

chancellors hotel

MANCHESTER

Set Menu Dinner

£21.00

For parties of 50 and above there will be a £5.00 supplement charged should the client wish to stay with a choice menu, alternatively a set menu will be provided by the chef.

Menu

Leek and Potato soup with chives and Crème fraiche
Salad of Icelandic prawns with sun blushed tomato and dill crème fraiche
Dovetail of honeydew melon with strawberries and a mojito dressing

--

Roast breast of chicken with roasted vegetables, herb roasted potatoes sage and onion stuffing and thyme Jus
Field mushroom wellington with slow roasted tomatoes and herb cream sauce
Roasted salmon, wilted greens, fondant potato with bacon, caper and herb cream sauce

--

Apple crumble and custard
Lemon posset with shortbread fingers
Duo of chocolate cheesecake with chocolate sauce

Upgrade Options

Upgrades will be added on top of the £21.00 basic package

Roast tomato and garlic soup with basil oil	£1.50
Chicken liver pate with real ale chutney and sourdough toast	£2.00
Smoked salmon and cucumber timbale with horseradish cream	£2.50
Sweet potato and roast red pepper soup	£1.50
Leek and woodland mushroom tart with Buxton blue cheese	£2.00
Pressed Ham hock with Piccalilli and herb salad	£2.00
Lobster shrimp and scallop ravioli finished with a chardonnay cheese sauce	£4.00
Smoked chicken, walnut and celery salad with herb cream	£2.50
Bury black pudding and Lancashire cheese tart with whole grain mustard dressing	£2.50

--

Slow roast pork belly, with apple mash and roasted root vegetables	£3.50
Seabass fillet, Hassel back potatoes with a parmesan gratin and wilted greens	£3.50
Pan-fried gnocchi, roasted butternut squash with a walnut and sage cream	£3.00
Confit shoulder of Lamb, fondant potatoes, roasted courgette and a rich thyme jus	£5.00
Pan fried halibut, champ potatoes, buttered peas bacon and baby onions	£4.00
Sweet potato gratin with cumin spiced aubergine and grilled vegetables	£3.50
Fillet of beef wellington with roast potatoes, seasonal vegetables and gravy	£5.00
Grilled monkfish with black olive sauce, lemon mash and sauté fennel	£4.00
Mushroom risotto with truffle oil and parmesan crisps	£3.00

--

Vanilla crème brulee sable biscuits and Chantilly cream	£1.50
Dark chocolate torte with raspberry coulis	£1.50
Mango and passionfruit Pavlova with clotted cream	£1.50
Hot chocolate fudge brownie sundae served inside a chocolate sphere	£3.50
Apple terrine with an apple compote filled do-nut with cinnamon ice-cream	£2.50
Strawberry and vanilla pannacotta with smashed honeycomb and a pepper tuile	£1.50
Pistachio mousse with a lemon curd centre and a dark chocolate disk	£3.50
Individual gateau saint honore filled with caramel topped with spun sugar	£2.00
Dark chocolate 64% mousse with Hazelnut crunch and a chocolate mirror glaze	£2.50

Family service of cheeses, with real ale chutney, water biscuits, fruit cake and grapes
£10.50 per table of 6