CANAPE MENU
(Minimum of 20 people)
£7.95 per head (Choice of 4)
£10.95 per head (Choice of 6)
£17.95 per head (Choice of 10)

MEAT
Handmade beef burger slider with tomato relish
Parma ham & tomato pesto crostini
Harissa chicken skewer
Duck spring roll with sweet chilli dipping sauce

FISH
Mini scampi & chips with tartar sauce
Smoked salmon blini with caviar
Smoked mackerel & horseradish pâté with a beetroot wafer
Chilli mango prawns

VEGETARIAN
Mini red pepper & parmesan tartlets
Sun dried tomato pesto palmiers with smoked crème fraîche & chive
Beetroot falafel with mint yoghurt
Feta cheese & courgette parcels

VEGAN
Vegetable rice paper rolls with chilli dipping sauce
Smoked tofu antipasti skewers

DESSERTS
Mini Sicilian lemon tarts
Mini baked Belgian chocolate cheesecake
Mixed selection of macaroons

Additional Items
£2.50 per choice, per person

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DINNER MENUS – Option 1
£39 per person
*(3-course set menu, including Tea, coffee and mints)*

**STARTERS**
*(Select one option for all your guests with a vegetarian option as required)*

‘Nduja sausage and piperade bruschetta with feta and rocket

Chicken and tarragon terrine with radish, apricot and savoury granola

Salmon rillette with tarragon mayonnaise, capers, cornichons & caviar

Smoked chicken Caesar salad

Parma ham and sun blushed tomato tart with potato, herb and black olive salad

Pan seared quail with celeriac remoulade, chicory & hazelnuts

Smoked mackerel pâté with grape, petit salad and granary toast

Smoked trout salad with apple, celeriac, walnut, radish, radicchio and baby gem

Salmon rillettes with wasabi mayo, capers & caviar

New potato and watercress velouté with watercress pistou *(V)*

Celeriac and apple soup with herb oil *(V)*

Beetroot risotto with goats’ cheese and chive *(V)*

Bulgur wheat salad with rocket, chickpeas, chargrilled courgettes, roquito pepper pearls and confit lemon dressing *(Vg)*

Panzanella tomato toast with crispy capers and micro basil *(V)*
MAIN COURSE
(Select one option for all your guests with a vegetarian option if required)

Poached and grilled chicken breast, chargrilled baby corn, crushed sweet potato, chorizo and white bean salsa and BBQ vinaigrette

Honey glazed duck breast with parsnip, salsify, cherry, braised endive and a lightly spiced jus

Pork fillet with black pudding, cabbage, apple and Calvados jus

Lamb rump with redcurrant and rosemary, gratin potatoes and French peas

Corn-fed chicken with mushroom ragu, pomme fondant, spinach and truffle

Confit duck leg with pearl barley and buttered cabbage

Beer braised ox cheek with olive oil mash and buttered greens

Pan roasted pheasant with artichokes and cavolo nero

Pan fried fillet steak, smoked pomme purée, wild mushrooms, grelot onions, French style onion rings and red wine jus (£5 supplement)

Grilled plaice with a herb crumb, flavours of fish pie and sea vegetables

Pan fried sea bream with kohlrabi, potato, apple, salsa verde and samphire

Lemon and herb crusted hake, courgette spaghetti, tomato and mussel sauce

Mushroom, spinach and blue cheese pithivier, buttered new potatoes and seasonal salad (V)

Spinach & ricotta torteloni with smoked tomato ragu and basil (V)

Potato gnocchi with peas, asparagus, broad beans, pickled silver skins and burnt onion powder (V)

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DESSERTS
(Select one option for all your guests)

Mango and coconut panna cotta with passion fruit and flavours of coconut

‘Rhubarb and Custard’
Baked egg custard tart with poached rhubarb and rhubarb gel

Mandarin parfait with chocolate and orange ganache, chocolate tuile and micro mint

Apple and rhubarb crumble with crème Anglaise

Clementine and chocolate tart with citrus Chantilly

Treacle tart with ginger ice cream

Iced coffee soufflé with fudge, caramel and vanilla sauce

Warm spiced rum baba with limoncello sorbet

Flourless chocolate cake with cherry & pistachio

Chocolate marshmallow cheesecake

CHEESE COURSE
For an additional 4th course, or a sharing platter for the table at the end of the meal...

Selection of local cheeses and an assortment of savoury biscuits, with fruit chutney, grapes and celery

<table>
<thead>
<tr>
<th>Additional 4th course</th>
<th>Sharing table platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>£6.50 per person</td>
<td>£50 per table (based on a table of 10)</td>
</tr>
</tbody>
</table>

TEA & COFFEE
Tea, coffee and mints (included with dinner)
Tea, coffee and chocolate dipped strawberries (additional £1.95 per person)
Tea, coffee and a selection of homemade petit fours (additional £2.50 per person)

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DINNER MENUS – Option 2
£45 per person
(3-course set menu, including Tea, coffee and mints)

STARTERS
Beetroot cured salmon with lambs lettuce, beetroot, stilton & crème frâiche dressing
Crab & spring onion tart with mango & chilli salad
Slow braised duck rillette with plum & ginger compote
Salad of roasted quail with walnuts, celeriac, apple & endive
Tabouli and bulgar wheat salad with French beans, radish, pomegranate & lotus root (Vg)
Baked tomato galette with feta, olives, basil & pumpkin seeds (V)

MAIN COURSE
Seared lamb rump
*With braised shoulder and butter potato pie, Parmentier vegetables & red wine jus*

Roasted honey and pink peppercorn duck breast
*Served with pomme fondant, carrots, sugar snaps & red currant jus*

Pan seared sea bream
*Served with courgettes, roasted heritage tomatoes, olives & basil*

Pan seared breast of guinea fowl
*Served with violet mustard, buttered cabbage, baby leeks & pan juices*

Gruyere, potato & onion pithivier
*Served with sautéed potatoes & spinach (V)*

Butternut squash, spinach & sage cannelloni
*With fresh garden salad (V)*
DESSERTS
Baked New York style cheesecake with honeycomb & blueberry compote

“Strawberries & cream” with garden mint

Poached pear with almond sponge, lemon curd & vanilla ice cream

Dark chocolate torte with raspberries & white chocolate

Classic Paris-Brest with praline cream

CHEESE COURSE
For an additional 4th course, or a sharing platter for the table at the end of the meal...

Selection of local cheeses and an assortment of savoury biscuits, with fruit chutney, grapes and celery

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TEA & COFFEE
Tea, coffee and mints (included with dinner)
Tea, coffee and chocolate dipped strawberries (additional £1.95 per person)
Tea, coffee and a selection of homemade petit fours (additional £2.50 per person)

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CARVERY MENU

£32 per person
*(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.

<table>
<thead>
<tr>
<th>(Selection one option from below)</th>
<th>(Selection one option from below)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast beef, and all the traditional trimmings</td>
<td>Roast turkey crown, with sage and onion stuffing</td>
</tr>
<tr>
<td>Roast leg of lamb, with mint sauce</td>
<td>Roast pork loin, with apple and rosemary sauce</td>
</tr>
<tr>
<td>Honey roast ham</td>
<td></td>
</tr>
</tbody>
</table>

...00o

Boiled new potatoes
Roasted potatoes
Steamed market vegetables

**Vegetarian Option**
*
*Please select one option from the main menu*

...00o

Selection of chef’s desserts
*(Served from the buffet table and to include gateaux’s, cheesecakes and tarts)*

Alternatively, 1 option may be picked from the dessert menu and this will be served to guests at the tables

**ADDITIONS**

Add a starter from our main menu **£5** per person
Add a cheese course **£6.50** per person - *additional course*
**£50** per table - *sharing table platter* (based on a table of 10)

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## DRINKS RECEPTION & DINNER PACKAGES

### RECEPTIONS

| **WINE RECEPTION** | Glass of house wine  
| Selection of bottled beers  
| Selection of soft drinks  
| (Mineral water, cordials and fruit juices)  
| (Wine upgrade available)  
| **£9**  
| per person  
| (Based on 2 drinks) |

| **PROSECCO RECEPTION** | Glass of white or rose prosecco  
| Selection of bottled beers  
| Selection of soft drinks  
| (Mineral water, cordials and fruit juices)  
| **£10**  
| per person  
| (Based on 2 drinks) |

| **MANCHESTER RECEPTION** | Selection of Manchester Gin  
| *Manchester ‘Signature’ and ‘Raspberry Infused’ gin with tonics and garnishes*  
| Selection of Runaway Brewery ales  
| Selection of soft drinks  
| (Mineral water, cordials and fruit juices)  
| **£12**  
| per person  
| (Based on 2 drinks) |

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## DINNER DRINKS PACKAGES

<table>
<thead>
<tr>
<th>PACKAGE</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Glass of house wine per guest at the drinks reception</td>
<td>£12.95</td>
</tr>
<tr>
<td></td>
<td>Half bottle of house wine per guest with the meal</td>
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</tr>
<tr>
<td></td>
<td>Half bottle of mineral water per guest with the meal</td>
<td></td>
</tr>
<tr>
<td>B</td>
<td>Glass of Prosecco per guest at the drinks reception</td>
<td>£13.95</td>
</tr>
<tr>
<td></td>
<td>Half bottle of house wine per guest with the meal</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Half bottle of mineral water per guest with the meal</td>
<td></td>
</tr>
<tr>
<td>C</td>
<td>Glass of Rose Prosecco per guest at the drinks reception</td>
<td>£16.95</td>
</tr>
<tr>
<td></td>
<td>Half bottle of wine chosen from the wine list (Choose between white wines 1 to 6, and red wines 12 to 17)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Half bottle of mineral water per guest with the meal</td>
<td></td>
</tr>
<tr>
<td>D</td>
<td>Glass of Prosecco or Rose Prosecco per guest at the drinks reception</td>
<td>£19.95</td>
</tr>
<tr>
<td></td>
<td>Half bottle of any wine chosen from the wine list (Excludes wines 10 and 11, 23 and 24)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Half bottle of mineral water per guest with the meal</td>
<td></td>
</tr>
</tbody>
</table>

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