The Monastery Manchester Menu

Bring your next daytime conference/meeting to life here with fabulous meals to keep you going throughout the day.

Breakfast Options

Breakfast rolls with tea & coffee	£6.00 per person
Tea, coffee and Danish pastries	£3.75 per person
Fruit bowl (20 pieces of fruit)	£25.00
Fruit platter (serves 10)	£30.00

Morning Breaks

Tea, coffee and biscuits	£3.00 per person
Tea, coffee and mini muffins	£3.50 per person

Afternoon Breaks

Tea, coffee and cake	£3.50 per person
Tea, coffee and biscuits	£3.00 per person
Afternoon tea buffet	£18.95 per person

All prices are inclusive of VAT.

Please speak to your event planner before selecting your menu if would like to know more about our ingredients. Please ensure all food allergies, intolerances and dietary requirements are brought to the attention of your event planner at least 2 weeks before the event.

GF = Gluten Free   V = Vegetarian

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Buffet Options

Sandwiches, wraps and tossed salad   £7.50 per person

Hot Sandwiches served with potato wedges and slaw (*choose 1 meat & 1 veg*)   £8.95 per person

- Pulled pork
- Pulled beef
- BBQ chicken
- Roasted veg and haloumi (V)

Hot Fork Buffet

The hot fork buffet allows you to create a delicious choice for your guests. Please choose either:

- 2 choices for £18.95 per person
- 3 choices for £21.95 per person

Vegetable chilli with basmati rice, soured cream and garlic naan (V)

Chick pea balti with pilau rice, naan bread and mango chutney (V)

White bean cassoulet served with cous cous (V)

Twenty-four hour marinated lamp hot pot served with sweet red cabbage

Braised local beef and Ormskirk mushroom pie served with honey roasted root vegetables

Chicken and leek fricassee served with Anya potatoes

Smoked haddock, potato and gruyere cheese bake, topped with butter pastry Fleuron's served with buttered carrots

Smoked paprika beef chilli with Basmati rice, soured cream and garlic bread

Chicken tikka masala with pilau rice, naan bread and mango chutney

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