

THE ALBERT ARMS



**THANK YOU FOR CONSIDERING
THROWING YOUR SHINDIG AT THE
ALBERT ARMS! WE'VE GOT A MENU
THAT'LL MAKE YOUR TASTE BUDS
DANCE,**

**NO MATTER WHAT THE CELEBRATION
IS. INSIDE THIS DOCUMENT, YOU'LL
FIND ALL THE SCRUMPTIOUS FOOD
OPTIONS YOUR PARTY CAN DEVOUR,
ALONG WITH THE EXCLUSIVE SPACES
READY TO HOST YOUR FUN.**

**IF YOU'VE GOT QUESTIONS OR NEED
MORE INFO, JUST HOLLER AT ONE OF
OUR LOVELY TEAM. AND SHOULD
THERE BE SOMETHING YOU WOULD
LIKE NOT ON THIS MENU WE WILL DO
OUR LEVEL BEST TO TRY AND MAKE IT
HAPPEN!**

DRINKS PACKAGES

COCKTAILS

10 COCKTAILS FOR £90 - 20 COCKTAILS FOR £160- 30 COCKTAILS FOR £240

PORNSTAR MARTINI | MOJITO | ESPRESSO MARTINI | MARGARITA | APEROL SPRITZ

SPIRITS & MIXERS

ALL INCLUDE A 70CL BOTTLE OF SPIRIT ON ICE AND 10 MIXERS OF YOUR CHOICE

SMIRNOFF BLACK VODKA / BACARDI CARTA BLANCA RUM / TANQUERAY GIN /
CAZADORE BIANCO TEQUILA / JOHNNIE WALKER RED LABEL WHISKY- £150

GREY GOOSE VODKA / KRAKEN SPICED RUM / PATRON SILVER / HENDRICKS GIN /
MACALLAN 12YO OAK CASK WHISKY- £180

BEERS

MIXED BUCKET OF 20 LAGERS;

ASAHI, CORONA & PERONI (GF AND 0% BOTH AVAILABLE UPON REQUEST) £100

MIXED BUCKET OF 20 BOTTLES & CANS

FROM CRAFT BREWERS INCLUDING BREWDOG, BEAVERTOWN & TINY REBEL £120

MIXED BUCKET OF 10 CORNISH ORCHARD CIDERS £55

MIXED BUCKET OF 10 SOFT DRINK CANS £25

WINE & BUBBLY

CHOOSE FROM ANY OF THESE BOTTLES AND GET 6 FOR THE PRICE OF 5

SPARKLING

MOINET PROSECCO £29.50
MOINET ROSE PROSECCO £34.00
HOUSE CHAMPAGNE £45.00
MOET & CHANDON £95.00

WHITE

CHARDONNAY, CHILE £ 25.00
VIOGNER, FRANCE £28.00
SAUVIGNON NZ £35.00
PROVENCE ROSE £29.70

RED

SHIRAZ, SA £25.00
MALBEC, ARG £35.00
FLEURIE, FRANCE, 39.70
CARMENERE, CHILE

PLEASE NOTE THAT ALL PRICES LISTED ARE AVAILABLE VIA PRE-ORDER ONLY

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR
FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.

CANAPES

MEAT

CORIANDER CHICKEN SAMOSA
YORKSHIRE PUDS, ROAST BEEF,
HORSERADISH
PORK BELLY FRITTERS, APPLE SAUCE

VEGGIE / VEGAN

TRUFFLED MAC & CHEESE CROQUETTE
WHIPPED FETA ON OLIVE CROSTINI
SMASHED AVOCADO, JALAPENO, CORN
TORTILLA (VG)

FISH

MINI FISH & CHIP CONE
PRAWN MARIE ROSE, BABY GEM
BAGEL, SMOKED SALMON, NEW GREEN

PUDS

STICKY TOFFEE PUDDING (V)
CHOCOLATE TRUFFLES (V)
FRUIT KEBABS

PLEASE SELECT 3 CANAPES PER PERSON -
MINIMUM 20 OF EACH ITEM £3 PER CANAPE, PER PERSON

OR....3 CANAPE AND A GLASS BUBBLY OR SELECTED BEER - £15 PP

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR
FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.

FINGER BOARDS

MEAT

BBQ PULLED PORK SLIDERS
MINI SMASH BEEF BURGERS
BUFFALO CHICKEN WINGS
BBQ GLAZE BABY BACK RIBS
LAMB KOFTA, PEA AND MINT DIP

VEGGIE

BBQ JACKFRUIT SLIDER (PB)
BUFFALO CAULIFLOWER, BLUE CHEESE
CAJUN SPICED HALLOUMI FRIES,
POMEGRANATE & SOUR CREAM
WHIPPED FETA, FLATBREAD

FISH

SALT & PEPPER CALAMARI, WASABI MAYO
SHRIMP PO BOY, REMOULADE MAYO
MINI FISH AND CHIPS, TARTARE SAUCE

SWEET TREATS

PROFITEROLES, CHOCOLATE SAUCE (V)
STICKY TOFFEE PUDDING (V)
CHOCOLATE BROWNIE (V)

CHOOSE 6 ITEMS PER PLATTER

EACH PLATTER WILL SERVE AROUND 6 HUNGRY ADULTS WITH A FEW ADD ONS

100 PER PLATTER - MINIMUM ORDER 2 PLATTERS

ADD ONS

CRISPS, MIXED NUTS & MARINATED OLIVES (VG)

VINEGAR & HONEY SLAW (VG)

CORN ON THE COB, SRIRACHA MAYO, CRISPY ONIONS (V)

BABY BAKED POTATOES, SOUR CREAM, SPRING ONION (V)

TRIPLE COOKED CHIPS, BURGER SAUCE (VG)

MIXED LEAF SALAD WITH OLIVE OIL DRESSING (VG)

HUMMUS, CRUDITES AND FLATBREAD (VG)

£25.00 PER TRAY ENOUGH FOR AROUND 12 PEOPLE AS A SMALL SIDE

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.

BOWL FOOD

MEAT BASED

PULLED PORK STEW, BUTTERED MASH, CRISPY ONIONS

CHICKEN CURRY, RICE, CORIANDER

RARE ONGLET STEAK, CHIPS, CHIMMICHURRI

LAMB TAGINE, POMEGRANATE COUS COUS

FISH BASED

CRAB AND SHRIMP CAKE, LEMON MAYO, ROCKET

BEER BATTERED HADDOCK AND CHIPS, TARTARE SAUCE, LEMON

VEGGIE & VEGAN

TRUFFLED MAC AND CHEESE

BBQ BEAN & SWEET POTATO STEW, RICE (VG)

PUDS

CHOCOLATE BROWNIE SUNDAE

APPLE & CINNAMON CRUMBLE, VANILLA CUSTARD (V)

LEMON MOUSSE, CATS TONGUE BICCIES (VG)

£15 FOR 2 / £22 FOR 3 BOWLS MINIMUM 12 OF EACH ITEM

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.

FIXED PRICE MENUS

PUB GRUB MENU

SHARING PLATTERS FOR THE TABLE

CAJUN WINGS, BUFFALO CAULIFLOWER, CAJUN SPICED HALLOUMI FRIES,
TEMPURA PRAWNS, SALT & PEPPER CALAMARI, HUMMUS & FLATBREAD (V)

YOUR CHOICE OF MAIN

CLASSIC SMASH BURGER, ONION, BURGER SAUCE, PICKLES, ICEBERG , CHIPS
BEER BATTERED HADDOCK, CHIPS, MUSHY PEAS, TARTARE, LEMON
PLANT BASED BURGER, CHEESE, CARAMELISED ONION, SAUCE, LETTUCE, CHIPS
TRUFFLED MAC AND CHEESE, ROCKET SALAD (V)

2 COURSES 22.50 - ADD A PUDDING FOR 6 - MINIMUM 12 PEOPLE

CELEBRATION MENU

SHARING PLATTERS FOR THE TABLE

CAJUN WINGS, BUFFALO CAULIFLOWER, CAJUN SPICED HALLOUMI FRIES,
TEMPURA PRAWNS, SALT & PEPPER CALAMARI, HUMMUS & FLATBREAD (V)

YOUR CHOICE OF MAIN

RIB EYE STEAK, BURNT SPICED CORN ON THE COB (V)
BRAISED SHOULDER OF LAMB, GARLIC MASH, ROSEMARY ROAST ROOT VEG
SMOKED HADDOCK, SALMON AND PRAWN PIE, BUTTERED GREENS & PEAS
PAN FRIED GNOCCHI WITH ROAST SQUASH, SPINACH & PICKLED WALNUTS

2 COURSES 32.50 - ADD A PUDDING FOR 6 - MINIMUM 12 PEOPLE

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A TEAM MEMBER. DISHES MAY CONTAIN SPECIFIC ALLERGIES, AS OUR
FOOD IS PREPARED IN AREAS WHERE CROSS CONTAMINATION MAY OCCUR.
(V) VEGETARIAN (VG) VEGAN - ADULTS NEED AROUND 2000 KCAL PER DAY.

