



## MANCHESTER ART GALLERY EVENT MENUS 2020

### BREAKFAST

All breakfasts served with tea, coffee and orange juice

Lancashire oven bottom muffins  
Ayrshire dry cured bacon  
Cumberland sausage  
Fried free range egg  
Vegan black pudding  
All served with Heinz tomato ketchup and HP sauce

**£8.50**

Buttered crumpets with homemade jam and marmalade

**£6**

Porridge pots served with honey, nuts and seeds

**£6**

Seasonal fruit platter, yoghurt and honey

**£7**

Homemade sweet and savoury brioche and pastries

**£6.50**

### EXTRAS

Canton Tea and Second City Coffee, still and sparkling water **£2.75**

Selection of homemade biscuits **£1.50**

Selection of homemade cakes **£4.50**

Bottled mineral water **£3.95 per 750ml**

Orange or apple juice **£5.75 per litre**

Ten Acre crisps **£1**

Prices are per person unless otherwise stated, exclusive of VAT



## **SANDWICHES AND WRAPS**

### **Bloomer bread**

Home baked ham & Branston pickle

Bacon and brie

Mature cheddar & Branston pickle (v)

### **Bagels**

Prosciutto & red onion jam

Smoked salmon, tomato & feta muhammara (contains nuts)

Courgette, sun blushed tomato & red pepper (vg)

### **Wraps**

Lemon & cracked pepper tuna mayonnaise & sweetcorn

Egg mayonnaise & watercress (v)

**£8.75 for a choice of three sandwiches (additional choices £2.75)**

**Add soup of the day £3 per person**

**Add chef's choice of salad £3 per person**

### **Salad examples**

Lentil, buckwheat, feta, roast carrot, pistachio, homemade raisins, leaves (v)

Caesar salad, anchovies, kos, bacon crisp, parmesan, croutons, anchovy dressing

Heirloom tomato, radish, cucumber, red onion, leaves (vg/gf)

Salt baked beetroot, mixed beans, roasted hazelnuts, sweetcorn, leaves (vg/gf)

(v) vegetarian, (vg) vegan, (gf) gluten free

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## **FINGER BUFFET**

**Choice of three sandwiches, three finger items, mixed leaves, dessert and tea and coffee**

### **Bloomer bread**

Home baked ham & Branston pickle  
Bacon and brie  
Mature cheddar & Branston pickle (v)

### **Bagels**

Prosciutto & red onion jam  
Smoked salmon, tomato & feta muhammara (contains nuts)  
Courgette, sun blushed tomato & red pepper (vg)

### **Wraps**

Lemon & cracked pepper tuna mayonnaise & sweetcorn  
Egg mayonnaise & watercress (v)

### **Finger items**

Pork belly bites, sweet chilli  
Mini beef slider, mayonnaise, gherkin  
Chicken scotch egg  
Torched mackerel, fennel, orange, caper salad  
Tandoori king prawn skewer, coriander yoghurt  
Crab pate, cucumber, apple gel  
Mini savoury tarts (v)  
Chargrilled vegetable skewers (vg)  
Moroccan sweet potato pastilla (vg)

### **Desserts**

Strawberry & white chocolate cheesecake  
Lemon meringue, raspberry  
Millionaires shortbread  
Selection of 3 mini treats

**£17.50**

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## CANAPÉS

### Hot

Mini cottage pie

Smoked Lancashire rarebit, prosciutto, puff pastry base

Baked feta, tomato & olive, pastry cup (v)

Vegetarian black pudding, mash & pickled cabbage (v/gf)

Moroccan sweet potato pastilla (vg)

### Cold

Smoked chicken, red onion puree, truffled onion shell

Salmon ceviche, avocado, rye crouton

Compressed cucumber, crab paté, apple gel (gf)

Set brie, grape puree (v/gf)

Mini savoury tart (v)

**£3 per canapé. Minimum of three canapés per person**

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## **Bowl food / Hot buffet menu**

Sesame seared beef, mango, spring onion, chilli, lime & coriander  
Confit lamb hot pot, pickled cabbage  
Teriyaki glazed pork belly, noodle stir fry  
Thai green curry, chicken, jasmine rice (vegetarian option available)  
Fish pie, creamed leeks, peas  
Roast sea trout, cabbage, chorizo  
Cous cous salad, carrot, pistachio (vg)  
Sweet potato dhal, saffron rice, hazelnut (vg)

**Bowl food £6 per bowl. Minimum three bowls per person**

**Buffet: Two choices including a vegetarian, £20**

**Includes chef's choice of salad, and bread**

**Additional options £9**

**Add dessert and coffee £7.50**

Dessert options for canapés, bowl food and hot buffet are seasonal and available on request

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## DINNER MENU 1

### Starters

Handmade parmesan potato gnocchi, braised ham hock, sweet potato puree, pea shoot  
Torchéd mackerel fillet, mackerel pate, apple gel, compressed apple,  
pickled cucumber, dressed leaf (gf)

Compressed celeriac, dressed chicory salad, prosciutto, smoked cheese custard, beetroot crisps (gf)  
Potato & leek velouté with fresh cut bloomer and whipped butter (v/gf)  
Compressed celeriac, dressed chicory salad, beetroot crisps (vg/gf)

### Main courses

Brined chicken breast, stock roasted fondant potato, smoked roast garlic puree,  
seasonal vegetables, chicken sauce (gf)

Pan roast Sea trout fillet, tomato and walnut pesto, olive mash, sun blush tomatoes,  
cavolo nero, dehydrated olive (gf)

Roast pork loin, mashed potato, butter poached turnip, seasonal greens, pork sauce, pickled apple  
Filo bastilla parcel, filled with chickpea, carrot, red pepper, almond and spices, with seasonal vegeta-  
bles (v, available as vg)

### Desserts

Lemon curd tart, raspberry pate de fruits, dried meringue, Italian meringue,  
dehydrated lemon, raspberry gel

Seasonal fruit cheesecake with gin & tonic granita and seasonal fruit compote  
Steamed chocolate and honey sponge, milk ice cream, mini chocolate chip cookies  
Vimto flavoured sponge cake, raspberry gel, dehydrated raspberries, fresh grape  
Vegan lemon cheesecake, vegan blueberry muffin, blueberry pate de fruits,  
dehydrated blueberries (vg)

Second City Coffee or Canton tea

**£37.50**

Please choose one option for each course, plus a vegetarian option.  
Vegan options, or any other dietary needs can be accommodated with ease.  
Please let us know if you have any requirements.

(v) vegetarian, (vg) vegan, (gf) gluten free

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## DINNER MENU 2

### Starters

Honey and dark stout brined and braised pork cheek, stout glaze, pickled breakfast radish, green meat radish (gf)

Gin cured salmon, fennel crisp, soused fennel salad, pickled cockles, red cabbage jam

Braised feather blade of beef, Cajun fried half soft-shell crab, chilli jam, celeriac remoulade

Grilled and crumbed goats' cheese, honey-soaked fig, pistachio and buckwheat crumb, radicchio leaf and crisp (v/gf)

Honey soaked figs salad, pistachio and buckwheat crumb, radicchio leaf and crisp (vg/gf)

### Main courses

Beef fillet cooked medium rare, lightly spiced feta and carrot pastilla, chargrilled baby carrots, cavolo nero

Red wine poached sea bream, glazed salsify, Jerusalem artichoke puree, artichoke crisps, wild mushroom (gf)

Pan roasted duck breast, sautéed savoy cabbage, brunoise carrot, shallot, celery, celeriac puree, salt baked celeriac, duck sauce, seasonal greens

Homemade tortellini, filled with roast onion, parmesan, truffle, thyme and brie, with burnt onion puree, braised onion shells, parmesan shards, tender stem broccoli (v)

Brined and pan roasted hongo mushroom, mushroom barley, leek hay, braised and poached baby red onion (vg/gf)

### Desserts

Hazelnut sponge, caramel 'roulade', salted caramel chocolate truffle, chocolate sorbet, chocolate ganache

Pistachio & white chocolate fondant with homemade honey ice cream

Elderflower parfait, pear gel, pear pate de fruits, lemon curd, lemon balm, poached compressed pears

Manchester tart with coconut, banana and raspberry

Vegan lemon cheesecake, vegan blueberry muffin, blueberry pate de fruits, dehydrated blueberries (vg)

Second City Coffee or Canton tea

**£50**

Please choose one option for each course, plus a vegetarian option.

Vegan options, or any other dietary needs can be accommodated with ease.

Please let us know if you have any requirements.

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