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 £6.00 Vegan sausage muffin £6.00 Bacon muffin £6.00 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) £3.00

Brita filtered still & sparkling water £1.25 per litre

Tea, coffee, and homemade biscuits £3.50 Tea, coffee, and homemade cake £6.00 Tea and coffee £2.45 Jugs of juice £5.75 per litre

Sandwiches/wraps mix and match fillings

Bloomer bread or tortilla wrap

Roasted chicken, wholegrain mustard and tarragon mayonnaise, pickled breakfast radish Smoked ham, caramelised onion chutney, baby leaf Devilled "egg" salad, tomato, and cucumber (VE) Smoked mackerel mayonnaise and pickled celery Salami, smoked cheese and sunblush tomato salad Egg mayonnaise and watercress (V) Spiced cous cous, charred courgette and roasted carrot salad (VE)

£8.75 per choice of 3 Add soup of the day £3.00 Add chips £3.50

ies Trust, an

Manchester Art

Buffet options

Mezze style

Cured meats

Selection of cheeses

Olives

Hummus

Roasted peppers

Wasabi peas

Crusty bread and whipped butter

Fresh salad

£15.00 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

~~

Fresh fruit bowl

Chocolate truffle selection

£20.00 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

~~

Slice of cake of the day

Bowl food £20.00 per person, based on 3 bowls

Additional bowls at £6.00 per person

Hot buffet £25.00 per person

Prices are per person unless otherwise stated, exclusive of VAT

Manchester Art Gallery

Canapés

Spring/Summer

Seatrout mousse blini (F)
Rollmop herring, cherry tomato and cornichon (F)
Tandoori chicken skewer (M)
Cumberland sausage roll, piccalilli (M)
Mini Waldorf salad on toast (V)
Smoked cheese and chilli jam bruschetta (V)
Carrot gravadlax and roasted cashew cream oatcake (VG)
Smoked sweet potato mousse, charred courgette (VG)

Autumn/Winter

Harissa spiced lamb kofta (M)
Spiced pork and nduja sausage roll (M)
Tandoori baked halloumi, cucumber and black sesame skewer (V)
Dill, caperberry and goats cheese crostini (V)
Smoked salmon, horseradish and cream cheese mousse tartlet (F)
Mackerel and beetroot pate and smashed petis pois on toast (F)
Charred aubergine, roasted cashew cream and crispy quinoa (VE)
Fried artichoke heart, cumin and tahini yogurt (VE)

Canapes are priced at £10 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

Autumn/Winter September 2024 – March 2025

Starters

Hairy Bikers Mulligatawny soup, with croutons and parsley flecked yogurt (VE) (Gluten) Fig, mozzarella, caramelised onion and sage bruschetta, bitter leaf salad and tart lemon dressing (V) (Gluten, dairy)

Bloody Mary shrimp cocktail, beetroot crisps (crustaceans, dairy)

Roasted autumn vegetable tart, ricotta and roasted garlic salad (V) (gluten, eggs, milk)

Braised lamb shoulder and mint filo parcel, cranberry and onion hash (gluten, may contain sulphites)

Mains

Slow cooked beef ragout with pease pudding and parmesan crisp (dairy, may contain sulphites)
Ras el hanout spiced chicken supreme, wild mushroom and garlic fricassee, roast potatoes
Roasted cod and pancetta stuffed jacket potato, creamed leek velouté (fish, dairy)
Farfalle with roasted cavolo nero pesto, spinach, ricotta and pecorino, garlic and rosemary focaccia (V)
(gluten, dairy, egg)

Vegetable dhansak, anise spiced basmati rice and naan bread (VE) (gluten)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream (VE) (gluten) Chocolate and Biscoff torte, raspberry ripple ice cream (VE) (gluten, soya) Rice pudding, hazelnut praline, winter spiced popcorn (VE) (nuts, soya) Apple and blackberry crumble, vanilla custard (VE) (Gluten, soya) Winter fruits Eton mess (egg, dairy)

Manchester Art Gallery

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

<u>Desserts</u>

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)

Three course dinner menu served with tea/coffee @ £42.50 per person