



Manchester Art Gallery Trading Company Ltd

Mosley Street, Manchester M2 3JL, UK

0161 235 8862

manchesterartgallery.org

MANCHESTER ART GALLERY EVENT MENUS 2025/2026

Breakfast

Sausage muffin £6.50

Vegan sausage muffin £6.50

Bacon muffin £6.50

Served with ketchup and brown sauce

Gluten free options available

Buttered crumpets with homemade jam (V,VE) £5.00

Seasonal fruit platter, yogurt, and honey (V) *Vegan yogurt and agave syrup alternatives available* £7.50

Season fruit platter (serves 10) £20.00

Fresh Danish/Pain au chocolat (V) £3.25 – (G, N) *nut free options available*

Brita filtered still & sparkling water £1.25 per litre

Tea, coffee, and homemade biscuits £3.75

Tea, coffee, and homemade cake £6.50

Tea and coffee £2.75

Jugs of juice £6.25 per litre

Sandwiches/wraps mix and match fillings

BLT-Crispy streaky bacon, romaine lettuce and sundried tomato mayonnaise on malted grain bloomer

Roast Chicken Caesar- Chicken breast, parmesan, lettuce and Caesar dressing on artisanal baguette

Lancashire cheese, caramelised onion and rocket on rosemary and sea salt foccacia (V)

Smoked salmon, dill cream cheese and cucumber on seeded Campagne roll

Chickpea “tuna” mayonnaise, cress and English mustard on Ciabatta (VE)

Falafel, carrot, coriander yogurt, and pickled shallot pitta (VE, G)

Gluten free options available

£9.50 per choice of 3

Add soup of the day £3.25

Add chips £3.75

**Prices are per person unless otherwise stated,
exclusive of VAT**

Key: (V) Vegetarian, (VE) Vegan, (G) Gluten, (N) Nuts



Buffet options

Minimum numbers of 10 apply for all buffet options

Mezze style

Cured meats

Selection of cheeses

Olives

Hummus

Roasted peppers

Wasabi peas

Crusty bread and whipped butter (*Gluten free options available*)

Fresh salad

£16.00 per person

Finger Buffet

Chef's choice of sandwiches (*Gluten free options available*)

Lancashire cheese and caramelised onion tarts (*V, G*)

Korean style chicken wings

Pasta salad with feta, walnut pesto and roasted red peppers (*V, G, N*)-substitute with vegan cheese for (*VE*)

Ciabatta, tomato and balsamic caramel drizzle (*G*)

Fresh salad

Crisps

~~

Fresh fruit bowl

£22.00 per person

Prices are per person unless otherwise stated, exclusive of VAT

Key: (V) Vegetarian, (VE) Vegan, (G) Gluten, (N) Nuts

Fork Buffet

Choose 2 Mains

Moroccan Chicken Tagine

Slow-cooked chicken thigh with preserved lemon, chickpeas, prunes & warm spices

Braised Beef with Red Wine & Rosemary

Tender beef slow-cooked in red wine, tomato, rosemary & root veg (sulphites)

Miso Roast Butternut Squash & Lentil Ragout (VE)

Roasted butternut squash in miso glaze with spiced lentils & fresh herbs
(vegan, soy, sulphites)

Aubergine & Chickpea Stew (VE)

Smoky tomato base with aubergine, chickpeas, cumin, cinnamon & coriander

Sides – all sides will accompany the two main dishes

Roast Potatoes with Garlic & Paprika

Lemon & Herb Rice

Seasonal Greens with Lemon Oil & Toasted Almonds (nuts)

Flatbreads & Harissa Yoghurt (soy)

£30.00 per person

Bowl Food (Evening only)

Slow Cooked Ox Cheek Bourguignon

creamy mash | pickled shallots (sulphites)

Sticky Miso Chicken Thigh

sushi rice | Taiwanese cucumber salad | sesame | spring onion (soy, sulphites, sesame)

Roasted Cauliflower & Smoked Almond Romesco

spiced crispy chickpeas | charred leeks | parsley oil (nuts) VE

Miso Roast Butternut Squash & Black Rice

roasted hazelnuts | crispy kale | fermented chilli dressing (soy, nuts, sulphites) VE

Fish Finger 'Butty'

katsu curry sauce | mushy peas (gluten, fish, soy)

Bowl food £25.00 per person, based on 3 bowls

Additional bowls at £8.50 per person

Prices are per person unless otherwise stated, exclusive of VAT

Key: (V) Vegetarian, (VE) Vegan, (G) Gluten, (N) Nuts

Savoury Canapés

Fennel Garlic Meatball, Roasted Red Pepper Marinara
(celery)

Yakitori Chicken Skewer, Soy-Mirin Glaze & Sesame
(soy, sulphites, sesame)

Sunblush Tomato & Saffron Arancini with Black Garlic Aioli
(gluten, egg, milk, celery, sulphites)

Spanakopita - Spinach, Feta & Dill Tartlet
(egg, milk)

Salt & Pepper King Prawn with Gochujang & Lime
(gluten, crustacean, soy)

Boquerones- White Anchovy, Olive & Cherry Tomato
(fish)

Onion Bhaji, Coriander Chutney
(sesame, mustard)

Smoked Baba Ganoush, Charred Courgette, Pomegranate
(sesame)

~~

Dessert Canapés

Dark Chocolate Ganache & Hazelnut Tartlet
(nuts) (VE)

Mini Portuguese Custard Tart
(egg, milk, gluten, nuts, sesame)

Assorted French Macarons
(egg, milk, gluten, nuts, soy)

Canapes are priced at £12 per person for a choice of 3 per person
Additional canape at £4.00 per person

Prices are per person unless otherwise stated, exclusive of VAT

Key: (V) Vegetarian, (VE) Vegan, (G) Gluten, (N) Nuts

Dinner menu

Please choose a set menu of 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 - £2.50 starter/£5.00 main/£2.50 dessert – charged per person and applies to the whole party

Halal options may be provided on request and with prior notice

Spring/Summer (April – September 2026)

Starters

Garden Pea, Courgette & Mint Velouté (ve)

mint oil | lemon cream

(celery, sulphites)

Heritage Tomato & Bocconcini (v)

basil | balsamic vinaigrette | rocket

(milk, sulphites)

Warm Shredded Duck with Fermented Chilli & Maple Dressing

cucumber ribbons | carrot | spring onion | pickled ginger |

(soy, sesame, sulphites)

Smoked Mackerel Pâté

Toasted ciabatta | lemon | dill | dressed leaves

(fish, milk, sulphites)

Crispy Tofu Rainbow Salad

edamame | beetroot | quinoa | pomegranate | fermented chilli & maple dressing

(soy, sesame, sulphites)

Mains

Roast Chicken Breast with Chorizo & Butter Bean Cassoulet

spiced potatoes | salsa verde

(sulphites)

Slow-Braised Lamb Tagine

chickpeas | carrot | spiced cous-cous | pomegranate | coriander

(gluten, sulphites)

Miso Baked Cod

sesame greens | crushed new potatoes | ginger & lime dressing

(fish, soy, sesame, sulphites)

Romesco Cauliflower (ve)

patatas bravas | padron peppers | romesco sauce

(sulphites)

Spiced Sweet Potato & Coconut Dahl (ve)

Prices are per person unless otherwise stated, exclusive of VAT

Key: (V) Vegetarian, (VE) Vegan, (G) Gluten, (N) Nuts

lime & ginger tossed greens | charred lime | crispy shallots (sulphites)

Desserts

Chocolate Torte (ve)

cherry sorbet | crystalised chocolate
(gluten)

Eton Mess (v)

summer fruits compote | meringue | crème chantilly
(egg, milk, sulphites)

Lemon & Lime Cheesecake (v)

ginger biscuit base | toasted coconut
(milk, gluten, sulphites)

Sticky Toffee Pudding (ve)

sticky toffee sauce | vanilla ice cream
(gluten)

~~

Freshly brewed tea & coffee

Three course dinner menu served with tea/coffee
@ £55.00 per person

Manchester Art Gallery Trust is the working name of Manchester City Galleries Trust, an independent charity that fund raises to support Manchester City Galleries.

Registered charity no 1048581

Prices are per person unless otherwise stated, exclusive of VAT

Key: (V) Vegetarian, (VE) Vegan, (G) Gluten, (N) Nuts