

Heathcote & Co

Albert Halls Bolton

Evening Function and Wedding Menu

Buffet Menu

MENU A

Freshly Made Sandwiches on Traditional Bread, Focaccias, Buns and Wraps

£8 per person

MENU B

Freshly Made Sandwiches on Traditional Bread, Focaccias, Buns and Wraps

Served with Crispy Potato Wedges

£10 per person

MENU C

Freshly Made Sandwiches on Traditional Bread, Focaccias, Buns and Wraps

Served with Crispy Potato Wedges

Salad Bowls & Chefs Homemade dessert selection

£14 per person

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Additional Buffet items

Chilli & Lime Chicken Skewers, Chilli Jam
Harissa Lamb Koftas, Mint Yoghurt
Bacon & Blue Cheese Tarts
BBQ Chicken Wings
Sea Salt & Thyme Sausage Rolls
Salmon & Cod Fishcakes with Lemon Mayonnaise
Smoked Haddock & Gruyere Tarts
Soy & Honey King Prawn Skewers
Cod Nuggets with Pea Pesto
Salmon & Dill Sausage Rolls
Sundried Tomato & Manchego Tarts
Satay Tofu Skewers Peanut Dressing
Chargrilled Pitta, Hummus, Vegetable Crudités
Spiced Sweet Potato "Sausage" Rolls
Wild Mushroom Arancini, Pesto Mayonnaise

£2 per person

Hot Dishes for the buffet table

Pork 'n' Herb Sausage & Mash, Slow Roast Onion Gravy
Nan's Hotpot, Pickled Red Cabbage
Fresh Made Lasagne, Roast Garlic & Thyme Bread
Spicy Chilli & Rice, Potato Wedges, Guacamole & Sour Cream
Spiced Lamb Tagine, Apricot & Coriander Couscous
Fish Pie, Cheshire Cheese Mash
Coq au Vin, Sauté Potatoes

£10.00 pp or £6pp in addition to Lunch Buffet Menu

Vegetarian options available on request

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Canapés

3 Canapés, Perfect for Pre Dinner £6.50

5 Canapés, For a Get Together £10

5 Canapés + 2 Sweet Canapés £14

Goats Cheese 'Ice Cream', Black Olive Sprinkles

Ham 'n' Eggs, Tomato Chutney

Chicken Liver Parfait, Brioche & Apple Chutney

Pumpkin & Parmesan Arancini, Sage Aioli

Smoked Haddock Fishcake, Lemon Mayonnaise

Homemade Black Pudding Fritter, Brown Sauce

Crispy Duck Wonton, Sesame & Soy Dressing

Walnut & Blue Cheese Tarts, Red Wine Pear Jam

Fillet Steak Surf & Turf, Bearnaise Relish

Spiced Sweet Potato & Chickpea Spring Rolls

Sweet Canapés

Passion Fruit Crème Brule, Vanilla Shortbread

Home Made Ice Cream Cone

Triple Chocolate Brownie, Pistachio Praline

Lemon Meringue Pie, Raspberry Puree

Baby Bramley Apple Pie, Custard Crumble

Tiramisu 'Shot'

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Afternoon Tea

Homemade Scones

Finger Sandwiches

Éclairs

Bakewell

Mini Carrot Cake

Selection of Beverages:

Choice of traditional and fruit teas

Freshly brewed coffee

Mineral Water

£10 per person

Champagne Afternoon Tea

Finger Sandwiches

Homemade Scones

Éclairs

Bakewell

Mini Carrot Cake

Selection of Beverages:

Choice of traditional and fruit teas

Freshly brewed coffee

Mineral Water

PLUS a Glass of champagne per guest

£16.50 per person

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Formal Dinner Menu

Soups

Rustic Pea & Ham, Cheese & Ham Toastie **£5.50**

Slow Roast Tomato, Basil Oil **£4.95**

Wild Mushroom Volute, Garlic Gnocchi **£4.95**

Spiced Butternut Squash, Onion Bhaji **£4.95**

Leek & Potato, Tarragon Crème Fraiche **£4.95**

English Asparagus, Crispy Quails Egg **£5.50**

Smoked Haddock & Potato, Gruyere Beignets **£5.50**

Mussel & Sweet Potato Chowder, Crab Cakes **£5.95**

Starters

Warm Goats Cheese, Textures of Beetroot & Walnut **£7.95**

Compressed Melon, Fresh Passion Fruit **£5.95**

Heathcote's Scotched Quail's Egg, Home Made Brown Sauce & Pickled Beetroot **£7.95**

Pressed Terrine of Ham Hock & Black Pudding, Tomato Relish & Sour Dough Toast **£5.95**

Assiette of Salmon, Cucumber Caviar **£7.95**

Chicken Caesar Terrine, Crispy Pancetta, Parmesan Crisp **£7.95**

Seared Fillet of Mackerel, Piccalilli Dressing **£5.95**

Butternut Squash & Gruyere Cheese Spring Rolls, Chilli & Sweetcorn Jam **£7.95**

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Main Course

Slow Roast Sirloin of Beef, Truffle Mash, Baby Onions, Bacon, Red Wine Jus **£20.95**

Confit Shoulder of Lamb, Hot Pot Potatoes, Carrot Puree **£19.95**

Roast Fillet of Cod, Crushed Peas, Crispy Potato Rosti, Warm Tartar Sauce **£18.95**

Whole Roast Chicken, Fondant Potato, Young Vegetables, Roast Chicken Gravy **£16.95**

Steak & Onion Pudding, Horseradish Mash, Roast Root Vegetables **£14.95**

Double Baked Smoked Cheese Soufflé, Pear & Walnut Salad, Sundried Tomato Hash Brown
£14.95

Roast Fillet of Salmon, Samphire, Dauphinoise Potatoes, Shrimp Butter Sauce **£17.95**

12 Hour Roast Belly of Pork, Black Pudding Nuggets, Apple Puree, Boulangere Potatoes **£16.95**

Deconstructed Duckling, Roast Breast, Confit Leg, Rissole of Duckling, Duck Fat Fondant
Potato, Spring Cabbage **£21.95**

Wild Mushroom Pie, Tarragon Mash, Chardonnay Butter Sauce **£14.95**

Desserts

Sticky Banana Pudding, Pecan Nut Caramel, Vanilla Pod Ice Cream **£5.95**

Lemon Meringue Pie, Pistachio Crumble **£5.95**

Passion Fruit Posset, Pineapple Gel, Burnt Meringue, Coconut Cookie **£6.95**

Belgian Chocolate Tart, Orange Curd, Honeycomb **£6.95**

Warm Bramley Apple Pie, Vanilla Anglaise **£5.95**

White Chocolate & Raspberry Cheesecake, Fresh Raspberries, Puree, Crumb **£5.95**

Heathcote's Bread & Butter Pudding, Apricot Compote, Clotted Cream **£6.95**

Cheese Board, Biscuits, Breads, Chutney **£7.95 or Slate for 10 £70.00**

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EVENING SUPPERS

Midnight Munchies

Dry Cured Local Bacon

Fresh Butcher's Pork & Herb Sausages

Free Range Egg

Butties with Home Made Brown Sauce & Ketchup

£6.50

Add Home Made Hash Browns for £1

Mini Meals

Fish & Chips, Pea Puree

Sausage & Mash, Rich Onion Gravy

Slow Cooked Beef Bourguignon, Parsley Potatoes

Rustic Lamb Stew, Herb Dumplings

Confit Pork Belly, Tuscan Bean Cassoulet

Classic Bouillabaisse, Sour Dough Bread

Sundried Tomato & Mozzarella Risotto, Basil Pesto

Thai Chicken Curry, Braised Rice

Crispy Duck Salad, Hoi Sin Dressing

Feta, Artichoke & Olive Salad, Basil Dressing

Home Made Burgers, Tomato Relish

Roast Beef & Yorkshire Pudding, Horseradish Foam

4 Mini Meals £19.95

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Hot Roast

Slow Roast Free Range Pig, Caramelised Onions, Apple & Sage Relish, Rissole Potatoes, Green Salad

Donner Kebab, Spiced Spit Roast Lamb, Charred Flat Bread, Chilli & Coriander Coleslaw, Mint Yoghurt, Chips

£12 per head

Evening Function and Wedding Drinks Menu

On Arrival

Glass of fizz £4

Bottled Craft Beers or Ciders £5

Prosecco w/ fresh raspberry £6

SEASONAL OPTIONS

Baileys Hot Chocolate served with Whipped Cream £5

Mulled Wine £4

Glass of Pimms £5

Mint Juleps & Gin Fizz Cocktail Selection £6

Soft Drinks & Children's refreshment options available on request

Bespoke Cocktail menus available on request

PACKAGES FOR YOUR TABLE

3 Bottle Prosecco £75

Craft Beer 6 Bottle Bucket £25

3 Bottles House Wine £55