

I wish it could be  
  
Christmas  
every day...

the **chancellors** collection



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# Festive Dining

in The Restaurant at Christie's Bistro

Join the team at Christie's Bistro for a Christmas lunch in one of the most impressive settings on campus. The perfect location for a festive lunch with family, friends or colleagues!

## Starters

Ham hock chicken and rabbit terrine with shallot piccalilli, radish and granary toast

Potted smoked mackerel pâté with cranberry jelly, fresh herb salad and sourdough croutes

Jerusalem artichokes with garlic trompette mushrooms (V)

Glazed pear and Roquefort salad with new potatoes, endive, walnuts and mulled wine dressing (V)

## Main Courses

Turkey ballotine with chestnut stuffing, prosciutto, mini roast potatoes, roasted root vegetables and pan juices

Mini game bird roast (guinea fowl, pigeon and partridge) with pomme fondant, buttered savoy cabbage and grilled baby leeks

Pan fried sea bream with potato gnocchi, peas, asparagus, sea herbs and a mustard and tarragon sauce

Roasted butternut squash risotto with chilli and chestnut confetti, sorrel and cucumber flowers (V)

## Desserts

White chocolate, cranberry and orange bread and butter pudding with orange scented crème anglaise

Caramel panna cotta with gingerbread, rum syrup and pineapple

Sticky date pudding with butterscotch sauce and clotted cream ice cream

Selection of local cheeses, biscuits and chutneys (supplement of £3 per person)

2 course lunch £22.95 / 3 course lunch £25.95  
with tea, coffee and mince pies

Available from Monday 27th November to Friday 22nd December

Groups of 6 or more will be asked to pre-order. No show / late cancellation charges will apply.



# — Festive Buffet —

For a celebration, festive gathering or an informal reception, our festive buffet menu provides a tempting array of treats for everyone to enjoy.

*A selection of sandwiches on artisan breads:*

Honey roasted ham with festive pickle

Roasted turkey with stuffing and cranberry

Mature cheddar cheese with carrot and orange chutney (V)

Prawns with paprika cocktail sauce

—

*Pigs in blankets with mustard mayonnaise*

—

*Cured meat platter with olives, cornichons and capers*

—

*Salmon and dill tartlets*

—

*Pear, walnut, cranberry and endive salad (V)*

—

*Bulgur wheat, squash, scallion and goats cheese salad (V)*

—

*Viennese mince pies and brandy cream*

—

*Festive stollen*

—

*Freshly brewed tea and coffee*

£19.95 per person

Minimum of 10 people. Pre-booking only.



Time for parties...

...and celebrations

## — Festive Afternoon Tea —

A festive twist on our popular classic. Come and enjoy a relaxing afternoon tea in a unique setting – perfect for small and large groups.

*Selection of finger sandwiches:*

Hot smoked salmon with cream cheese and dill pickle

Roast turkey with cranberry chutney

Egg mayonnaise with mustard cress (V)

Mature cheddar cheese, orange and clove relish (V)

–

*Homemade cherry scones with jam  
and cinnamon infused clotted cream*

–

*Festive gingerbread  
Traditional vanilla slice  
Mince pies*

£12.95 per person / £17.95 with a festive drink  
(mulled wine, Pimm's Winter Cup or prosecco)

Minimum of 4 people. Pre-booking only.



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## Festive Drinks & Canapé Receptions

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Whether it's for an informal gathering of friends, or drinks before you go out partying, we've got some perfect venues for a drinks reception.

*Duck and orange pâté*

—  
*Parma ham with a quince jelly*

—  
*Pigs in blankets, served with a mustard dipping sauce*

—  
*Traditional king prawn cocktail*

—  
*Hot smoked salmon, cream cheese and dill pickle*

—  
*Caviar, chive and cream cheese on a rye bread croute*

—  
*Wensleydale and cranberry tartlets (V)*

—  
*Pumpkin and ricotta filo tart (V)*

—  
*Brie, fig and strawberry (V)*

—  
*Mini mince pies with cinnamon cream*

—  
*Chocolate cherry cups*

4 Canapés per person £11.95  
6 Canapés per person £14.95  
Both served with a glass of mulled wine  
or warm Pimm's Winter Cup

Pimm's Winter Cup £4.95  
Pimm's Winter Cup or mulled wine  
served with mince pies £6.95



# — Festive Carvery —

A traditional 2 course Christmas carvery served our way by our team of chefs.  
Make it extra filling by adding a third course...

## Starters

Brussels pâté with sourdough toast and onion jam  
or  
Leek and potato soup with herb oil (V)

## Main Courses

Roasted turkey and glazed ham  
served with roast potatoes, broccoli, cauliflower cheese, roasted Chantenay carrots,  
honey glazed parsnips, sugar snap peas and traditional stuffing  
Vegetarian option also available

## Desserts

Sticky toffee pudding with clotted cream ice cream  
or  
Winter fruit cheesecake with berry compote

2 course carvery £34 per person  
Select either a starter or dessert to go with your carvery main course,  
add a third course for only £3.95

Minimum of 25 people



# — Festive Dinner —

Silver

We've got some perfect venues for an exclusive festive dinner with friends or colleagues. To assemble your menu, simply choose one starter, main course and dessert for all your guests to enjoy.

£35

*Fancy a Festive Party instead? (see page 17)*

## Starters

*Ham hock, chicken and chorizo terrine with chilli jam and sourdough toast*

*Hot smoked salmon salad with green beans, boiled egg, asparagus, radish and a chervil and lemon dressing*

*Glazed pear and Roquefort salad with new potatoes, endive, walnuts and mulled wine dressing (V)*

*Roasted butternut squash soup with truffle oil (V)*

## Main Courses

*Roast turkey with dripping roast potatoes, prosciutto, chestnut stuffing and all the trimmings*

*Baked fillet of salmon with mussels, prawns, crushed confit potatoes and a dill and white wine velouté*

*Seared pork stuffed with apple and cinnamon, celeriac mash, tenderstem broccoli and a cider and mustard cream sauce*

*Roasted onion and malt risotto with wild mushrooms, burnt onion powder and grelot onions (V)*

## Desserts

*Steamed winter fruit sponge with fresh berries and crème anglaise*

*Caramel panna cotta with gingerbread, rum syrup and pineapple*

*Chocolate torte with black cherry ice cream, poached cherries and kirsch syrup*

£35 per person  
with tea, coffee and mince pies

£14.95 drinks package per person  
Choice of prosecco or Pimm's Winter Cup for a drinks reception  
½ bottle of wine and ½ bottle of mineral water with your festive dinner





# Gold Festive Dinner

For an extra special festive meal, try our Head Chef's Gold dinner package with some exclusive dishes to enjoy...  
*Fancy a Festive Party instead? (see page 17)*

£40

## Starters

*Ham, chicken and rabbit terrine with prune, apricot and savoury granola*

*Duck rillettes with plum and ginger compote, fresh herb salad and granary toast*

*Citrus and chilli cured seabass with samphire, radish, endive and cherry tomatoes*

*Roasted tomato galette with whipped goats cheese, tapenade, sunflower seeds and petit salad (V)*

## Main Courses

*Individual three bird roast with dripping roast potatoes, stuffing, roasted root vegetables, bread sauce and a light jus*

*Fillet of sea trout with roasted artichokes, caviar, sea vegetables and a champagne sauce*

*Roasted sirloin of beef with pomme cocottes, spinach, glazed carrots and a blue cheese sauce*

*Wild mushroom, chestnut and thyme pithivier with mushroom ketchup, cavolo nero and enoki mushrooms (V)*

## Desserts

*Dark chocolate and peanut butter torte with feuille de brick and peanut butter ice cream*

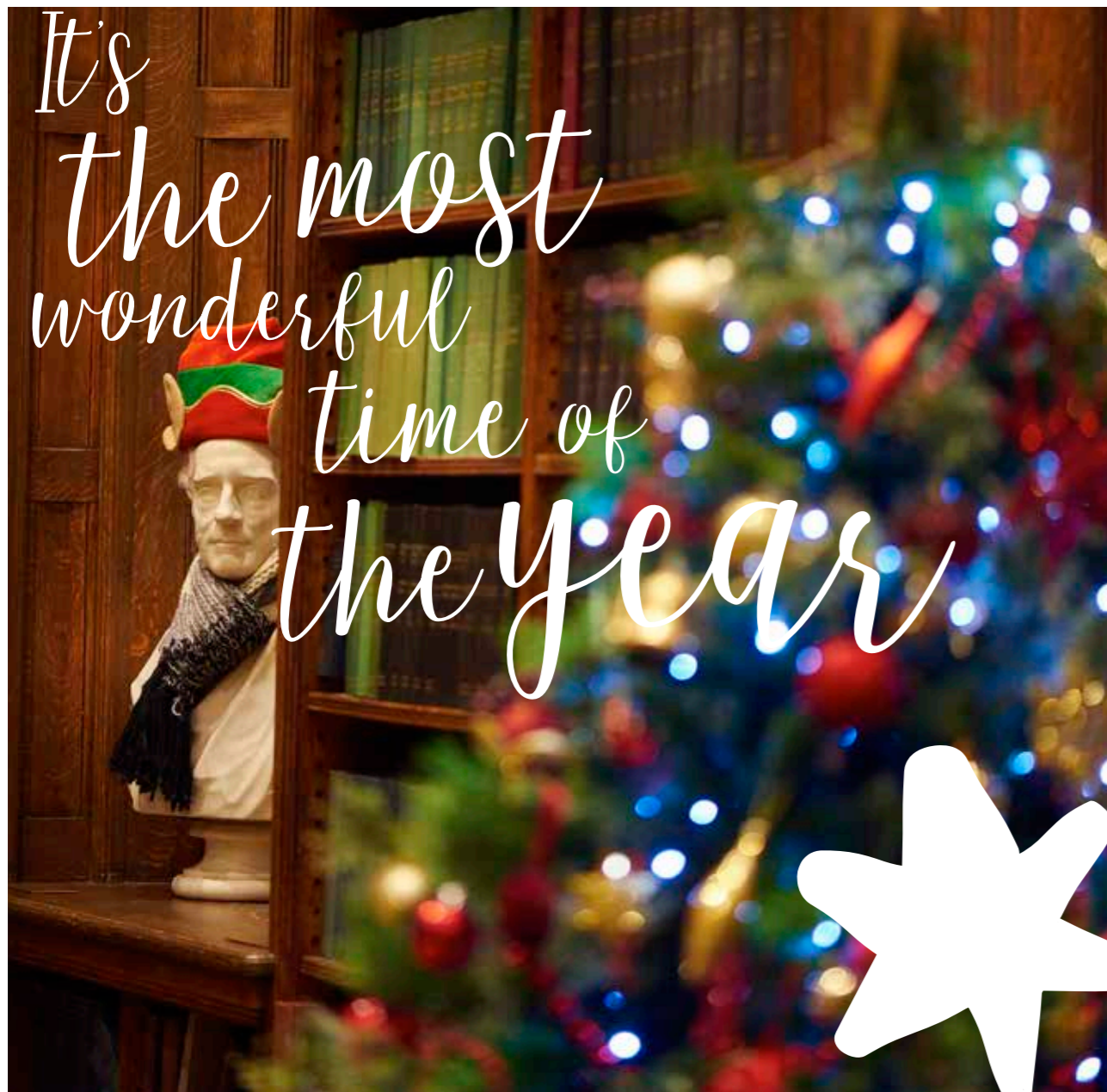
*Whole baked apple tarte tatin with crème anglaise*

*Black cherry cheesecake with boozy cherries and kirsch syrup*

*Selection of local cheeses, biscuits and chutneys*

£40 per person  
with tea, coffee, Viennese mince pies and petit fours

£14.95 drinks package per person  
Choice of prosecco or Pimm's Winter Cup for a drinks reception  
½ bottle of wine and ½ bottle of mineral water with your festive dinner



## — Festive Party Package —

Thinking of having a festive party?  
Pick something different and choose one of our unique venues  
– guaranteed to make your party a memorable night!



*Prosecco or Pimm's Winter Cup on arrival for all guests*

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*Three course festive menu  
with tea, coffee and mince pies*

–

*½ bottle of wine with the meal*

–

*½ bottle of mineral water*

–

*Festive dressed tables*

–

*DJ and Christmas tunes with a late night bar until 1am*

£55 per person

Minimum numbers and room hire rates apply. Subject to availability.  
Three course menu chosen from Silver Festive Dinner menu (upgrade available).

c) University and Corporate Bookings  
For bookings being invoiced, we must receive a valid purchase order number on all bookings in advance of the event taking place. We have the right to refuse catering should it not be confirmed via an authorised purchase order prior to the event.

d) Number of Guests  
At the time of confirming your booking with a deposit, the venue will be notified of approximate numbers of guests expected to attend the event. Final numbers of guests attending should be confirmed, together with final details and payment no later than 7 days prior to the event taking place.

e) Exclusive Use  
For daytime bookings (up to 5pm), please note that the venue will be open to the public for the usual daily service. Exclusive use can be arranged depending on the nature of the event and expected numbers, but room hire fees will be applicable.

Evening bookings will have exclusive use of the venue from 5pm until the time outlined in the booking contract.

In all circumstances, room hire rates and minimum numbers will be applicable for the space which you have booked/been allocated based on your expected numbers.

f) Liability, Loss and Damage  
As party organisers you will be solely responsible and liable for any damage to property/personal injury to occur during your event. The client is advised to consider arranging insurance for the function covering public liability and loss or damage to the property and that of persons attending the function. Charges will be made to replace any damaged article and pay labour costs incurred to repair the property.

4) For All Events  
Full details of our event terms and conditions are available upon request of the event organiser.

Merry Christmas from  
the **chancellors** collection

# — Terms & Conditions —

## 1. Dining in The Restaurant at Christie's Bistro

For tables of 6 or more guests, a pre-order will be required. Final numbers must be confirmed 72 hours before the date of the booking. For all bookings, failure to notify us of a cancellation or any changes to the number of guests at least 24 hours before the booking will incur a £20 no show charge. Any special dietary requirements should be notified when confirming your booking.

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## 2. Festive Buffets and Afternoon Tea

Availability via pre-booking only. Minimum numbers apply. Depending on the nature of the booking, room hire rates may apply. All bookings should confirm numbers 72 hours before the date of the booking. Any special dietary requirements should be notified when confirming your booking.

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## 3. Drinks Receptions, Carveries, Festive Dinner and Festive Party Package

### a) Confirmation by Client

A provisional booking is normally held for 14 days unless alternative arrangements have been made.

A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 14 days of the provisional booking.

Any enquiries or provisional bookings made by telephone should be confirmed in writing via email to the events office who will be able to confirm that the space has been provisionally held.

### b) Deposits and Payments

A minimum deposit of £500 is required to confirm the booking which is non refundable and non transferrable. Any booking that has been made will remain provisional until the deposit is paid.

Private events should be paid in full in advance. This can either be done via credit/debit card, bank transfer or via cash payment in one of our units. Final details will be agreed in the weeks before the event and final payment is due no later than 7 days prior to the event.



## the **chancellors** collection

### — Contact Us —

For general enquiries, or to check availability, please contact our teams directly using the details below:

### *The Restaurant at Christie's Bistro* (For restaurant table bookings only)

Christie's Bistro  
The Old Quadrangle  
The University of Manchester  
Manchester  
M13 9PL

Tel: 0161 275 7702  
Email: [christies.bistro@manchester.ac.uk](mailto:christies.bistro@manchester.ac.uk)

### *Hospitality and Events Team* (For enquiries for all the other venues...)

The Chancellors Collection  
The University of Manchester  
Manchester  
M13 9PL

Tel: 0161 275 2675  
Email: [chancellors.collection@manchester.ac.uk](mailto:chancellors.collection@manchester.ac.uk)