

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

E Lancashire Rd, Swinton, Manchester M27 0AA

CANAPÉS



MEAT

RARE ROAST BEEF CROSTINI

harrogate blue • garlic chives • maldon
[GFO]

THAI CHICKEN CAKE

chilli jam • coriander
[GFO]

MINI OLDE ENGLISH SAUSAGE

wholegrain mustard • honey

GRESSINGHAM DUCK SKEWER

peanut satay • black sesame seeds

PULLED BEEF CROQUETTE

horseradish mayonnaise • spring onion

VEGETABLE

TOMATO BRUSCHETTA

sunblush tapenade • red onion • baby basil
[GFO] [VE]

WILD MUSHROOM ARANCINI

truffle garlic mayonnaise • parmesan
[V]

SOUP & SANDWICH

tomato soup • mini grilled cheese sandwich
[V] [GFO] [VEO]

MINI ONION BHAJI

mint mayonnaise
[VE]

HALLOUMI TOTS

spring onion • chilli & chipotle jam
[V] [GFO]

CHICKPEA FALAFEL

sriracha mayonnaise • pickled carrots
[VE]

FISH

TEMPURA PRAWNS

sriracha mayonnaise • lime • pea shoots
[GFO]

SALMON BLINIS

kiln smoked salmon • buttermilk • chives

COD & KING PRAWN FISHCAKE

dill • caper & gherkin mayonnaise

SESAME CRAB & PRAWN TOAST

chilli jam • ginger • spring onion

£10⁰⁰ PER PERSON

FOR FOUR CANAPÉS EACH

£2⁵⁰ PER PERSON

PER ADDITIONAL CANAPÉ

TO BE ORDERED IN QUANTITIES OF 5
MINIMUM ORDER OF 30

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

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

albert's

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 SELECTION
OF BREAD AND BUTTER

**SPRING PEA
& MINT** [V]
lemon crème fraîche

**SLOW ROASTED TOMATO &
RED PEPPER** [V]

WILD MUSHROOM & TARRAGON [V]
with herb oil • crispy onions

LEEK & POTATO [V]

vegan and gluten free options available

£7.95

SLOW ROASTED TOMATO BRUSCHETTA

toasted rustic bread • black olive tapenade •
buffalo mozzarella • balsamic

[V] [VEO] [GFO]

£8.50

KILN ROASTED SALMON

asparagus & baby potato salad • buttermilk & chive
dressing • green jalapeno oil

£11.50

WILD MUSHROOMS ON TOAST

pan-fried wild & field mushrooms • garlic cream • toasted
rustic bread • herb oil

[V] [VEO] [GFO]

£9.50

HAM HOCK TERRINE

mustard dressing • watercress • caperberries • spiced
apple chutney

[GF]

£8.50

GOAT'S CHEESE FRITTER

roasted beetroot • red onion • mixed leaves •
cracked black pepper & honey dressing

[V] [GFO]

£8.50

CHARGRILLED ASPARAGUS

tahini & maple dressing • toasted pumpkin & sunflower
seeds • chilli

[VE] [GF]

£8.50

PRAWN & AVOCADO COCKTAIL

marie rose prawns • cucumber • crispy tortilla •
bloody mary dressing

[GFO]

£11.50

LITTLE PIE & PEAS

slow cooked rump of beef • shortcrust pastry •
proper mushy peas • red wine gravy

£9.50

SMOKED CHICKEN CAESAR SALAD

baby gem lettuce • crispy onions • parmesan • crispy
serrano ham

£11.50

[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

SERRANO HAM WRAPPED CHICKEN

roasted new potatoes • french beans •
confit garlic cream sauce
[GFO]

£21.50

**WILD MUSHROOM
& MASCARPONE CHICKEN**
spring onion mash • tenderstem broccoli •
mushroom & tarragon cream sauce •
shaved black truffle
[GF]

£23.50

SLOW BRAISED BEEF
caramelised onion mash • roasted carrots •
ox cheek bon bon • rosemary jus
[GFO]

£30.00

**CHARGRILLED
FILLET STEAK**
served pink or well done • dauphinoise potatoes •
french beans • peppercorn sauce
[GFO]

£38.00

**ROASTED LAMB
RUMP**
spring onion mash • french beans • rosemary jus
[GFO]

£28.00

**SLOW ROAST PORK
BELLY**
spring onion mash • french beans • cider gravy •
mini toffee apple
[GFO]

£21.50

GRESSINGHAM DUCK LEG

dauphinoise potatoes • tenderstem broccoli •
blackberry jus
[GFO]

£28.00

FILLET OF SEA BASS
crispy potatoes • chimichurri • tenderstem broccoli •
'nduja & tomato sauce • crushed black olives
[GFO]

£23.50

PAN ROASTED SALMON
buttered new potatoes • charred leeks •
lemon & dill cream • baby herbs
[GF]

£23.50

**LANCASHIRE CHEESE
& ONION PIE**
cheese & chive sauce • roasted new potatoes •
french beans
[V] [VEO]

£16.50

**MALAYAN CHICKPEA
CURRY**
chargrilled pak choi • chickpeas • snow peas •
coconut chilli & lime sauce • jasmine rice •
crispy shallots and flatbread
[VE]

£15.50

MISO AUBERGINE
coconut curry sauce • jasmine rice • tomato relish •
fresh coriander
[VE] [GFO]

£16.50

SUNDAY ROASTS

available on sundays only

ROAST BEEF
yorkshire pudding • roast potatoes • mash •
seasonal veg • red wine gravy
[GFO]

£20.50

ROAST CHICKEN
stuffing • roast potatoes • mash •
seasonal veg • red wine gravy
[GFO]

£19.50

VEGETARIAN & VEGAN SUNDAY ROAST OPTIONS ALSO AVAILABLE

[V] VEGETARIAN | [VO] VEGETARIAN OPTION AVAILABLE | [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

assorted patisserie desserts • pouring cream •
british & continental cheeses • biscuits •
date & apple chutney • 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
date & apple chutney • fruit • biscuits

[V] [GFO]

£90 PER TABLE

CHOCOLATE BROWNIE

warm chocolate sauce • toasted marshmallow •
hazelnut brittle • double cream

[VO] [VEO] [GFO]

£9.50

LEMON & LIME CHEESECAKE

fresh raspberries • pouring cream

£11.00

STICKY TOFFEE PUDDING

pouring cream • sweet toffee sauce

[V] [GFO]

£8.50

SEASONAL ETON MESS

crushed meringue • raspberry ripple cream •
seasonal fruits • raspberry macaron

[V] [GF]

£11.00

TREACLE TART

vanilla bean custard

[V]

£8.50

MILK CHOCOLATE PROFITEROLE

vanilla cream • salted caramel sauce

[V]

£8.50

CHOCOLATE & RASPBERRY TART

rich chocolate ganache tart •
fresh raspberries • pouring cream

[V] [VEO]

£11.00

SEASONAL SUNDAE

vegan vanilla bean ice cream • seasonal fruits •
fruit compôte • toasted almonds

[VE]

£9.50

TEA & COFFEE

with a chocolate truffle

[V]

£4.00

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

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BOWL MENU



MAINS

LANCASHIRE HOTPOT

with crispy hot pot potatoes, seasonal vegetables
and rosemary jus
[GFO]

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
[VE] [GF]

SLOW BRAISED CHICKEN AND 'NDUJA

boneless chicken thighs, in an 'nduja and tomato passata, with
kalamata olives, peppers and fresh coriander
[GF]

PULLED BEEF CHILLI CON CARNE

slow braised beef in a smokey chilli and tomato bean stew with
fresh coriander
[GF] [VEO]

TRADITIONAL LASAGNE

layers of pasta, rich tomato and beef bolognese and creamy
white sauce with fresh herbs and parmesan
[VEO]

WILD MUSHROOM, SPINACH & FETA LASAGNE

with a nutmeg cream sauce and parmesan shavings
[V]

LANCASHIRE CHEESE & ONION PIE

lancashire cheese & tarragon sauce
with crisp puffed pastry
[V] [VEO]

SIDES

ROASTED BABY NEW POTATOES

with rosemary & rocksalt
[VE] [GF]

HOUSE SALAD

tomatoes, red onion, cucumber & house
dressing
[VE] [GF]

HERITAGE TOMATO & RED ONION SALAD

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

TRUFFLE & PARMESAN POTATO WEDGES

[V] [VEO]

WARM GARLIC & ROSEMARY FOCACCIA

[V]

SEASONAL GREEN VEGETABLES

with shallot butter
[V] [VEO] [GF]

JASMINE RICE

with fresh coriander and crispy shallots
[V] [VE] [GF]

MINIMUM OF 30 PEOPLE

£24⁹⁵ PER PERSON

CHOOSE 2 MAINS & 2 SIDES
PER PERSON

£27⁹⁵ PER PERSON

CHOOSE 3 MAINS & 2 SIDES
PER PERSON

£3⁰⁰ OR £4⁵⁰ 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 piccalilli

MAC 'N' CHEESE

baked macaroni pasta in a lancashire cheese & chive sauce,
with fior di latte mozzarella and toasted breadcrumbs
[V]

ROSEMARY & ROCKSALT POTATO WEDGES

with sour cream & salsa
[V] [VEO] [GFO]

HOUSE SALAD

tomatoes, red onion, cucumber & house dressing
[VE] [GF]

HOMEMADE COLESLAW

with lemon & chive dressing
[V] [VEO] [GFO]

£18⁹⁵ 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 pâté and pastrami
[GF]

WARM BAKED CIABATTA

[VE]

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] [VEO] [GF]

SELECTION OF BRITISH & CONTINENTAL CHEESES

with date and apple chutney, pickles, fruit and crackers
[V] [GFO]

£23⁰⁰ PER PERSON
MINIMUM OF 30 PEOPLE

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

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BBQ MENU



MEAT

CLASSIC BURGER

sea salt & cracked black pepper steak burger, cheddar and caramelised onions

CHOOSE ONE
OF THE FOLLOWING

GOURMET HOTDOG

pork sausage in a pretzel hot dog bun

OR

PERI PERI CHICKEN THIGHS

with a fiery chilli, lemon and oregano sauce
[GF]

VEGETARIAN

VEGAN BURGER [VE]

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]

ROSEMARY & ROCKSALT POTATO WEDGES

with sour cream
[V] [VEO] [GFO]

HOUSE SALAD

with tomatoes, red onion,
cucumber, mustard and chive
dressing
[VE] [GF]

£21⁹⁵ 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



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 BRIOCHE BUN.

VEGETARIAN

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

BEYOND BURGER

[V] [VE]

HALLOUMI & MEDITERRANEAN
VEGETABLE KEBAB

[GF] [V] [VEO]

ACCOMPANIED BY

CONFIT GARLIC & APRICOT
STUFFING

SAUERKRAUT
[VE] [GF]

CRISPY CRACKLING
[GF]

APPLE SAUCE
[VE] [GF]

SIDES

ROASTED BABY POTATOES
with rosemary and rocksalt
[V] [VE] [GF]

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

HOG ROAST JOINT
FOR 35 TO 84 GUESTS
£25⁰⁰ PER PERSON

WHOLE HOG ROAST
FOR 85+ GUESTS
£28⁰⁰ PER PERSON

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

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STREET FOOD MENU



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

SERVED CANAPÉ STYLE TO YOUR GUESTS, IT IS A
GREAT WAY TO FEED EVERYONE WITHOUT
INTERRUPTING YOUR PARTY

LITTLE BACON ROLL

crispy smoked back bacon • ketchup or home made
brown sauce • hash brown tots
[GFO]

PUNJABI SAMOSA

potato and pea samosa • red onion pickle •
mango chutney
[VE]

BUTTERMILK CHICKEN

charred sweet corn coleslaw • peri peri sauce
[GFO]

NACHOS

pulled beef chilli • sour cream
[VEO]

MARGHERITA PIZZA

fresh basil • ranch dip
[V]

LOADED CHEESE & BACON WEDGES

cheese • smoked pancetta • herb salt
[VEO] [GFO]

SESAME & SOY CHICKEN WINGS

spring onion • chilli • fresh coriander

HALLOUMI SLIDER

crispy halloumi • chargrilled red pepper •
chipotle chilli jam • rosemary rocksalt wedges
[V] [GFO]

MINI BANGERS & MASH

olde english chipolatas • truffle mash •
red wine jus

POSH FISH & CHIPS

lemon sole goujon • skinny fries •
tartare sauce

£17⁵⁰ PER PERSON

CHOOSE 3 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 THE STREET FOOD MENU

MINIMUM ORDER OF 30 PER ITEM IS REQUIRED

STONE BAKED FLATBREADS

£2.50

[V] [VE]

ROSEMARY & ROCKSALT WEDGES

with sour cream

£2.50

[V] [VEO] [GFO]

PESTO PASTA SALAD

with cashew nut pesto, cherry tomatoes and spinach

£4.00

[VE]

HALLOUMI & VEGETABLE KEBABS

£4.00

[V] [VEO] [GFO]

CORN ON THE COB

with miso butter

£2.50

[V] [VEO]

CHICKEN SALTIMBOCCA SKEWER

£5.00

[GF]

KOREAN PORK RIBS

with toasted sesame seeds

£8.50

LAMB KOFTA

with honey, hazelnut dukkah and mint yoghurt

£7.50

[GF]

KING PRAWN SKEWER

with harissa

£5.50

[GF]

PORK BELLY

with smoky bbq

£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

SMOKED SALMON
& CREAM CHEESE SANDWICHES
with dill butter
[VO]

EGG MAYONNAISE
& CHIVE SANDWICHES
[V]

WILTSHIRE CURED
HAM SANDWICHES
wholegrain mustard mayonnaise

WARM BAKED SAUSAGE ROLL
[VEO]

SWEETS

SCONES
with clotted cream & jam
[V]

SALTED CARAMEL
BROWNIES
[V]

ALBERT'S FAVOURITES
two seasonal desserts

SERVED WITH A SELECTION
OF TEA & COFFEE

£25⁵⁰ 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

chefs selection of mini patisserie desserts

[V]

£6.50

MINI POTS OF ICE CREAM

assorted flavours available

[V]

£4.50

MINI LEMON & LIME CHEESECAKE

£3.00

MILLIONAIRE SHORTBREAD

[V]

£3.50

LUCKY DIP LOLLY

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

[V] [VEO] [GFO]

£3.50

SALTED CARAMEL BROWNIE BITES

[V]

£3.00

TIRAMISU

[V]

£4.50

CHEESE BOARD

our favourite british & continental cheeses with cornichons, pepper
pearls, fresh fruit, biscuits and date & apple chutney

[V] [GFO]

£12.00 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** [V]

HUMMUS & CUCUMBER [VE][GFO]
with flatbread

TOMATO SOUP [GF][V][VEO]

MAINS

CHOOSE UP TO TWO MAINS MAXIMUM

PIZZA [GFO]
mini margherita pizzas served with
thin cut chips

MINI SAUSAGES & MASH
with garden peas and gravy

LITTLE SUNDAY BEEF [GFO]
yorkshire pudding, roast & mash
potatoes, seasonal vegetables and gravy
+£6 SUPPLEMENT
AVAILABLE ON SUNDAYS ONLY

TOMATO PASTA [V][VEO]

FISH GOUJONS
with thin cut chips and garden peas

CHICKEN GOUJONS [GFO]
breaded chicken pieces
with thin cut chips

DESSERTS

CHOOSE UP TO TWO DESSERTS MAXIMUM

ICE CREAM SUNDAE [GF][VO][VEO]
raspberry sauce, mini marshmallows
and squirty cream

FRESH FRUIT JUMBLE [VEO][GF]
with runny honey

MINI CHOCOLATE BROWNIE
with chocolate sauce

£12⁹⁵ PER CHILD
TWO COURSES

£16⁹⁵ PER CHILD
THREE COURSES

BUFFET

£12.95 PER CHILD
MINIMUM NUMBER OF 10 CHILDREN

TRIANGLE SANDWICHES
cheddar cheese & cucumber and
roasted ham
[VO][GFO]

SKINNY FRIES
[VE][GFO]

MINI CHICKEN GOUJONS
with ketchup
[GFO]

**MINI CHOCOLATE
BROWNIES**
[V]

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

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EXTRAS



LINEN

LINEN NAPKINS

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

BESPOKE LINEN

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

CHAIR HIRE

CHIAVARI LIMEWASH

£5.00 per chair

OTHER

POST BOX

a post-box for your cards or messages
£50.00

DECORATIVE LANTERNS

£10.00 per lantern

MESH STAND AND NEON SIGN

£150.00

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

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WINE LIST



WHITE

LISTED FROM LIGHTEST
TO FULLEST BODIED

PINOT GRIGIO SEREMARIS <small>ITALY</small> 175ml £7.75 / 250ml £10.35	£27
RIESLING HEAPHY <small>NEW ZEALAND</small>	£43
ALVARINHO VILA NOVA <small>PORTUGAL</small>	£35
CHARDONNAY LAST STAND <small>AUSTRALIA</small> 175ml £8.50 / 250ml £11.35	£30
GRENACHE GRIS DYE BLEEDING <small>SOUTH AFRICA</small> ORANGE WINE	£41
CHABLIS DOMAINE DE LA MOTTE <small>FRANCE</small>	£50
GARGANEGA CANTINA DE NEGRAR <small>ITALY</small>	£32
SAUVIGNON BLANC THE CLOUD FACTORY <small>NEW ZEALAND</small> 175ml £9 / 250ml £12	£32
OLD VINE CHENIN BLANC THE VINYL COLLECTION <small>SOUTH AFRICA</small>	£35

RED

LISTED FROM LIGHTEST
TO FULLEST BODIED

TEMPRANILLO VINO DE LA TIERRA DE CASTILLA <small>SPAIN</small> 175ml £7.75 / 250ml £10.35	£27
RIPASSO FOLONARI, VALPOLICELLA CLASSICO SUPERIORE <small>ITALY</small>	£40
PINOT NOIR EMILIANA ADOBE <small>CHILE</small>	£36
TINTA RORIZ BACALHÔA TERRA BOA TINTO <small>PORTUGAL</small>	£33
MERLOT SIERRA GRANDE <small>CHILE</small> 175ml £8 / 250ml £10.65	£28
SHIRAZ RECORD SUN <small>AUSTRALIA</small> 175ml £8.50 / 250ml £11.35	£30
RIOJA GRAN RESERVA ONTAÑÓN <small>SPAIN</small>	£57
PRIMITIVO CONVIVIALE <small>ITALY</small>	£35
MALBEC FORTUNA <small>ARGENTINA</small>	£39

ROSÉ

CÔTES DE PROVENCE EDALISE <small>FRANCE</small>	£40	PINOT BLUSH PRIMI SOLI <small>ITALY</small> 175ml £8 / 250ml £10.65	£28
WHISPERING ANGEL CAVES D'ESCLANS <small>FRANCE</small>	£66	WHITE ZINFANDEL HAWKES PEAK <small>USA</small> 175ml £7.75 / 250ml £10.35	£27

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WINE LIST



SPARKLING

PROSECCO
DOLCI COLLINE ITALY
125ml £7.85

£37

SPARKLING ROSÉ
HENNERS ENGLAND

£74

PROSECCO ROSÉ
DOLCI COLLINE ITALY
125ml £8

£38

CHAMPAGNE

CHATEAU DE LAUCHE
CHAMPAGNE FRANCE
125ml £13.65

£72

LAURENT PERRIER ROSÉ
CHAMPAGNE FRANCE

£150

VEUVE CLICQUOT
CHAMPAGNE FRANCE

£95

ALCOHOL FREE

WHITE

SAUVIGNON BLANC
DARLING CELLARS SOUTH AFRICA

£24

RED

SHIRAZ
DARLING CELLARS SOUTH AFRICA

£24

ROSÉ

GRENACHE BLEND
DARLING CELLARS SOUTH AFRICA

£24

SPARKLING

NOZECO
LANDARIS FRANCE

£27

AVAILABLE BY THE GLASS UPON REQUEST

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