Festive Lunch at The Beehive Restaurant

STARTERS

Duck Liver pate with caramelized onion gel, sourdough toast and pickled walnuts

Roasted parsnip and brussels sprout soup, herb and truffle oil (V) (Vg)

Smoked Salmon mousse with lilliput capers, spiced oranges, and melba toast

MAIN COURSE

Turkey dinner with all the trimmings, cranberry sauce and Turkey gravy

Fillet of stone bass with new potato cake, chestnut velouté, capers and broccolini

Sticky Hasselback tofu with wild mushrooms and butternut squash puree (V) (Vg)

DESSERTS

Christmas pudding served with brandy sauce (V)

Manchester gin and Raspberry cheesecake with raspberry coulis (V) (Vg)

Sticky toffee pudding with vanilla ice cream (V)

2-Courses for £25.95
3-Courses for £29.95
Includes tea, filter coffee and mince pies

To book, please email beehive@manchester.ac.uk
Available from 10th November 2025
Tables will be asked to pre-order their choices where possible.

Food Allergies and Intolerances
If you have a food allergy or a specific dietary requirement, please inform a member of the team. Thank you.