



MANCHESTER ART GALLERY EVENT MENUS 2021

Breakfast

Sausage muffin £6.00

Bacon muffin £6.00

Both served with ketchup and brown sauce

Buttered crumpets with homemade jam (V,VE) £4.50

Seasonal fruit platter, yogurt and honey (V) Vegan yogurt and agave syrup alternatives available £7.00

Fresh Danish/Pain au chocolat (V) £5.50

Tea, coffee and homemade biscuits £3.50

Tea and Coffee £2.45

Jugs of Juice £5.75 per litre

Sandwiches/wraps

Bloomer bread

Smoked applewood, piccalilli relish, squash remoulade (V)

Roasted courgette, red onion and peppers, walnut pesto (VE)

Smoked ham with apple, ale and blueberry chutney

Wraps

Coronation chicken and wilted spinach

Egg mayonnaise and watercress (V)

Chickpea 'tuna' mayonnaise, sweetcorn and cucumber (VE)

£8.75 per choice of 3

Add soup of the day £3.00

Add chips £3.50



Finger Buffet

Choice of sandwiches/wraps from day events menu

~~

Comte and caramelised onion tartlet (V)

Ham hock and pistachio ballotine, caramelised pineapple

Sweet potato and spinach pakora, mint yogurt (VE)

Salt and pepper tofu, crispy quinoa (VE)

Moroccan spiced chicken skewer, apricots and coriander crème fraiche

Jackfruit, date and jerk spiced bon bon, charred orange puree (VE)

Smoked mackerel pate bruschetta, puffed wild rice

~~

Desserts

Millionaire shortbread (V)

Cherry bakewell slice, crème chantilly (V)

Silken tofu chocolate mousse, seasonal red fruit compote, crystallised chocolate

Choice of 3 sandwiches, 3 finger buffet items, green salad, dessert

£19.50 per person

Prices are per person unless otherwise stated, exclusive of VAT



Canapés

Comte cheese and caramelised shallot tartlet (V)
Ham hock and pistachio ballotine, caramelised pineapple
Jackfruit and date bon bon, jerk spiced ketchup, charred orange (VE)
Portobello mushroom steak slice, salsa verde, cashew crumble (VE)
Confit aubergine, caramelised cauliflower, buckfast pickled onions (VE)
Sweet potato and spinach pakora, tomato and coriander salsa, sweetcorn puree (VE)
Salt and pepper tofu, crispy quinoa (VE)
Smoked mackerel pate, puffed rice and kale crisp

Canapes are priced at £9 per person for a choice of 3 per person

Bowl Food/Fork Buffet

Moroccan spiced leek and cauliflower gratin (VE)
Glazed daikon radish, vermicelli, roasted peppers, soy, lime, ginger and agave sauce (VE)
Puy lentil ragout, confit aubergine, curried red lentil puree, quinoa (VE)
Butternut squash and chickpea green curry, pickled cucumber, wild rice (VE)
Shredded chicken thigh in brie and wholegrain mustard sauce, sauteed potatoes
Braised ham hocks in a light parsley and potato broth, with smoked cheddar dumplings

£6.00 per bowl, min 3 bowls

Fork Buffet with salads and breads @ £20.00 per person



Please choose one starter, one main and one dessert.

Allowances will be made for vegetarians and any other special dietary requirements notified in advance.

Supplementary charges will apply when dinner guests are offered a choice of dishes for each course.

Dinner menu

Starters

Bread baked heritage tomato, polenta cake, beetroot mayonnaise (VE)

Sweetcorn chowder, smoked cucumber ketchup, king oyster mushroom beignet (V)

Potted shrimp, charred gem lettuce, melba toast, apple jelly, apple crisp, marie rose sauce

Braised ox tongue, bread sauce bon bon, roasted carrot puree, pickled carrots

Mains

Hasselback heritage carrot, apple and sage mash, pickled onions, sage crisps, gravy (VE)

Macaroni cheese, confit aubergine, roasted cherry tomatoes, onion ash (V)

Confit golden beetroot pithivier, beetroot ragout, potato fondant, picallilli relish, red wine gravy (V)

Roasted cod loin, cauliflower cous cous, caramelised cauliflower puree, kale chimichurri

Chicken supreme, potato fondant and escalivada

Desserts

Eton mess, strawberry and lemon verbena sorbet, tonka bean pannacotta, strawberry gel

Peach melba, raspberry and mint gel, caramelised oats, corn shoots

Chocolate delice, orange cream, confit orange sorbet

Tea and coffee included

Three course dinner menu @ £37.50 per person

Prices are per person unless otherwise stated, exclusive of VAT