

**£25<sup>00</sup> PER PERSON**

[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

[V]

### SESAME & SOY CHICKEN WINGS

### BABY HASSLEBACK POTATOES

with rosemary & rock salt and truffle mayonnaise

[V] [VE] [GFO]

### CHICKEN SAMOSA

with mint raita

### MINI CHEESE TOASTIES

**£16<sup>95</sup> 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]

### LOADED CHEESE & BACON WEDGES

with pourable cheese, crispy rosemary and smoked bacon

[GFO]

### SQUASH & ONION BHAJIS

with vegan mint mayo

[VE]

**£18<sup>50</sup> 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

## STONE BAKED FLATBREADS

3.00

[V]

## ROSEMARY & ROCKSALT WEDGES

with sour cream

3.00

[V] [GFO]

## PASTA SALAD

with pine nut pesto, cherry tomatoes and spinach

3.00

[VE]

## HALLOUMI & VEGETABLE KEBABS

4.50

[V] [GFO]

## CORN ON THE COB

with miso butter

4.50

## CHICKEN SALTIMBOCCA SKEWER

4.50

## KOREAN PORK RIBS

with toasted sesame seeds

4.50

## LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt

6.50

## KING PRAWN SKEWER

with harissa

6.75

## PORK BELLY

with smoky bbq

8.00

## FILLET STEAK SKEWERS

with chargrilled red pepper and balsamic glaze

8.50

[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

SALMON CIABATTA  
[GFO]

CUCUMBER SANDWICH  
[V][GFO]

CORONATION CHICKEN  
SANDWICH  
[GFO]

GOATS CHEESE  
& RED ONION TART  
[V]

## SWEETS

SCONES  
with clotted cream & jam  
[V]

MINI BLUEBERRY FRANGIPANE  
TART  
with vanilla mascarpone  
[V]

SALTED CARAMEL BROWNIES  
[V]

WHITE CHOCOLATE & PISTACHIO  
PROFITEROLES  
[V]

SERVED WITH A SELECTION  
OF TEA & COFFEE

£24<sup>95</sup> 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 <sup>[V]</sup>

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

[V]

£4.95

## 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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# CHILDREN'S DINING



## STARTERS

CHOOSE UP TO TWO STARTERS MAXIMUM

**GARLIC BREAD WITH  
CHEESE** <sup>[V]</sup>

**HUMMUS** <sup>[VE]</sup>

**TOMATO SOUP** <sup>[V]</sup>

## MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

**PIZZA** <sup>[GFO]</sup>  
mini margherita pizzas served with  
thin cut chips

**MINI SAUSAGES & MASH**  
with thin cut chips and coleslaw

**CHICKEN GOUJONS** <sup>[GFO]</sup>  
breaded chicken pieces with your  
choice of thin cut chips or  
new potatoes

**TOMATO PASTA** <sup>[V]</sup>  
pasta twirls in a plum tomato & basil  
sauce with mini garlic bread

**FISH GOUJONS**  
with thin cut chips and salad

## DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

**ICE CREAM SUNDAE** <sup>[V]</sup>  
vanilla ice cream, brownie bites,  
chocolate sauce and squirty cream

**FRESH FRUIT JUMBLE** <sup>[VEO][GF]</sup>  
with cornish honey

**MINI CHOCOLATE BROWNIE**  
with chocolate sauce

**£11<sup>95</sup> PER CHILD**  
TWO COURSES

**£15<sup>95</sup> PER CHILD**  
THREE COURSES

## BUFFET

£12.95 PER CHILD  
MINIMUM NUMBER OF 10 CHILDREN

**TRIANGLE SANDWICHES**  
cheddar cheese & cucumber and  
roasted ham  
<sup>[V][GFO]</sup>

**SKINNY FRIES**  
<sup>[V]</sup>

**MINI CHICKEN GOUJONS**  
with ketchup

**MINI CHOCOLATE  
BROWNIES**  
<sup>[V]</sup>

<sup>[V]</sup> VEGETARIAN | <sup>[VE]</sup> VEGAN | <sup>[VEO]</sup> VEGAN OPTION AVAILABLE  
<sup>[GF]</sup> GLUTEN FREE | <sup>[GFO]</sup> GLUTEN FREE OPTION AVAILABLE

albert's

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

# EXTRAS



## LINEN

### CHAIR COVER AND SASH

white or black, with a large range of sashes to choose from  
£3.75 per chair

### LINEN NAPKINS

add a little extra to your tables in keeping with your theme  
£1.50 per napkin

### BESPOKE LINEN

£15.00 per table  
upgrade from our standard grey and white to a colour of your choice

## CHAIR HIRE

### CHIAVARI LIMEWASH

£5.00 per chair

## OTHER

### POST BOX

a post-box for your cards or messages  
£50.00

### FAIRY LIGHTS

window draping  
£50.00

### MOONGATE WITH NEON SIGN

£65.00

### DECORATIVE LANTERNS

£10.00 per lantern

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

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# WINE LIST



## CHAMPAGNE

### CLASSIC & SOPHISTICATED

#### LAURE D'ECHARMES

£67

a 100% pinot noir champagne grown and made in the aube region. It's a pure, fresh and elegant wine with soft honeysuckle notes, citrus, apple and peach

#### VEUVE CLICQUOT YELLOW LABEL

£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

#### LANVIN BRUT ROSÉ

£70.50

an attractive salmon-pink colored wine, this is bright with red-berry flavours and lively acidity. a soft mousse leaves the texture to the crisp aftertaste.

#### 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.

## SPARKLING WINE

### MODERN & VIBRANT

#### PROSECCO, VIGNANA <sup>ITALY</sup>

£35

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 £6.35

#### PINK PROSECCO, DOLCE COLLINE <sup>ITALY</sup>

£36

a fine and elegant fizz made with prosecco's glera grapes and a dash of brachetto

125ml £6.50

## ROSÉ WINE

### PINK & DELICIOUS

#### WHITE ZINFANDEL, DISCOVERY BEACH, <sup>USA</sup>

£25.50

A quintessential white zinfandel, perfect in summer. Juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

175ml £7.40 | 250ml £9.85

#### CÔTES DE PROVENCE ROSÉ, EDALISE <sup>FRANCE</sup>

£36

a stylish and super fine, pretty pale pink from the world's go to region for premium dry rosé wines

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# WINE LIST



## WHITE WINE

### PINOT GRIGIO, ANCORA <sup>ITALY</sup> £26.50

A deliciously fresh and zesty pinot grigio from the pavia hills south of milan

175ml £7.65 | 250ml £10.15

### VIURA, CASTILLO DE PIEDRA <sup>SPAIN</sup> £25.50

hints of white flowers and tropical fruit

175ml £7.65 | 250ml £10.15

### RIESLING, PLAN B <sup>AUSTRALIA</sup> £42.50

off dry, outstanding wine for people who like a sweeter white, late harvest with notes of stone fruit, honey dew and mango, with a zesty mineral acidity

### CHABLIS, DOMAINE LE MOTTE, <sup>FRANCE</sup> £49

typical expression of chablis with purity, tension, grapefruits and mineral aromas, nice liveliness and a fresh round finish

### CHARDONNAY, WILLOWGLEN <sup>AUSTRALIA</sup> £30

seriously delicious, very lightly oaked aussie chardonnay, with creamy notes of peaches and tropical fruit and an elegant smooth body.

### SAUVIGNON BLANC, £27.50

CLOUD FACTORY <sup>NEW ZEALAND</sup>  
packed with lemon and kiwi fruit flavours

175ml £9 | 250ml £12

### CHENIN BLANC, SERIOUSLY COOL <sup>SOUTH AFRICA</sup> £47

sustainable wine that is buttery, with honey notes complimentary of the stone fruit notes of mango.

## RED WINE

### TEMPRANILLO, VINO DE LA TIERRA DE CASTILLA <sup>SPAIN</sup> £25.50

light and fruity with a touch of spice on the finish

175ml £7.40 | 250ml £9.85

### CORVINA, FOLONARI <sup>ITALY</sup> £38

Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate

### PINOT NOIR, LAUTARUL <sup>ROMANIA</sup> £35

beautiful romanian wine, almost jammy in concentration.

Layers of complex of black cherry, raspberry and cinnamon, with a long and lingering finish

### SHIRAZ, SOLDIER'S BLOCK <sup>SOUTH AFRICA</sup> £30

medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. soft, silky and elegant.

### MERLOT, PECKING ORDER, <sup>SOUTH AFRICA</sup> £26.50

A supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spices and mineral aromas, nice liveliness and a fresh round finish

175ml £7.65 | 250ml £10.15

### PRIMITIVO, MIOPASSO <sup>ITALY</sup> £34.50

a rich spicy warming red from the south of italy. flavours of prunes and cherries and herby notes on the long finish

### MALBEC, TURNO DE NOCHE <sup>ARGENTINA</sup> £31

a really pure expression of malbec, bright red, juicy and wonderfully aromatic with lifted red currant and cassis. muy, muy fantástico - richly bloody, vibrant, latin and velveteen

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# ALBERT'S WORSLEY



## WHERE TO FIND US

ALBERT'S WORSLEY IS SITUATED ON THE CORNER OF WORSLEY ROAD AND THE WEST BOUND A580 EAST LANCASHIRE ROAD NEXT TO HELLO HOTEL.

TRAVEL INFORMATION BY CAR: YOU CAN ACCESS THE CAR PARK FROM WORSLEY ROAD AND ALONG KILDARE ROAD OR FROM THE EAST LANCASHIRE ROAD (WESTBOUND) INTO A SLIP ROAD LEADING TO THE CAR PARK. IF YOU ARE APPROACHING FROM THE EASTBOUND CARRIAGEWAY OF THE A580, THEN PLEASE TURN RIGHT INTO WORSLEY ROAD AND THEN TAKE THE FIRST RIGHT TURN INTO KILDARE ROAD AND THE CAR PARK IS ON YOUR RIGHT.

BY AIR: MANCHESTER AIRPORT (14.4 MILES)

BY RAIL: OUR NEAREST TRAIN STATION IS SWINTON.

## WHERE TO STAY

WE OWN 'HELLO HOTEL' NEXT DOOR AND CAN OFFER 10% OFF THE ROOM RATE. THIS IS BASED ON ROOMS BEING BOOKED AS SOON AS YOUR EVENT IS CONTRACTED AND ONLY FOR RESERVATIONS BOOKED OVER THE PHONE, NOT VIA OUR WEBSITE.

TELEPHONE: 0161 793 1915

TWITTER: @HELLOHOTELMAN

FACEBOOK: HELLO HOTEL MANCHESTER

WWW.HELLOHOTELS.COM

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