

Drinks and Canapé Receptions from The Chancellors Collection

The Chancellors Collection team provide catering in some of the most historical venues at The University of Manchester, including Christie's Bistro, Café Muse and the Manchester Museum, Café Rylands and The John Rylands Library on Deansgate, and the Whitworth Hall.

Whilst each of the venues has a distinctively different ambiance and setting, we aim to deliver our ethos to each one, featuring delicious locally sourced food served by our friendly and attentive staff. These impressive and memorable venues make a wonderful setting for any event.

Our menus aim to offer a wide variety of choice to cater for most events; whether you're planning an informal drinks reception or having something which precedes dinner, we hope the canapé menu will leave you spoilt for choice.

Our wine list is also included at the back of the menu selector to allow you to find something that complements your occasion. Should you have a particular preference, we would be more than happy to try and source this for you from our exclusive wine supplier.

We can also assist with the planning of your event with our dedicated Hospitality and Events team on hand every step of the way, as well as being able to utilise our contacts for a variety of extras such as flowers and venue dressing.

If you would like to discuss your event at any point, or require any additional information, please don't hesitate to get in touch with us.

I look forward to hosting your event.

Best Wishes,

Adam Woof
Operations Manager
The Chancellors Collection
Christie's Bistro | Café Muse | Café Rylands

CANAPE MENU

£5.95 per head (Choice of 3)

£8.95 per head (Choice of 6)

Chefs Choice – (£5.50 for 3 / £7.95 for 6)

Chef's choice of canapés to include meat, fish and vegetarian varieties.

Meat

Chicken and chorizo skewer
Lamb and feta meatball with tomato dip
Parma Ham and sun blushed tomato tapenade
Chicken liver pâté on melba toast with balsamic onion chutney
Soy seared chicken skewer with ginger chilli dip
Jerk chicken with lime and mango mayo
Smoked duck with leek, cucumber and hoisin
Sweet potato and Bury black pudding with tomato salsa
Pork fillet wrapped in sage leaves and Parma Ham
Spanish tortilla with chilli and guacamole

Fish

Smoked haddock and leek fishcake
Smoked mackerel, horseradish and chive pate on toasted rye bread
Smoked salmon and cream cheese roulade
Cream cheese, spring onion and caviar on rye bread
Thai king prawns
Mini scampi and chips
New York crab cakes
Thai Crab mayo with pink grapefruit

Veg

Mini baked potatoes and chive sour cream (v)
Chickpea and mint falafel with yoghurt and cucumber dip (v)
Red pepper and tomato soup (v)
Goats cheese with sun blushed tomato chutney (v)
Caramelised red onion and cheddar cheese tartlet (v)
Welsh Rarebit (v)
Chilli and lime gazpacho (v)

Dessert

Chocolate dipped strawberries
Mini chocolate brownie
Profiterole with salted caramel sauce
Warm Bakewell tart
Homemade griotte cherry frangipane

Additional Items - £1.95 per choice

The Collection Wine List 2014/15

WHITE WINES

- 1. Unoaked Chardonnay, La Delizia - Italy** **£16.50**
This is a perfectly balanced wine with a refreshing clip of acidity that leaves the palate clean and refreshed
- 2. Pinot Grigio, San Vitto – Veneto, Italy** **£16.90**
Aromas of pear drops leading to a crisp and refreshing palate with a touch of minerality in the finish
- 3. Sauvignon Blanc, Sol de Andes – Central Valley, Chile** **£17.90**
Aromas of gooseberry with the hint of more tropical fruit; fresh and lively on the palate with a vibrant finish
- 4. Rioja Blanco, San Cebrin - Bodegas Espiga – La Rioja, Spain** **£18.50**
Fresh fruit aromas with banana & apple notes; the palate is bright and fruity with an almost silky lingering feel
- 5. Chardonnay, La Pradera – Mendoza, Argentina** **£18.90**
Peach dominated aromas with hints of citrus lead to a fresh yet creamy palate with surprising texture and length
- 6. Verdelho, Rams Leap – New South Wales, Australia** **£19.90**
Organically produced to give pure fruit with notes of passion fruit and a touch of residual sugar for a ripe fruity finish
- 7. Minervois Blanc, Chateau Canet – Languedoc-Roussillon, France** **£20.90**
Elegant & stylish with two Rhone varieties giving delightful fruit aromas with notes of pineapple in the refreshing finish
- 8. Soave, Corte Adami – Veneto, Italy** **£21.50**
An abundance of floral aromas leading to a fresh clean palate with the faint hint of a prickle from the residual CO2
- 9. Sauvignon Blanc, Bascand – Marlborough, New Zealand** **£21.90**
Tantalising aromas of wild lime and gooseberry with passion fruit and honeysuckle in the amazing lingering finish
- 10. Petit Chablis, Domaine Emile Petit – Burgundy, France** **£24.50**
The superb terroir produces wines that are crisp and fresh with aromas of apples combined with underlying minerality
- 11. Sancerre, “Les Collines Blanches” Domaine Brochard – Loire, France** **£25.90**
Fresh and fragrant Sauvignon fruit with overtones of gooseberry balanced by bright acidity.

RED WINES SECTION

- 12. Cabernet Sauvignon, La Delizia – Veneto, Italy** **£16.50**
Fruiter style with notes of cloves in the bouquet; almost chewy flavours with a forward, fruit-driven finish
- 13. Shiraz / Cinsault, Forge Mill – Western Cape, South Africa** **£16.90**
Bursting with black fruits and spice reflected on the palate for a smooth easy-drinking style
- 14. Merlot, Sol de Andes – Central Valley, Chile** **£17.90**
Bursting with fresh red fruit aromas of raspberry & plum. Soft, smooth tannins and great freshness on the palate
- 15. Rioja Tempranillo, San Cebrian – Bodegas Espiga – Spain** **£18.50**
A lighter style with fresh fruity aromas followed by red fruit flavours and just a touch of vanilla & spice on the palate
- 16. Malbec La Pradera - Mendoza, Argentina** **£18.90**
A fruitier approach to the “King of Grapes” yet still robust with backbone & structure balanced by a touch of spice
- 17. Shiraz, Murphy’s Winery – Murray River, Australia** **£19.90**
Aromas of ripe fleshy black fruits and a perfectly balanced palate with notes of spice and cherry on the finish
- 18. Bordeaux Rouge, (CLARET) Chateau Galante – France** **£20.90**
A blend of Merlot & Cabernet bringing abundant red fruit character with a note of spice and a fresh and lively finish
- 19. Zinfandel Old Vines, Scotto – California, U.S.A.** **£21.50**
Mouthfuls of red & black fruits with notes of chocolate. Spicy with hints of vanilla with power & elegance in the finish
- 20. Cabernet Sauvignon, Guardian Peak – Western Cape, South Africa** **£24.70**
Loaded with ripe, blackcurrant fruit this really classy offering has a big finish whilst retaining elegance, style & finesse
- 21. Pinot Noir, Trentham – Murray River, Australia** **£24.90**
Mulberry and bramble on the nose; complex berry fruit flavours and a smooth aftertaste completes the experience
- 22. Rioja Crianza, Bodegas Sierra Cantabria – La Rioja, Spain** **£26.90**
Ripe fruit balanced with spicy notes, elegant oaky vanilla tones complement the palate for a rounded finish

ROSE WINES SECTION

23. Merlot Rose, San Vitto – Veneto, Italy

£16.90

A slightly sweeter style with flavours of strawberries and cream balanced by delicate acidity on the palate

24. Pinot Grigio Blush, La Delizia – Veneto, Italy

£17.50

Elegant and subtle light berry fruit flavours with crisp and refreshing acidity and a touch of minerality in the finish

SPARKLING WINES

25. Cuvee Lounge “Prosecco” Astoria Vini, Italy

£21.50

Elegant, clean cut and fruity with wonderful fruit aromas and flavours, refreshing acidity and a soft, gentle finish

26. Malvasia / Moscato Rose - Astoria Lounge - Italy

£22.50

This delicate rose has aromas of ripe strawberries & cherries and a perfect balance of sweetness and acidity

CHAMPAGNE

27. Champagne Veuve Doussot Cuvee Brut Tradition NV

£35.90

Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing palate

28. Champagne Veuve Doussot Cuvee ROSE NV

£39.90

Rose petal pink, aromas of red fruits and an inviting palate strawberry jam with a long refreshing finish