

HOSPITALITY
SERVICES

EVENING
DINNER
MENUS

MENU PACK

September 2019

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

All prices quoted exclude VAT.

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

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 rilette 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)

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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)

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

Additional 4th course

£6.50 per person

Sharing table platter

£50 per table (based on a table of 10)

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 fraîche dressing

Crab & spring onion tart with mango & chilli salad

Slow braised duck rilette 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

Additional 4th course

£6.50 per person

Sharing table platter

£50 per table (based on a table of 10)

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)

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.

(Selection one option from below)

Roast beef,
and all the traditional trimmings

Roast leg of lamb,
with 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

oOo

Boiled new potatoes
Roasted potatoes
Steamed market vegetables

Vegetarian Option

Please select one option from the main menu

oOo

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

PACKAGE

A

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

£12.95
per person

PACKAGE

B

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

£13.95
per person

PACKAGE

C

Glass of Rose Prosecco per guest at the drinks reception

Half bottle of wine chosen from the wine list
(Choose between white wines 1 to 6, and red wines 12 to 17)

Half bottle of mineral water per guest with the meal

£16.95
per person

PACKAGE

D

Glass of Prosecco or Rose Prosecco per guest at the drinks reception

Half bottle of any wine chosen from the wine list
(Excludes wines 10 and 11, 23 and 24)

Half bottle of mineral water per guest with the meal

£19.95
per person