Manchester Art Gallery Trading Company Ltd

Mosley Street, Manchester M2 3JL, UK 0161 235 235 8862 manchesterartgallery.org

MANCHESTER ART GALLERY EVENT MENUS 2024/2025

Breakfast

Sausage muffin £6.50 Vegan sausage muffin £6.50 Bacon muffin £6.50 Served with ketchup and brown sauce

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

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 Caeser- Chicken breast, parmesan, lettuce and Caeser 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)

£9.50 per choice of 3 Add soup of the day £3.25 Add chips £3.75



Vlanchester Art Gallery

Buffet options

Mezze style

Cured meats

Selection of cheeses

Olives

Hummus

Roasted peppers

Wasabi peas

Crusty bread and whipped butter

Fresh salad

£16.00 per person

Finger Buffet

Chef's choice of sandwiches

Lancashire cheese and caramelised onion tarts (V)

Korean style chicken wings

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

Ciabatta, tomato and balsamic caramel drizzle

Fresh salad

Crisps

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Fresh fruit bowl

£22.00 per person

Bowl Food/Hot Buffet

Puy lentil, wild mushroom, spinach and black bean chilli (V)

Lancashire hotpot

Pulled BBQ jackfruit (VE)

Tandoori chicken skewers

Haddock goujons with tartare sauce and lemon wedges

Braised red cabbage

Wild rice

Garlic, lemon and rosemary roast potatoes

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Slice of cake of the day

Bowl food £22.00 per person, based on 3 bowls

Additional bowls at £6.00 per person

Hot buffet £27.50 per person

Prices are per person unless otherwise stated, exclusive of VAT

Canapés

Crispy pork belly fritter, curried pineapple and coriander gel (M)

Confit duck leg spring roll, spiced plum sauce (M)

Pesto, pea and mint arancini, horseradish sauce (V)

Lancashire cheese and onion tartlet, tomato tapenade (V)

Heritage tomato bruschetta, basil emulsion (VE)

Cauliflower, spinach and red onion bhaji, mango chutney (VE)

Poached queenie scallop, bury black pudding, caramelised cauliflower puree (F)

Potted shrimp and Marie Rose sauce on malted sourdough (F)

<u>Sweet</u>

Manchester tartlet

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

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 2025 – August 2025

Starters

Spring vegetable minestrone with mint and basil pistou, black pepper croutons (VE) Watermelon steak, pistachio crumble, pickled cucumber and black sesame (VE) Slow cooked pork hock terrine, sweetcorn, feta and lime caramel Charred aubergine, smoked cheese and Ras el hanout spiced popcorn (V) Thai spiced cod fishcake, pak choi and harissa mayonnaise

Mains

Honey and anise spiced roast chicken supreme, potato fondant, escalavida sauce Anya potato and roasted spring vegetables, tomato ceviche and coriander salsa, curried red lentil puree (VE)

Smoked haddock, prawn and roast pepper laksa with rice noodles Griddled halloumi and cantaloupe melon salad, crispy capers and toasted breadcrumbs (V) Braised beef brisket, Chipotle, black bean and spring onion on flatbread, roasted apple sauce

Desserts

Passionfruit tart, whipped coconut cream and guava gel (VE) Chocolate mousse, chilli and raspberry jam, honeycomb ice cream (VE) Strawberry and lemon cheesecake, balsamic caramel (VE) Biscoff chocolate torte, Biscoff caramel and vanilla ice cream (VE)

Two course dinner menu served with tea/coffee @ £35.00 per person

Three course dinner menu served with tea/coffee @ £45.00 per person