

Evening Hospitality from The Chancellors Collection

The Chancellors Collection team provide catering in some of the most historical venues at The University of Manchester, including Christie's Bistro, Café Muse and the Manchester Museum, Café Rylands and The John Rylands Library on Deansgate, and the Whitworth Hall.

Whilst each of the venues has a distinctively different ambiance and setting, we aim to deliver our ethos to each one, featuring delicious locally sourced food served by our friendly and attentive staff. These impressive and memorable venues make a wonderful setting for any event.

Our menus aim to offer a wide variety of choice to cater for most events, seeking to provide a mixture of classical and contemporary dishes.

Our wine list is also included at the back of the menu selector to allow you to find something that complements your menu. Should you have a particular preference, we would be more than happy to try and source this for you from our exclusive wine supplier.

We can also assist with the planning of your event with our dedicated Hospitality and Events team on hand every step of the way, as well as being able to utilise our contacts for a variety of extras such as flowers and venue dressing.

If you would like to discuss your event at any point, or require any additional information, please don't hesitate to get in touch with us.

I look forward to hosting your event.

Best Wishes,

Adam Woof
Operations Manager
The Chancellors Collection
Christie's Bistro | Café Muse | Café Rylands

CANAPE MENU

£5.95 per head (Choice of 3)

£8.95 per head (Choice of 6)

Chefs Choice – (£5.50 for 3 / £7.95 for 6)

Chef's choice of canapés to include meat, fish and vegetarian varieties.

Meat

Chicken and chorizo skewer

Lamb and feta meatball with tomato dip

Parma Ham and sun blushed tomato tapenade

Chicken liver pâté on melba toast with balsamic onion chutney

Soy seared chicken skewer with ginger chilli dip

Jerk chicken with lime and mango mayo

Smoked duck with leek, cucumber and hoisin

Sweet potato and Bury black pudding with tomato salsa

Pork fillet wrapped in sage leaves and Parma Ham

Spanish tortilla with chilli and guacamole

Fish

Smoked haddock and leek fishcake

Smoked mackerel, horseradish and chive pate on toasted rye bread

Smoked salmon and cream cheese roulade

Cream cheese, spring onion and caviar on rye bread

Thai king prawns

Mini scampi and chips

New York crab cakes

Thai Crab mayo with pink grapefruit

Veg

Mini baked potatoes and chive sour cream (v)

Chickpea and mint falafel with yoghurt and cucumber dip (v)

Red pepper and tomato soup (v)

Goats cheese with sun blushed tomato chutney (v)

Caramelised red onion and cheddar cheese tartlet (v)

Welsh Rarebit (v)

Chilli and lime gazpacho (v)

Dessert

Chocolate dipped strawberries

Mini chocolate brownie

Profiterole with salted caramel sauce

Warm Bakewell tart

Homemade griotte cherry frangipane

Additional Items - £1.95 per choice

DINNER MENUS

£40 per head

(3-course set menu, including Tea, Coffee and Mints)

STARTERS

(Select one option for all your guests with a vegetarian option if required)

Saffron poached chicken and chorizo terrine with a tomato and coriander salsa and baked tortilla croûte

Chicken and ham terrine served with shallot "piccalilli"

Traditional Brussels pâtè served with warm melba toast and real ale chutney

Serrano Ham and poached pear salad with Gorgonzola crème fraîche dressing

Smoked duck breast with fresh leek and cucumber salad with a hoisin and sesame seed dressing

Garlic, mushroom and free-range chicken crostini with a fennel and shallot salad

Smoked salmon and peppered mackerel parcel with a piquant fennel and cucumber salad

Classic prawn and crawfish cocktail served with baby Hovis and a crisp salad

Smoked salmon and leek tartlet, delicately flavoured with dill and Dijon mustard

Haddock and chive rarebit with plum tomato "Carpaccio" and chive dressing

Button mushroom and red lentil pâtè with sour dough toast (v)

Warm goats cheese with a salt and pepper beetroot salad and a toasted walnut dressing (v)

Roasted med veg and plum tomato soup with pesto cream (v)

Leek and potato soup with a potato and herb compote (v)

MAIN COURSE

(Select one option for all your guests with a vegetarian option if required)

Char grilled supreme of chicken stuffed with sun blushed tomatoes and mozzarella, sat on a new potato and Mediterranean vegetable compote, with a fresh pesto and cream sauce

Slow braised lamb shank flavoured with garlic and rosemary, with red currant jus, chantenay carrots and new potatoes

Oven baked rib eye cooked in a rich Diane sauce served with mini roast potatoes, caramelised shallots, and sautéed mushrooms

Pan seared chicken supreme with a blonde chasseur cream sauce on gratin potatoes

Honey and thyme roasted duck breast with pome cocotte with Vichy carrots and snow peas

Turkey breast saltimbocca served with a rich port jus with sautéed leeks and potatoes

Soy, lime and sesame marinated salmon fillet with five spiced fennel and peppers, chargrilled sweet potato and sweet chili dressing

Lemongrass, coriander and garlic marinated haddock on a spicy chickpea and spinach curry with a duo of Indian dressings

Pan roasted cod lightly spiced with cumin and black pepper on lemon and herb potatoes with flame roasted red peppers, served with a roasted plum tomato and coriander jus

Lemon and dill infused salmon with poached fennel and new potatoes, served with a parsley vin Blanc

Over grilled aubergine Charlotte filled with flame roasted vegetables and feta cheese, served with fondant potatoes and a sweet pea and chervil cream (v)

Pappardelle pasta with pan fried mushrooms, garlic and herbs, with Parmesan shavings and toasted walnuts (v)

Fresh asparagus and Stilton tartlet with a warm new potato and pea shoot salad, with sun blushed tomato relish (v)

Butternut squash and Parmesan risotto with grilled Italian vegetables and basil pesto (v)

DESSERTS

(Select one option for all your guests)

Tangy lemon meringue with a fresh raspberry and mint compote

Strawberry mousse with a dark chocolate fudge sauce

Summer fruit pudding simply served with crème chantilly

Vanilla panna cotta with a caramelised orange and Cointreau sauce

Raspberry yoghurt bavaois with a white chocolate and lemon ganache

Mixed berry and balsamic vinegar cheesecake with syruped blueberries

Classic warm apple pie served with homemade custard

Chocolate orange truffle torte with espresso whipped cream

Tangy lime bavaois with an indulgent chocolate sauce

Warm Bakewell pudding with lashings of vanilla custard and raspberry coulis

Lemon tart with a classic Eton mess top and raspberry coulis

Cream filled profiteroles with a salted caramel sauce

Mango and passion fruit crème brûlée with a gingerbread shortbread dipper

Selection of local cheese and biscuits, with fruit chutney, grapes and celery
(Also available as a 4th course option for an additional £5.95 per person)

TEA & COFFEE

Tea, coffee and mints *(inclusive with dinner)*

Tea, coffee and homemade chocolate truffles *(additional 90p per person)*

Tea, coffee and chocolate dipped strawberries *(additional £1.50 per person)*

CARVERY MENU

£30 per head

(2-course carvery menu, including Tea, Coffee and Mints)

Two-Course carvery dinner with two choices of meat joints, chefs selection of potatoes and vegetables, followed by desserts and tea & coffee.

(Selection one option from below)

Roast beef, and all the traditional trimmings
Roast leg of lamb and mint sauce

(Selection one option from below)

Roast turkey crown, with sage and onion stuffing
Roast pork loin, with apple and rosemary sauce
Honey Roast ham

Boiled new potatoes
Roasted potatoes
Steamed market vegetables

(Vegetarian Option)

Please select one option from the main menu

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Selection of desserts

(Served from the buffet table and to include gateaux's, cheesecakes and tarts)

Alternatively, an option may be picked from the dessert menu and this will be served to the tables

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Tea, Coffee and mints

DRINKS PACKAGES

PACKAGE A

£12.95 per guest

Glass of house wine per guest at the drinks reception
Half bottle of house wine per guest with the meal
Half bottle of mineral water per guest with the meal

PACKAGE B

£14.95 per guest

Glass of Prosecco per guest at the drinks reception
Half bottle of house wine per guest with the meal
Half bottle of mineral water per guest with the meal

PACKAGE C

£17.95 per guest

Glass of Rose Prosecco per guest at the drinks reception
Half bottle of wine chosen from the wine list (Limited to White Wines 1 to 7, and Red Wine 12 to 18)
Half bottle of mineral water per guest with the meal

PACKAGE D

£19.95 per guest

Glass of Prosecco or Rose Prosecco per guest at the drinks reception
Half bottle of any wine chosen from the wine list
Half bottle of mineral water per guest with the meal

The Collection Wine List 2014/15

WHITE WINES

- 1. Unoaked Chardonnay, La Delizia - Italy** **£16.50**
This is a perfectly balanced wine with a refreshing clip of acidity that leaves the palate clean and refreshed
- 2. Pinot Grigio, San Vitto – Veneto, Italy** **£16.90**
Aromas of pear drops leading to a crisp and refreshing palate with a touch of minerality in the finish
- 3. Sauvignon Blanc, Sol de Andes – Central Valley, Chile** **£17.90**
Aromas of gooseberry with the hint of more tropical fruit; fresh and lively on the palate with a vibrant finish
- 4. Rioja Blanco, San Cebrin - Bodegas Espiga – La Rioja, Spain** **£18.50**
Fresh fruit aromas with banana & apple notes; the palate is bright and fruity with an almost silky lingering feel
- 5. Chardonnay, La Pradera – Mendoza, Argentina** **£18.90**
Peach dominated aromas with hints of citrus lead to a fresh yet creamy palate with surprising texture and length
- 6. Verdelho, Rams Leap – New South Wales, Australia** **£19.90**
Organically produced to give pure fruit with notes of passion fruit and a touch of residual sugar for a ripe fruity finish
- 7. Minervois Blanc, Chateau Canet – Languedoc-Roussillon, France** **£20.90**
Elegant & stylish with two Rhone varieties giving delightful fruit aromas with notes of pineapple in the refreshing finish
- 8. Soave, Corte Adami – Veneto, Italy** **£21.50**
An abundance of floral aromas leading to a fresh clean palate with the faint hint of a prickle from the residual CO2
- 9. Sauvignon Blanc, Bascand – Marlborough, New Zealand** **£21.90**
Tantalising aromas of wild lime and gooseberry with passion fruit and honeysuckle in the amazing lingering finish
- 10. Petit Chablis, Domaine Emile Petit – Burgundy, France** **£24.50**
The superb terroir produces wines that are crisp and fresh with aromas of apples combined with underlying minerality
- 11. Sancerre, “Les Collines Blanches” Domaine Brochard – Loire, France** **£25.90**
Fresh and fragrant Sauvignon fruit with overtones of gooseberry balanced by bright acidity.

RED WINES SECTION

- 12. Cabernet Sauvignon, La Delizia – Veneto, Italy** **£16.50**
Fruiter style with notes of cloves in the bouquet; almost chewy flavours with a forward, fruit-driven finish
- 13. Shiraz / Cinsault, Forge Mill – Western Cape, South Africa** **£16.90**
Bursting with black fruits and spice reflected on the palate for a smooth easy-drinking style
- 14. Merlot, Sol de Andes – Central Valley, Chile** **£17.90**
Bursting with fresh red fruit aromas of raspberry & plum. Soft, smooth tannins and great freshness on the palate
- 15. Rioja Tempranillo, San Cebrin – Bodegas Espiga – Spain** **£18.50**
A lighter style with fresh fruity aromas followed by red fruit flavours and just a touch of vanilla & spice on the palate
- 16. Malbec La Pradera - Mendoza, Argentina** **£18.90**
A fruitier approach to the “King of Grapes” yet still robust with backbone & structure balanced by a touch of spice
- 17. Shiraz, Murphy’s Winery – Murray River, Australia** **£19.90**
Aromas of ripe fleshy black fruits and a perfectly balanced palate with notes of spice and cherry on the finish
- 18. Bordeaux Rouge, (CLARET) Chateau Galante – France** **£20.90**
A blend of Merlot & Cabernet bringing abundant red fruit character with a note of spice and a fresh and lively finish
- 19. Zinfandel Old Vines, Scotto – California, U.S.A.** **£21.50**
Mouthfuls of red & black fruits with notes of chocolate. Spicy with hints of vanilla with power & elegance in the finish
- 20. Cabernet Sauvignon, Guardian Peak – Western Cape, South Africa** **£24.70**
Loaded with ripe, blackcurrant fruit this really classy offering has a big finish whilst retaining elegance, style & finesse
- 21. Pinot Noir, Trentham – Murray River, Australia** **£24.90**
Mulberry and bramble on the nose; complex berry fruit flavours and a smooth aftertaste completes the experience
- 22. Rioja Crianza, Bodegas Sierra Cantabria – La Rioja, Spain** **£26.90**
Ripe fruit balanced with spicy notes, elegant oaky vanilla tones complement the palate for a rounded finish

ROSE WINES SECTION

23. Merlot Rose, San Vitto – Veneto, Italy

£16.90

A slightly sweeter style with flavours of strawberries and cream balanced by delicate acidity on the palate

24. Pinot Grigio Blush, La Delizia – Veneto, Italy

£17.50

Elegant and subtle light berry fruit flavours with crisp and refreshing acidity and a touch of minerality in the finish

SPARKLING WINES

25. Cuvee Lounge “Prosecco” Astoria Vini, Italy

£21.50

Elegant, clean cut and fruity with wonderful fruit aromas and flavours, refreshing acidity and a soft, gentle finish

26. Malvasia / Moscato Rose - Astoria Lounge - Italy

£22.50

This delicate rose has aromas of ripe strawberries & cherries and a perfect balance of sweetness and acidity

CHAMPAGNE

27. Champagne Veuve Doussot Cuvee Brut Tradition NV

£35.90

Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing palate

28. Champagne Veuve Doussot Cuvee ROSE NV

£39.90

Rose petal pink, aromas of red fruits and an inviting palate strawberry jam with a long refreshing finish