



WE HAVE **CHRISTMAS** ALL WRAPPED UP

HOSPITALITY
SERVICES

... We make
Christmas
special. ...





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Festive Lunch

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

*Jerusalem artichoke soup,
chive oil (V)*

*Hot smoked salmon
beetroot, orange, toasted
almonds and mâche*

*Truffled goat's cheese,
peas, broad beans,
asparagus and
cured egg yolk (V)*

*Venison and pork terrine
blackberries and toasted
sourdough*

Main Courses

*Butter poached
and roasted turkey
with all the trimmings*

*Pan fried pollock
prawns, mussels,
potatoes, caviar, sea herbs
and butter sauce*

*Pan seared guinea fowl
celeriac, braised little gem
and pomegranate*

*Stuffed and roasted
globe zucchini
spiced chickpeas and
parmesan chips (V)*

Desserts

*Spiced rum baba
mulled fruits and cinnamon
scented cream*

*Cranberry and mandarin
posset, mandarin salad and
chestnut crumble*

*Dark chocolate,
artichoke caramel
and yoghurt sorbet*

*Selection of cheeses
with chutney,
biscuits and grapes
(supplement of £3 per person)*

2 course lunch £23.95 / 3 course lunch £26.95 inc VAT
with tea, filter coffee and mince pies

Available from Monday 25th November to Friday 20th December

Groups of 6 or more will be asked to pre-order and pay a £15 per person deposit. No show / late cancellation charges will apply.

Simply
having a
wonderful
Christmas
time...



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 chutney

Roasted turkey with stuffing and cranberry

Pumpkin wrap with roasted squash, rocket and spiced jackfruit (V)

Beetroot falafel with Wensleydale and red pepper hummus (V)

–

Pigs in blankets with mustard mayonnaise

–

Cured meat platter with olives, cornichons and capers

–

Smoked trout and dill quiche

–

New potato, green bean, celery and blue cheese salad (V)

–

Orzo, asparagus, marinated tomato and almond salad (V)

–

Mixed macaroons

–

Mini stollen bites

–

Selection of teas and coffees with mini mince pies

£17.95 per person plus VAT

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:

Hickory smoked salmon with cream cheese and cucumber

Roast turkey with cranberry chutney

Egg mayonnaise with mustard cress (V)

Mature cheddar cheese, fig and ale chutney (V)

–

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

–

Cream horn, Stollen, Macaroon and mandarin tart

–

Selection of teas and coffee

£12.50 per person / £16.50 with a festive drink *plus* VAT
(mulled wine, Pimm's Winter Cup or prosecco)

Minimum of 2 people. Pre-booking only.



Festive Drinks & Canapé Receptions

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.

Fried halloumi with cranberry sauce (V)

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 in a charcoal case

Wensleydale and cranberry tartlets (V)

Pumpkin and ricotta tart (V)

Fig and goats cheese parcel (V)

Mini mince pies with cinnamon cream

Mixed macaroons

4 Canapés per person £7.95

6 Canapés per person £10.50

Pimm's Winter Cup / Mulled Wine £4.50

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

Minimum of 10 people. Pre-booking only. Plus VAT



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, apple & date chutney
or
Jerusalem artichoke soup with chive oil (V)

Main Courses

Carvery Main Course - Roasted turkey, Glazed ham, Vegetarian option included as standard
Roast potatoes, broccoli and cauliflower cheese
Roasted chantenay carrots, honey glazed parsnips
Sugar snap peas, traditional stuffing

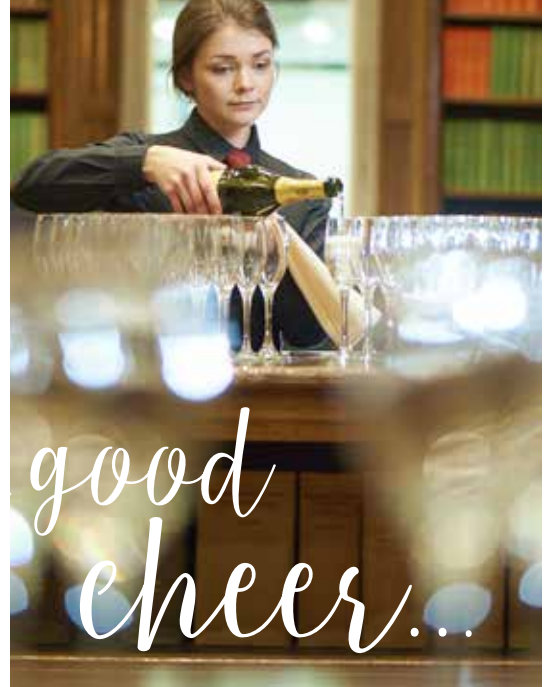
Desserts

Baked vanilla cheesecake with mulled fruits
or
Mango & passionfruit torte

Selection of teas and coffees with mini mince pies

2 course carvery £32 per person plus VAT
Select either a starter or dessert to go with your carvery main course,
Make it a 3-course for an extra £3.95 per person plus VAT

Minimum of 25 people. Room hire rates apply. Subject to availability.



SILVER

Festive Dinner

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.

Fancy a Festive Party instead? (see page 17)



Starters

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

Jerusalem artichoke soup with chive oil (V)

Duck and fig terrine with marinated baby figs and sourdough toast

Hot smoked salmon salad with beetroot, orange, toasted almonds and mâche

Main Courses

Butter poached and roasted turkey with all the trimmings

Pan fried sea bass with peas à la Française

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

Roasted squash, chestnut and blue cheese potato gnocchi (V)

Desserts

Clementine and chocolate tart

Coconut panna cotta with pineapple and lime

Bucks fizz torte with flavours of orange

£35 per person with tea, coffee and mini mince pies
Room hire rates apply. Subject to availability. Plus VAT

£14.50 drinks package per person *plus VAT*
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



Jingle
all
the
way ...



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)



Starters

Venison & pork belly terrine with blackberries & sourdough

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

Roasted garlic, mushroom & stilton tart with enoki salad (V)

Truffled goats cheese with peas, broad beans & asparagus (V)

Main Courses

Roasted breast of guinea fowl with celeriac, braised little gem & pomegranate

Fillet of cod with white bean and tomato stew & gremolata

Roasted sirloin of beef with pommes cocotte, spinach, glazed carrots and a blue cheese sauce

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

Desserts

Flourless chocolate cake with flavours of mandarin

Bread and butter pudding with crème anglaise (V)

Lemon and ginger treacle tart with vanilla and citrus Chantilly

Selection of local cheeses, biscuits and chutneys

£39 per person with tea, coffee, Viennese mince pies and petit fours
Room hire rates apply. Subject to availability. Plus VAT

£14.50 drinks package per person *plus VAT*
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

–

*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 plus VAT

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

For corporate bookings being invoiced after the event, 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.

e) 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.

f) 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 will be applicable for the space which you have booked/been allocated based on your expected numbers.

g) Allergen information, special dietary requests and allergies

Our team is committed to meeting the needs of guests who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diets) and recognizes that many of our guests may also adhere to a vegetarian or vegan diet. Our Event Coordinators are able to safely and reasonably guide event planners in the booking process and assist with appropriate menu selections which can accommodate their guests' requirements.

In most instances, food allergies and intolerance can be managed independently at events, however please note:

- With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten.
- We may be unable to accommodate a guest's individual dietary preferences during an event that hasn't previously been notified to us.
- We accept no responsibility for incorrect information which may be passed on to our Event Coordinators, or any dietary information about guests that may have been forgotten. We ask that all information on guests needs be accurate at the time of sending across to our coordinators.

h) 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

**HOSPITALITY
SERVICES**

— Terms & Conditions —

1. Dining in The Restaurant at Christie's Bistro

- i. For tables of 6 or more guests, a pre-order will be required. All pre-ordered meals must be paid for unless sufficient notice is given of cancellation.
- ii. Tables of 6 or more guests will be required to pay a £15 non-refundable/non-transferrable deposit in order to confirm the booking.
- iii. Final numbers must be confirmed 72 working hours before the date of the booking to avoid loss of any deposits paid, or prevent paying for any pre-ordered meals.
- iv. For all bookings, failure to notify us of a cancellation or any changes to the number of guests at least 72 hours before the booking will incur a charge at full price.
- v. Any special dietary requirements should be notified when confirming your booking and any pre-ordered meals.

2. Festive Buffets and Afternoon Tea

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

3. Drinks receptions, carvery's, Christmas dinner and party nights

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 any private booking which is non-refundable and non-transferrable. Any booking that has been made will remain provisional until the deposit is paid.

For any university bookings, a valid account code must be provided to confirm the booking.

Private events should be paid in full, in advance. This can either be done via credit/debit card payment, 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.

c) Prices

Unless otherwise stated, all prices are quoted excluding VAT.

VAT at the current rate will be added to invoices for all customers other than use of The University of Manchester.

d) University and corporate bookings

For University bookings, a journal transfer will be arranged once the final bill is confirmed. We must receive the account code for which the cost is to be transferred in advance of the function taking place.

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SERVICES**

— *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

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

Hospitality Services
The University of Manchester
Manchester
M13 9PL

Tel: 0161 275 2675 / 0161 275 6301
Email: christmas@manchester.ac.uk

MANCHESTER
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The University of Manchester
Conferences and Venues