

Welcome to  
The Edwardian  
Manchester

Breakfast

Conference  
Experience

Working  
Lunch

Signature  
Canapés

Signature  
Small Plates

Luncheon  
and Dinner

Bespoke Dining  
Experiences

Beverage  
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THE  
EDWARDIAN  
MANCHESTER  
A RADISSON COLLECTION HOTEL



Bespoke Events & Private Dining at The Edwardian Manchester

Eclectic in flavour, elegant in style, and always exceptional in quality  
– welcome to private dining at The Edwardian Manchester.

Whether set in the grand Hallé Suite, under the Free Trade Hall's stunning arches at Peter Street Kitchen, or in a modern meeting room, our award-winning culinary teams craft bold, bespoke dining experiences for every occasion.





Breakfast



Breakfast

- Breakfast

**CONTINENTAL – £22**

Selection of fresh juices

- Orange, apple and pink grapefruit

**Morning bakery and Viennoiserie**

- Croissant au beurre, pain au chocolat, fruit danish and artisan bread selection, strawberry preserve, orange marmalade, honey
- Homemade granola, muesli and assorted cereals
- Greek yoghurt selection

**Beverage Selection**

- Tea and coffee
- Herbal infusions

**TRADITIONAL – £30**

Selection of fresh juices

- Orange, apple and pink grapefruit

**Morning bakery and Viennoiserie**

- Croissant au beurre, pain au chocolat, fruit danish and artisan bread selection, strawberry preserve, orange marmalade, honey
- Homemade granola, muesli and assorted cereals
- Greek yoghurt selection

**Beverage Selection**

- Tea and coffee
- Herbal infusions

**Please choose two of the following:**

**Our full English**

- Fried or scrambled eggs, Cumberland sausages, sweet-cured streaky bacon, field mushrooms, roasted vine tomato, hash browns and baked beans
- Smoked salmon with free-range scrambled eggs and watercress
- Purple sprouting broccoli and spiced free-range fried eggs, lime yoghurt, cumin and chilli on toasted sourdough

Breakfast

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

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Conference Experience

Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
<div> <div> - Monday Tuesday Wednesday Thursday Friday Saturday Sunday </div> <div> <div> <b>Arrival experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Raspberry croissant v</li> <li>- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds v</li> <li>- Fresh orange juice</li> <li>- Green cleanser</li> </ul> <b>Mid-morning experience – £12</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Chocolate chip cookies v</li> <li>- Whole fruit selection v</li> <li>- Fresh orange juice</li> <li>- Papaya and lime smoothie v</li> </ul> </div> <div> <b>Lunch – £45</b> <ul style="list-style-type: none"> <li>- Selection of Italian meats</li> <li>- Olives v</li> <li>- Sun-blushed tomatoes v</li> </ul> <b>Salads</b> <ul style="list-style-type: none"> <li>- Flaked salmon, fennel and pickled ginger with spicy lemon dressing</li> <li>- Wild rocket, roasted pear and toasted almonds with blue cheese dressing</li> <li>- Tomato ceviche v</li> <li>- Fattoush salad with sumac dressing v</li> </ul> <b>Mains</b> <ul style="list-style-type: none"> <li>- Smoked paprika chicken skewers with stir-fried vegetables</li> <li>- Braised lamb with roast garlic potatoes and root vegetables</li> <li>- Plaice fillet with asparagus and lemon parsley cream</li> <li>- Artichoke tortellini with</li> </ul> <b>Desserts</b> <ul style="list-style-type: none"> <li>- Coffee brûlée, cacao crumble and mascarpone cream v</li> <li>- Strawberry shortbread v</li> </ul> </div> <div> <b>Afternoon experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Mozzarella and basil pesto bruschetta v</li> <li>- Carrot cake v</li> <li>- Sliced fresh fruit v</li> </ul> </div> </div> </div>										
<div> <div> <div> <b>Conference Experience Menu – Monday</b> </div> <div> Please note, our conference experience is available for a minimum of 12 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT. </div> </div> </div>										

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<div> Monday  - Tuesday  Wednesday  Thursday  Friday  Saturday  Sunday </div> <div> <div> <b>Arrival experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Cinnamon croissant v</li> <li>- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries v</li> <li>- Fresh orange juice</li> <li>- Green cleanser</li> </ul> <b>Mid-morning experience – £12</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Milk chocolate cookies v</li> <li>- Whole fruit selection v</li> <li>- Fresh orange juice</li> <li>- Mango and passion fruit smoothie v</li> </ul> </div> <div> <b>Lunch – £45</b> <ul style="list-style-type: none"> <li>- Selection of Italian meats</li> <li>- Olives v</li> <li>- Sun-blushed tomatoes v</li> </ul> <b>Salads</b> <ul style="list-style-type: none"> <li>- Thai beef salad with ginger dressing</li> <li>- Spinach, apple and pecan salad with maple dressing v</li> <li>- Black kale Caesar salad with pepper croutons v</li> <li>- Tabbouleh and pomegranate with lime dressing v</li> </ul> <b>Mains</b> <ul style="list-style-type: none"> <li>- Massaman beef curry with jasmine rice</li> <li>- Lemon-roasted chicken with crushed potatoes and rosemary jus</li> <li>- Ginger and lime pan-fried sea bream with pepper salsa</li> <li>- Pesto pasta Genovese with potatoes and green beans v</li> </ul> <b>Desserts</b> <ul style="list-style-type: none"> <li>- Cardamom and white chocolate brûlée v</li> <li>- Almond, peanut and caramel cheesecake v</li> </ul> </div> <div> <b>Afternoon experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Smoked salmon and lemon caper cream cheese bruschetta</li> <li>- Lemon drizzle cake v</li> <li>- Sliced fresh fruit v</li> </ul> </div> </div>										
<div> <div> <b>Conference Experience Menu – Tuesday</b> </div> <div> Please note, our conference experience is available for a minimum of 12 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT. </div> </div>										

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<div><div>Monday Tuesday - Wednesday Thursday Friday Saturday Sunday</div><div><div><div>Arrival experience – £14<ul style="list-style-type: none"><li>- Tea and coffee</li><li>- Apricot and custard Danish v</li><li>- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds v</li><li>- Fresh orange juice</li><li>- Beetroot and apple cleanser</li></ul></div><div>Mid-morning experience – £12<ul style="list-style-type: none"><li>- Tea and coffee</li><li>- Chocolate chip cookies v</li><li>- Whole fruit selection v</li><li>- Fresh orange juice</li><li>- Strawberry and banana smoothie v</li></ul></div></div><div><div>Lunch – £45<ul style="list-style-type: none"><li>- Selection of Spanish meats</li><li>- Marinated artichokes v</li><li>- Roasted peppers v</li></ul></div><div>Salads<ul style="list-style-type: none"><li>- Wood-smoked salmon and cucumber with lemon dressing</li><li>- Penne with roasted pepper and creamy spicy mayonnaise v</li><li>- Endive, feta, macadamia nuts and roasted figs with honey dressing v</li><li>- Orange and avocado salad with chilli lemon dressing v</li></ul></div><div>Mains<ul style="list-style-type: none"><li>- Za’atar-spiced lamb cutlets with Mediterranean vegetable couscous</li><li>- French-trimmed chicken breast, spinach and garlic potato gratin with thyme jus</li><li>- Miso cod and fennel with soy and ginger sauce</li><li>- Gnocchi with wild mushrooms, cherry tomatoes and basil v</li></ul></div><div>Desserts<ul style="list-style-type: none"><li>- Rosemary panna cotta v</li><li>- Tiramisu gateau v</li></ul></div></div><div><div>Afternoon experience – £14<ul style="list-style-type: none"><li>- Tea and coffee</li><li>- Wild mushroom and goat’s cheese bruschetta v</li><li>- Raisin scones with blackcurrant preserve and clotted cream v</li><li>- Sliced fresh fruit v</li></ul></div></div></div></div>										
<div><div>Conference Experience Menu – Wednesday</div><div>Please note, our conference experience is available for a minimum of 12 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.</div></div>										



Monday  
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#### Arrival experience – £14

- Tea and coffee
- Pain au chocolat v
- Greek yoghurt with the following accompaniments:  
apple compote, chia seeds and walnuts v
- Fresh orange juice
- Carrot, orange and ginger cleanser

#### Mid-morning experience – £12

- Tea and coffee
- White chocolate chip cookie v
- Whole fruit selection v
- Fresh orange juice
- Mixed berry smoothie v

#### Lunch – £45

- Selection of Italian meats
- Olives v
- Sun-blushed tomatoes v

#### Salads

- Duck and pomegranate salad with jalapeño and  
honey dressing
- Classic Caesar salad v
- Mediterranean vegetables, feta and quinoa salad  
with garlic and lemon dressing v
- Mixed baby leaf, banana shallots and sunflower  
seeds with lime and ginger dressing v

#### Mains

- Seared duck breast with shichimi-spiced puy lentils  
and sesame-glazed pak choi
- Butter chicken with pilau rice
- Kaffir lime sea bass with coriander and  
gingerspiced seasonal vegetables
- Roasted vegetables with grilled halloumi and  
harissa salsa v

#### Desserts

- Eton mess v
- Chocolate and hazelnut cake v

#### Afternoon experience – £14

- Tea and coffee
- Cayenne-pepper-crushed avocado bruschetta v
- Victoria sponge cake v
- Sliced fresh fruit v

## Conference Experience Menu – Thursday

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<div> Monday  Tuesday  Wednesday  Thursday  - Friday  Saturday  Sunday </div> <div> <div> <b>Arrival experience – £14</b>  - Tea and coffee  - Raspberry croissant v  - Greek yoghurt with the following accompaniments:  shaved coconut, apricot compote and  sunflower seeds v  - Fresh orange juice  - Watermelon, cucumber and mint cleanser  <b>Mid-morning experience – £12</b>  - Tea and coffee  - Muesli bar v  - Whole fruit selection v  - Fresh orange juice  - Peach and thyme smoothie v </div> <div> <b>Lunch – £45</b>  - Selection of Spanish meats  - Marinated artichokes v  - Roasted peppers v  <b>Salads</b>  - Smoked chicken salad and toasted cashews with  yuzu and lemon sesame oil dressing  - Spicy aubergine and bocconcini salad v  - Artichoke and lemon salad v  - Spinach, goat’s cheese and walnut salad with lime  and parsley dressing v  <b>Mains</b>  - Thyme-infused rump steak, horseradish and garlic  potatoes with cherry tomatoes and wilted spinach  - Roasted pork loin and sautéed savoy cabbage with  grain mustard sauce  - Grilled salmon and steamed broccoli with red  onion and chilli salsa  - Penne Arrabiata with basil oil v  <b>Desserts</b>  - Salted caramel cheesecake v  - Victoria sponge cake v </div> <div> <b>Afternoon experience – £14</b>  - Tea and coffee  - Tomato and basil bruschetta v  - Scones with strawberry preserve and  clotted cream v  - Sliced fresh fruit v </div> </div>										
<div> <div> <b>Conference Experience Menu – Friday</b> </div> <div> Please note, our conference experience is available for a minimum of 12 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT. </div> </div>										

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<div> Monday  Tuesday  Wednesday  Thursday  Friday  - Saturday  Sunday </div> <div> <div> <b>Arrival experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Cinnamon croissant v</li> <li>- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries v</li> <li>- Fresh orange juice</li> <li>- Green cleanser</li> </ul> <b>Mid-morning experience – £12</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Chocolate chip cookies v</li> <li>- Whole fruit selection v</li> <li>- Fresh orange juice</li> <li>- Mango and passion fruit smoothie v</li> </ul> </div> <div> <b>Lunch – £45</b> <ul style="list-style-type: none"> <li>- Selection of Italian meats</li> <li>- Olives v</li> <li>- Sun-blushed tomatoes v</li> </ul> <b>Salads</b> <ul style="list-style-type: none"> <li>- Thai beef salad with ginger dressing</li> <li>- Spinach, apple and pecan salad with maple dressing v</li> <li>- Black kale Caesar salad with pepper croutons v</li> <li>- Tabbouleh and pomegranate with lime dressing v</li> </ul> <b>Mains</b> <ul style="list-style-type: none"> <li>- Massaman beef curry with jasmine rice</li> <li>- Lemon-roasted chicken with crushed potatoes and rosemary jus</li> <li>- Ginger and lime pan-fried sea bream with pepper salsa</li> <li>- Pesto pasta Genovese with potatoes and green beans v</li> </ul> <b>Desserts</b> <ul style="list-style-type: none"> <li>- Cardamom and white chocolate brûlée v</li> <li>- Almond, peanut and caramel cheesecake v</li> </ul> </div> <div> <b>Afternoon experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Smoked salmon and lemon caper cream cheese bruschetta</li> <li>- Lemon drizzle cake v</li> <li>- Sliced fresh fruit v</li> </ul> </div> </div>										
<div> <div> <b>Conference Experience Menu – Saturday</b> </div> <div> Please note, our conference experience is available for a minimum of 12 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT. </div> </div>										

Monday  
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#### Arrival experience – £14

- Tea and coffee
- Apricot and custard Danish v
- Greek yoghurt with the following accompaniments:  
toasted flaked almonds, berry compote and  
flax seeds v
- Fresh orange juice
- Beetroot and apple cleanser

#### Mid-morning experience – £12

- Tea and coffee
- Chocolate chip cookies v
- Whole fruit selection v
- Fresh orange juice
- Strawberry and banana smoothie v

#### Lunch – £45

- Selection of Spanish meats
- Marinated artichokes v
- Roasted peppers v

#### Salads

- Wood-smoked salmon and cucumber with  
lemon dressing
- Penne with roasted pepper and creamy  
spicy mayonnaise v
- Endive, feta, macadamia nuts and roasted figs  
with honey dressing v
- Orange and avocado salad with chilli lemon  
dressing v

#### Mains

- Za'atar-spiced lamb cutlets with Mediterranean  
vegetable couscous
- French-trimmed chicken breast, spinach and garlic  
potato gratin with thyme jus
- Miso cod and fennel with soy and ginger sauce
- Gnocchi with wild mushrooms, cherry tomatoes  
and basil v

#### Desserts

- Rosemary panna cotta v
- Tiramisu gateau v

#### Afternoon experience – £14

- Tea and coffee
- Wild mushroom and goat's cheese bruschetta v
- Raisin scones with blackcurrant preserve and  
clotted cream v
- Sliced fresh fruit v

## Conference Experience Menu – Sunday

Please note, our conference experience is available for a minimum of 12 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.



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Working Lunch

Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
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<div> Monday  - Tuesday  Wednesday  Thursday  Friday  Saturday  Sunday </div> <div> <div> <b>Arrival experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Cinnamon croissant v</li> <li>- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries v</li> <li>- Fresh orange juice</li> <li>- Green cleanser</li> </ul> <b>Mid-morning experience – £12</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Chocolate chip cookies v</li> <li>- Whole fruit selection v</li> <li>- Fresh orange juice</li> <li>- Mango and passion fruit smoothie v</li> </ul> <b>Afternoon experience – £14</b> <ul style="list-style-type: none"> <li>- Tea and coffee</li> <li>- Smoked salmon and lemon caper cream cheese bruschetta</li> <li>- Lemon drizzle cake v</li> <li>- Sliced fresh fruit v</li> </ul> </div> <div> <b>Selection of four sandwiches – £25</b>  <b>With a choice of two salads – £32</b>  <b>With a choice of two salads and two desserts – £38</b>  <b>Lunch</b> <ul style="list-style-type: none"> <li>- Selection of Italian meats</li> <li>- Olives v</li> <li>- Sun-blushed tomatoes v</li> </ul> <b>Salads</b> <ul style="list-style-type: none"> <li>- Thai beef salad with ginger dressing</li> <li>- Spinach, apple and pecan salad with maple dressing v</li> <li>- Black kale Caesar salad with pepper croutons v</li> <li>- Tabbouleh and pomegranate with lime dressing v</li> </ul> <b>Sandwiches</b> <ul style="list-style-type: none"> <li>- Honey-roast ham with wholegrain mustard mayonnaise</li> <li>- Scottish smoked salmon with lemon butter</li> <li>- Rare-roast beef with horseradish mayonnaise</li> <li>- Smoked chicken and avocado with mustard sauce</li> <li>- Speck ham and fig chutney</li> <li>- Tuna mayonnaise with sweetcorn</li> <li>- Cucumber with mint cream cheese v</li> <li>- Cheese with red onion v</li> </ul> </div> <div> <ul style="list-style-type: none"> <li>- Tomato and mozzarella with basil pesto v</li> <li>- Avocado cream with red chilli and lime v</li> </ul> <b>Brioche rolls</b> <ul style="list-style-type: none"> <li>- Duck and pomegranate with hoisin</li> <li>- Ginger-marinated Thai beef with red curry mayonnaise</li> <li>- Prawn Caesar with lime sauce</li> <li>- Pesto chicken with rocket leaves, pine nuts and Parmesan</li> <li>- Tandoori chicken with a chari mayonnaise</li> <li>- Pulled pork with barbecue sauce</li> <li>- Crayfish with dill mayonnaise</li> <li>- Grilled halloumi with roasted red pepper and mango salsa v</li> <li>- Cheddar cheese with red onion and parsley v</li> <li>- Egg mayonnaise with garlic chive v</li> </ul> <b>Desserts</b> <ul style="list-style-type: none"> <li>- Cardamom and white chocolate brûlée v</li> <li>- Almond, peanut and caramel cheesecake v</li> </ul> </div> </div>										
<div> <div>Working Lunch – Tuesday</div> <div> Please note, our working lunch is available for a minimum of 4 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT. </div> </div>										

Monday  
Tuesday  
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#### Arrival experience – £14

- Tea and coffee
- Apricot and custard Danish v
- Greek yoghurt with the following accompaniments:  
toasted flaked almonds, berry compote and  
flax seeds v
- Fresh orange juice
- Beetroot and apple cleanser

#### Mid-morning experience – £12

- Tea and coffee
- Chocolate chip cookies v
- Whole fruit selection v
- Fresh orange juice
- Strawberry and banana smoothie v

#### Afternoon experience – £14

- Tea and coffee
- Wild mushroom and goat's cheese bruschetta v
- Raisin scones with blackcurrant preserve and  
clotted cream v
- Sliced fresh fruit v

#### Selection of four sandwiches – £25

#### With a choice of two salads – £32

#### With a choice of two salads and two desserts – £38

#### Lunch

- Selection of Spanish meats
- Marinated artichokes v
- Roasted peppers v

#### Salads

- Wood-smoked salmon and cucumber with  
lemon dressing
- Penne with roasted pepper and creamy spicy  
mayonnaise v
- Endive, feta, macadamia nuts and roasted figs  
with honey dressing v
- Orange and avocado salad with chilli lemon  
dressing v

#### Sandwiches

- Honey-roast ham with wholegrain mustard  
mayonnaise
- Scottish smoked salmon with lemon butter
- Rare-roast beef with horseradish mayonnaise
- Smoked chicken and avocado with mustard sauce
- Speck ham and fig chutney
- Tuna mayonnaise with sweetcorn

- Cucumber with mint cream cheese v

- Cheese with red onion v

- Tomato and mozzarella with basil pesto v

- Avocado cream with red chilli and lime v

#### Brioche rolls

- Duck and pomegranate with hoisin
- Ginger-marinated Thai beef with red curry  
mayonnaise
- Prawn Caesar with lime sauce
- Pesto chicken with rocket leaves, pine nuts  
and Parmesan
- Tandoori chicken with a chari mayonnaise
- Pulled pork with barbecue sauce
- Crayfish with dill mayonnaise
- Grilled halloumi with roasted red pepper and  
mango salsa v
- Cheddar cheese with red onion and parsley v
- Egg mayonnaise with garlic chive v

#### Desserts

- Rosemary panna cotta v
- Tiramisu gateau v

## Working Lunch – Wednesday

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Monday  
Tuesday  
Wednesday  
Thursday  
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Sunday

#### Arrival experience – £14

- Tea and coffee
- Raspberry croissant v
- Greek yoghurt with the following accompaniments:  
shaved coconut, apricot compote and sunflower  
seeds v
- Fresh orange juice
- Watermelon, cucumber and mint cleanser

#### Mid-morning experience – £12

- Tea and coffee
- Muesli bar v
- Whole fruit selection v
- Fresh orange juice
- Peach and thyme smoothie v

#### Afternoon experience – £14

- Tea and coffee
- Tomato and basil bruschetta v
- Scones with strawberry preserve and  
clotted cream v
- Sliced fresh fruit v

#### Selection of four sandwiches – £25

#### With a choice of two salads – £32

#### With a choice of two salads and two desserts – £38

#### Lunch

- Selection of Spanish meats
- Marinated artichokes v
- Roasted peppers v

#### Salads

- Smoked chicken salad and toasted cashews with  
yuzu and lemon sesame oil dressing
- Spicy aubergine and bocconcini salad v
- Artichoke and lemon salad v
- Spinach, goat's cheese and walnut salad with lime  
and parsley dressing

#### Sandwiches

- Honey-roast ham with wholegrain mustard  
mayonnaise
- Scottish smoked salmon with lemon butter
- Rare-roast beef with horseradish mayonnaise
- Smoked chicken and avocado with mustard sauce
- Speck ham and fig chutney
- Tuna mayonnaise with sweetcorn
- Cucumber with mint cream cheese v

- Cheese with red onion v
- Tomato and mozzarella with basil pesto v
- Avocado cream with red chilli and lime v
- Brioche rolls**
- Duck and pomegranate with hoisin
- Ginger-marinated Thai beef with red curry  
mayonnaise
- Prawn Caesar with lime sauce
- Pesto chicken with rocket leaves, pine nuts  
and Parmesan
- Tandoori chicken with a chari mayonnaise
- Pulled pork with barbecue sauce
- Crayfish with dill mayonnaise
- Grilled halloumi with roasted red pepper and  
mango salsa v
- Cheddar cheese with red onion and parsley v
- Egg mayonnaise with garlic chive v

#### Desserts

- Salted caramel cheesecake v
- Victoria sponge cake v

## Working Lunch – Friday

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Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact			
			Monday Tuesday Wednesday Thursday Friday Saturday - Sunday										
			<p><b>Arrival experience – £14</b></p> <ul style="list-style-type: none"><li>- Tea and coffee</li><li>- Apricot and custard Danish v</li><li>- Greek yoghurt with the following accompaniments: toasted flaked almonds, berry compote and flax seeds v</li><li>- Fresh orange juice</li><li>- Beetroot and apple cleanser</li></ul> <p><b>Mid-morning experience – £12</b></p> <ul style="list-style-type: none"><li>- Tea and coffee</li><li>- Chocolate chip cookies v</li><li>- Whole fruit selection v</li><li>- Fresh orange juice</li><li>- Strawberry and banana smoothie v</li></ul> <p><b>Afternoon experience – £14</b></p> <ul style="list-style-type: none"><li>- Tea and coffee</li><li>- Wild mushroom and goat’s cheese bruschetta v</li><li>- Raisin scones with blackcurrant preserve and clotted cream v</li><li>- Sliced fresh fruit v</li></ul>			<p><b>Selection of four sandwiches – £25</b></p> <p><b>With a choice of two salads – £32</b></p> <p><b>With a choice of two salads and two desserts – £38</b></p> <p><b>Lunch</b></p> <ul style="list-style-type: none"><li>- Selection of Spanish meats</li><li>- Marinated artichokes v</li><li>- Roasted peppers v</li></ul> <p><b>Salads</b></p> <ul style="list-style-type: none"><li>- Wood-smoked salmon and cucumber with lemon dressing</li><li>- Penne with roasted pepper and creamy spicy mayonnaise v</li><li>- Endive, feta, macadamia nuts and roasted figs with honey dressing v</li><li>- Orange and avocado salad with chilli lemon dressing v</li></ul> <p><b>Sandwiches</b></p> <ul style="list-style-type: none"><li>- Honey-roast ham with wholegrain mustard mayonnaise</li><li>- Scottish smoked salmon with lemon butter</li><li>- Rare-roast beef with horseradish mayonnaise</li><li>- Smoked chicken and avocado with mustard sauce</li><li>- Speck ham and fig chutney</li><li>- Tuna mayonnaise with sweetcorn</li></ul>			<ul style="list-style-type: none"><li>- Cucumber with mint cream cheese v</li><li>- Cheese with red onion v</li><li>- Tomato and mozzarella with basil pesto v</li><li>- Avocado cream with red chilli and lime v</li></ul> <p><b>Brioche rolls</b></p> <ul style="list-style-type: none"><li>- Duck and pomegranate with hoisin</li><li>- Ginger-marinated Thai beef with red curry mayonnaise</li><li>- Prawn Caesar with lime sauce</li><li>- Pesto chicken with rocket leaves, pine nuts and Parmesan</li><li>- Tandoori chicken with a chari mayonnaise</li><li>- Pulled pork with barbecue sauce</li><li>- Crayfish with dill mayonnaise</li><li>- Grilled halloumi with roasted red pepper and mango salsa v</li><li>- Cheddar cheese with red onion and parsley v</li><li>- Egg mayonnaise with garlic chive v</li></ul> <p><b>Desserts</b></p> <ul style="list-style-type: none"><li>- Rosemary panna cotta v</li><li>- Tiramisu gateau v</li></ul>				
20													
<p><b>Working Lunch – Sunday</b></p> <p>Please note, our working lunch is available for a minimum of 4 guests. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.</p>													



Signature  
Canapés



Signature Canapés

Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
				- Signature Canapés						
<p><b>PRE-DINNER CANAPÉS</b></p> <p><b>£5.50 per canapé</b></p> <p><b>RECEPTION CANAPÉS</b></p> <p>Please choose a minimum of eight hot, cold and dessert canapés</p> <p>Selection of 8 signature canapés <b>£40 per guest</b></p> <p>Selection of 10 signature canapés <b>£48 per guest</b></p>				<p><b>Cold</b></p> <ul style="list-style-type: none"><li>- London gin-and-lime-cured salmon with cucumber and juniper dressing</li><li>- Goat’s cheese and caramelised onion tartlet v</li><li>- Tuna tartare with wasabi soy</li><li>- Hot miso chips with seared beef tenderloin and wasabi shichimi mayonnaise</li><li>- Pan con tomate with Ibérico ham and extra virgin olive oil</li><li>- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan</li><li>- Corn and courgette taco with cherry tomato, onion and chilli salsa v</li></ul> <p><b>Vegan</b></p> <ul style="list-style-type: none"><li>- Pan con tomate with extra virgin olive oil</li></ul>			<p><b>Hot</b></p> <ul style="list-style-type: none"><li>- Crispy duck tartlet with orange marmalade</li><li>- Cheese and onion fritters v</li><li>- Black cod with green chilli shiso salsa</li><li>- Baby chicken skewers with lemon and miso butter</li><li>- Beef tenderloin skewers with lime and jalapeño salt</li><li>- Grilled king prawns with Sicilian lemon and olive oil</li><li>- Black truffle arancini with Italian hard cheese crème v</li></ul> <p><b>Vegan</b></p> <ul style="list-style-type: none"><li>- Crispy Japanese aubergine with black pepper and ginger</li></ul> <p><b>Dessert</b></p> <ul style="list-style-type: none"><li>- Citrus Eton mess</li><li>- Victoria sponge v</li><li>- Yuzu curd tartlet v</li><li>- Chocolate tart with lemon chilli jam v</li><li>- Lemon and olive oil cornet v</li></ul> <p><b>Vegan</b></p> <ul style="list-style-type: none"><li>- Mochi selection</li></ul>			
<p>Signature Canapés</p> <p>A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.</p>										

Signature Small Plates



Signature Small Plates

- Signature Small Plates

<p><b>SIGNATURE SMALL PLATES</b></p> <p>Please choose a minimum of five signature small plates</p> <p>Individual signature small plates <b>£7.50 per guest</b></p> <p>Selection of six signature small plates <b>£42 per guest</b></p>	<p><b>Cold</b></p> <ul style="list-style-type: none"><li>- San Marzano tomatoes with goat’s cheese, capers and basil v</li><li>- Crab and asparagus salad with Dijon mustard and lemon mayonnaise</li><li>- Classic Caesar salad v</li><li>- Tuna carpaccio with truffle lime dressing</li><li>- Sea bass ceviche</li></ul> <p><b>Vegan</b></p> <ul style="list-style-type: none"><li>- Aubergine carpaccio with shallot and thyme dressing</li></ul> <p><b>Hot</b></p> <ul style="list-style-type: none"><li>- Beer battered cod with truffle and minted peas</li><li>- Oven-roasted salmon with lemon, crispy black kale and goat’s cheese</li><li>- Wagyu beef sliders with creamy spicy mayonnaise</li><li>- Murgh makhani with jeera and saffron pilau</li><li>- Wild mushroom and truffle risotto v</li></ul> <p><b>Vegan</b></p> <ul style="list-style-type: none"><li>- Thai green curry with jasmine rice</li></ul>	<p><b>Dessert</b></p> <ul style="list-style-type: none"><li>- Profiterole bianco v</li><li>- Tiramisu v</li><li>- Mango and passion fruit brûlée v</li></ul> <p><b>Midnight snacks</b></p> <ul style="list-style-type: none"><li>- Chicken shawarma</li><li>- Veggie chicken shawarma v</li></ul>
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Signature Small Plates

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.



Starters  
Pasta Course  
Main Course  
Desserts  
Gallery



## Luncheon and Dinner

- Starters  
Pasta Course  
Main Course  
Desserts  
Gallery

Please select one option per course for all attendees.

**BRONZE – £12**

- Salmon carpaccio with oregano, chilli avocado and olive oil
- Smoked duck with balsamic truffle teriyaki
- San Marzano tomatoes with goat’s cheese, capers and basil v

**Vegan**

- Spinach, watermelon and lime with black pepper dressing

**SILVER – £15**

- Sea bass and blood orange ceviche
- Garlic king prawns with crispy kale salad and labneh tahini dressing
- Seared aubergine carpaccio with thyme and feta yoghurt dressing v

**Vegan**

- Seared aubergine carpaccio with thyme dressing

**GOLD – £18**

- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Marinated duck salad with pomelo and pomegranate
- Burrata with heritage tomatoes, basil and sherry vinegar dressing v

**Vegan**

- Heritage tomatoes, basil and sherry vinegar dressing

Luncheon and Dinner - Starters

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Please select one option per course for all attendees.

PASTA COURSE - £9

- Goat’s cheese gnocchi with rocket, speck ham and Parmesan crème
- Spinach and ricotta ravioli with sage butter
- Gnocchi with San Marzano tomatoes, peperoncino and basil
- Rigatoni ai funghi with wild mushrooms and parsley lemon butter
- Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil

Vegan

- Vegan cheese gnocchi with rocket, basil and lemon oil

Luncheon and Dinner - Pasta Course

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Starters

Pasta Course

- Main Course

Desserts

Gallery

Please select one option per course for all attendees.

**BRONZE – £25**

- Lemon-and-thyme-roasted corn-fed chicken with gratin dauphinois, tenderstem broccoli and shallot jus
- Roasted duck with spiced potatoes, clementine sauce and red cabbage infused with cinnamon and juniper
- Oven-baked salmon, pearl barley and organic lemon risotto with oven-roasted baby fennel

**Vegan**

- Gnocchi with cherry tomato, garlic and basil

**SILVER – £28**

- Paprika-and-lemon-spiced roasted baby chicken with rosemary roasted potatoes and garlic wilted baby spinach in lemon butter sauce
- Honey-roasted cod with creamed spring onion potatoes, lemon-infused rainbow chard and baby leeks with Champagne butter sauce
- Portobello mushroom, black cabbage and goat's cheese Wellington with shallot and garlic sauce v

**Vegan**

- Portobello mushroom, black cabbage and cheese Wellington with shallot and garlic French beans

**GOLD – £32**

- Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tenderstem broccoli and roasted baby onions
- Oregano, basil and garlic infused lamb rack with crispy Lovers potatoes and glazed heritage carrots
- Lemon sole with green herb potatoes, Parmesan cream and garlic buttered asparagus

**Vegan**

- Wild mushroom risotto with truffle oil and shavings

Luncheon and Dinner - Main Course

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Starters  
Pasta Course  
Main Course  
- Desserts  
Gallery

Please select one option per course for all attendees.

BRONZE – £10

- Baked sour cream cheesecake with raspberry coulis and crushed biscuit v
- Lemon Eton mess with crispy meringue and white chocolate Chantilly crème

Vegan

- Orange blossom panna cotta with passion fruit, mango and Thai basil

SILVER – £11

- Crème fraîche cheesecake with toasted brioche streusel, citrus confit and cinnamon v
- Mascarpone cream with fresh raspberries, lime and Victoria sponge

Vegan

- Valrhona chocolate mousse with morello cherries and cocoa sponge

GOLD – £13

- Wigmore brûlée with Espelette shortbread and honey apple jam
- Yuzu curd with fresh black berries, black sesame sorbet and miso cress v

Vegan

- Salted caramel ice cream with roasted hazelnuts and coffee macaron

Luncheon and Dinner - Desserts

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Starters  
Pasta Course  
Main Course  
Desserts  
- Gallery





Indian  
Little Diner



- Indian  
Little Diner

INDIAN – £75

Sharing Platter

- Tawa masala prawns
- Lamb samosa
- Chicken tikka
- Served with coriander mint chutney

Sharing Platter v

- Hara bhara kebab
- Vegetable samosa
- Paneer tikka
- Served with date and tamarind chutney and coriander mint chutney

Main Courses

Sharing karahi dishes served over live flame

- Malabar king prawn curry  
Aromatic Kerelan curry with spiced coconut milk
- Methi chicken  
Succulent chicken with fresh methi leaves, yogurt and mixed fragrant spices
- Lamb nihari  
Slow-cooked lamb on the bone marinated in aromatic spices from the Hyderabad region
- Bhindi masala  
A delicious north Indian dish with fried okra, garlic, onion and dried mango spice v
- Dal Makhni  
24-hour slow-cooked black lentils with cream, originating from the Punjab region v

Served with:

Masala chillies, desi salad, chilli lime pickle, jeera rice and burani raita

Dessert

Saffron and pistachio rasmalai v

Indian  
- Little Diner

THREE COURSES AND ONE SIDE – £25

Starters

- Chicken and noodle soup
- Dough balls with herbs and garlic butter

Main Courses

- Macaroni and cheese with broccoli v
- Penne with tomato crème v
- Cumberland sausage and mash with onion gravy
- Fish and chips
- Grilled chicken with steamed vegetables

Sides

- French fries
- Sweet potato fries
- Steamed vegetables

Desserts

- Selection of ice creams
- Fruit salad
- Strawberries and cream with crushed meringue and toffee

THE MINI SHAKE SELECTION – £6

- Oreo cookies and cream
- Strawberry and cream
- Banana fudge and salted caramel

Bespoke Dining Experiences - Little Diner

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Champagne  
Wines  
Spirits  
Beers & Softs



Beverage List

Wild Idol, Alcohol Free Sparkling White £60









Champagne

Wines

- Spirits 1 2

Beers & Softs

OUR SPIRIT SELECTION	
American Whiskey	50ml
Bulleit Rye	£10
Jack Daniel's	£9
Maker's Mark	£9
WhistlePig Rye 10 year	£16
Woodford Reserve	£10
Tequila	
Ocho Blanco	£9
Ocho Reposado	£10
Patrón Añejo	£17
Patrón Blanco	£15
Patrón Reposado	£16
Tapatio Añejo	£12
Tapatio Blanco	£8.5
Cognac	
Courvoisier 3 star	£10
Hennessy XO	£35
Rémy Martin XO	£30

Liqueurs/ Digestifs	50ml
Baileys	£8.5
Disaronno Amaretto	£8.5
Kahlúa	£8.5
Sambuca	£8.5
Tia Maria	£8.5

Beverage List - Spirits

Please note, mixers for spirits are charged at £3.25 each. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

<b>BEER</b>	<b>Bottle</b>	<b>SPARKLING</b>	<b>£4.5</b>
Asahi Super Dry	£5.75	Fever-Tree	
Modelo Especial	£6	Lemonade	
Noam	£7	Tonic	
Sassy Cidre Brut	£6	Naturally light tonic	
Sassy Cidre Rosé	£6	Soda	
Asahi Super Dry 0%	£5	Ginger ale	
<b>SOFT</b>		Ginger beer	
Bottled water	£5.5	Mediterranean tonic	
Nordaq still water			
Nordaq sparkling water			
<b>JUICES</b>	<b>£4.5</b>	Coke	
Fresh orange (96 kcal)		Diet Coke	
Fresh apple (220 kcal)		Coke Zero	
Fresh grapefruit (97 kcal)			
Cranberry (113 kcal)			
Tomato (36 kcal)			

Beverage List - Beers & Softs

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

- First Floor [1](#) [2](#)  
Second Floor - Hallé Suite  
Third Floor  
Fourth Floor



## Floorplans

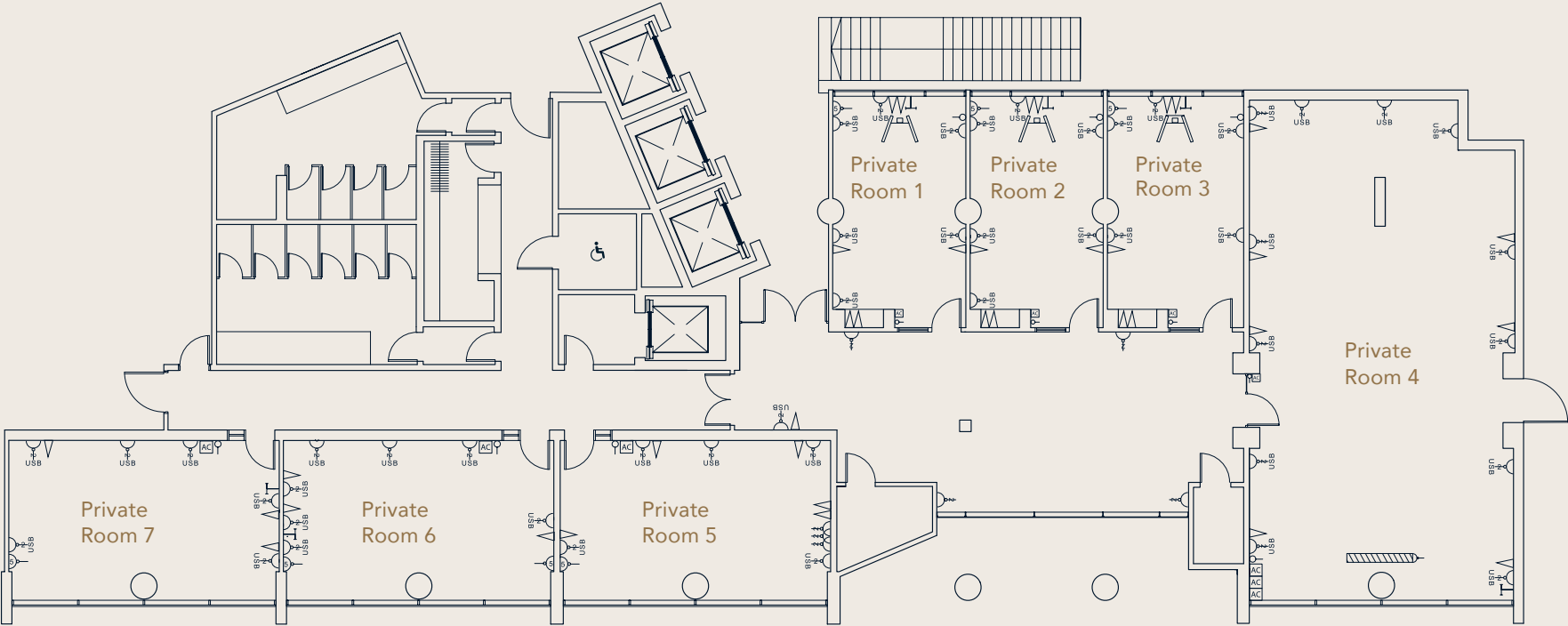
- First Floor

12

Second Floor - Hallé Suite

Third Floor

Fourth Floor

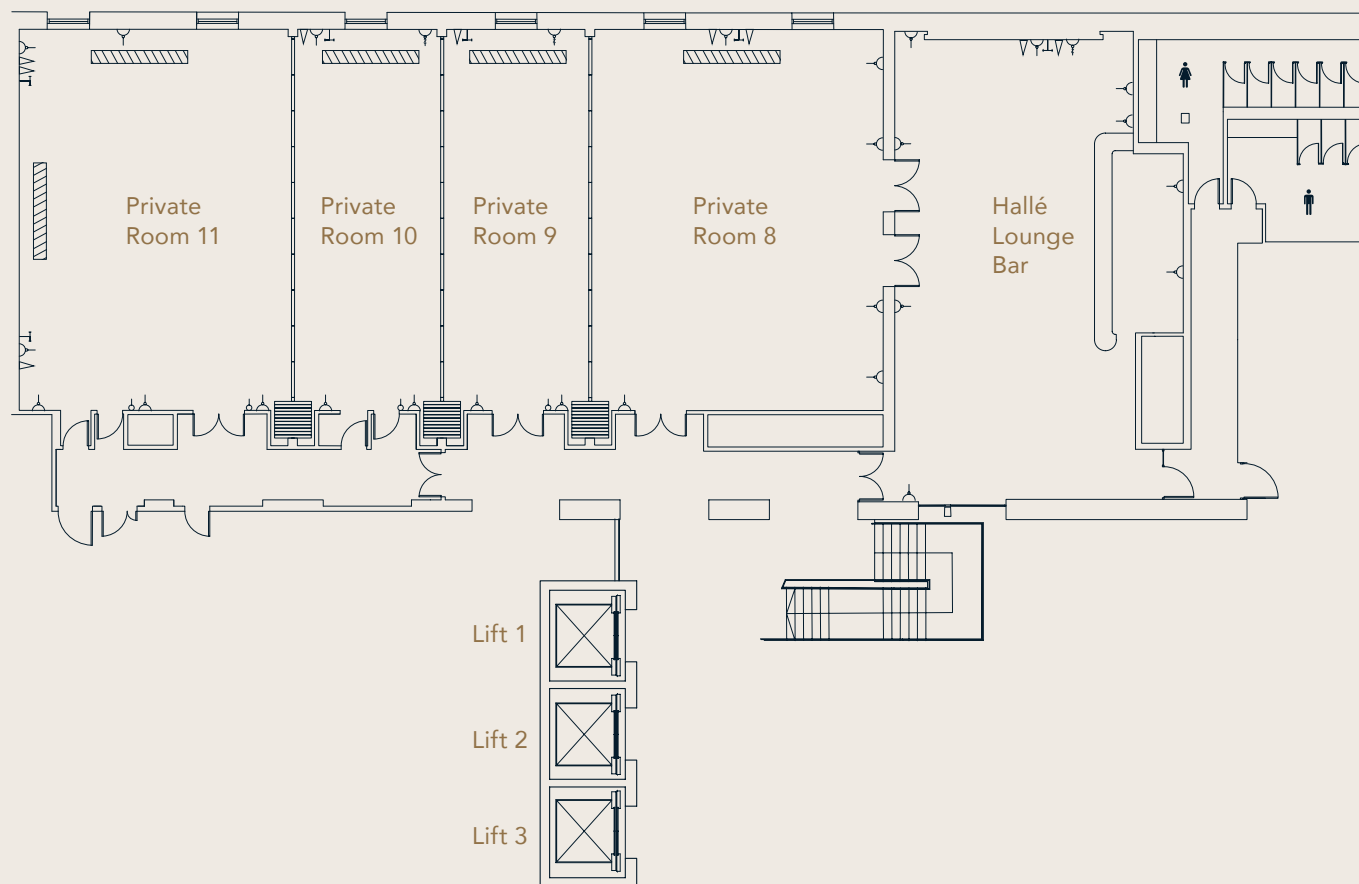


Floorplans - First Floor



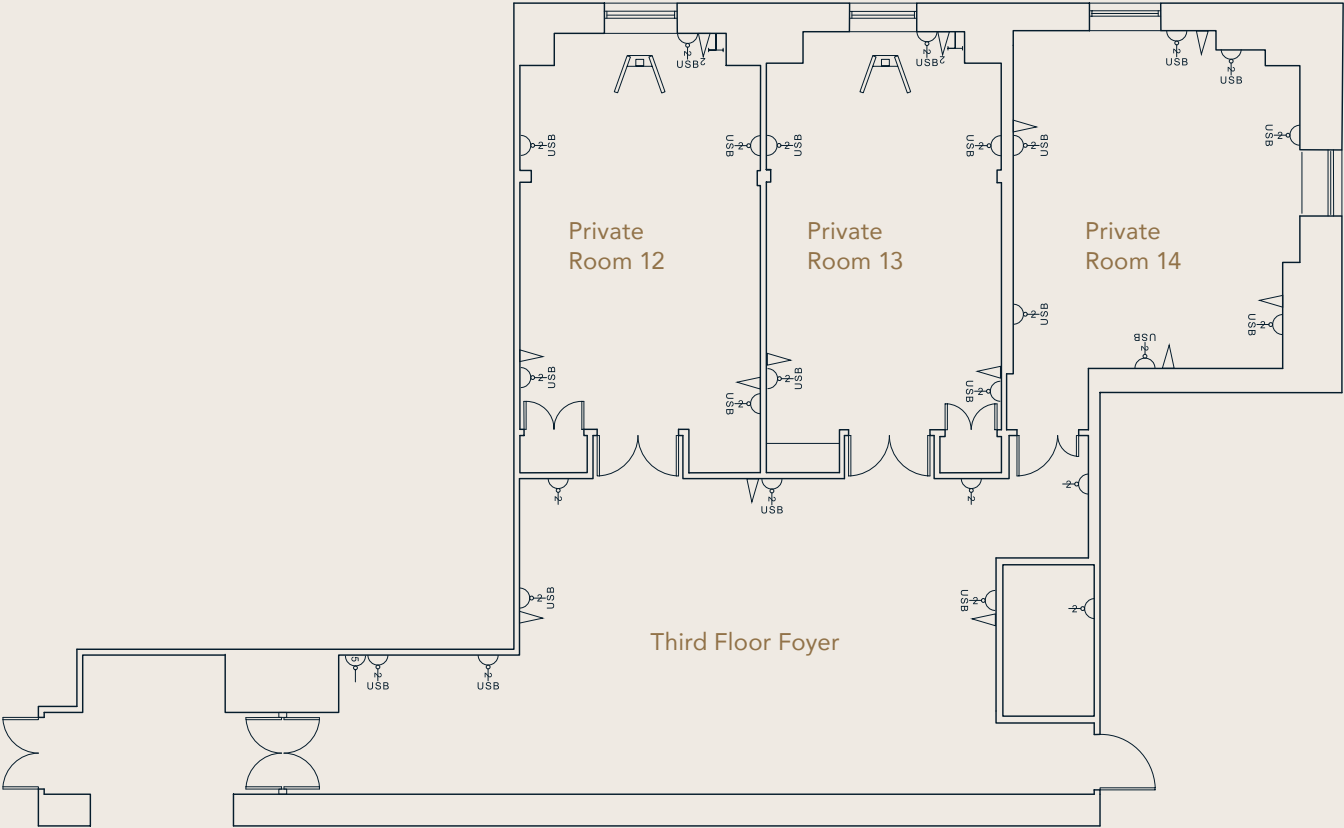


First Floor  
- Second Floor Hallé Suite **1** **2**  
Third Floor  
Fourth Floor





First Floor  
Second Floor - Hallé Suite  
- Third Floor **1** **2**  
Fourth Floor

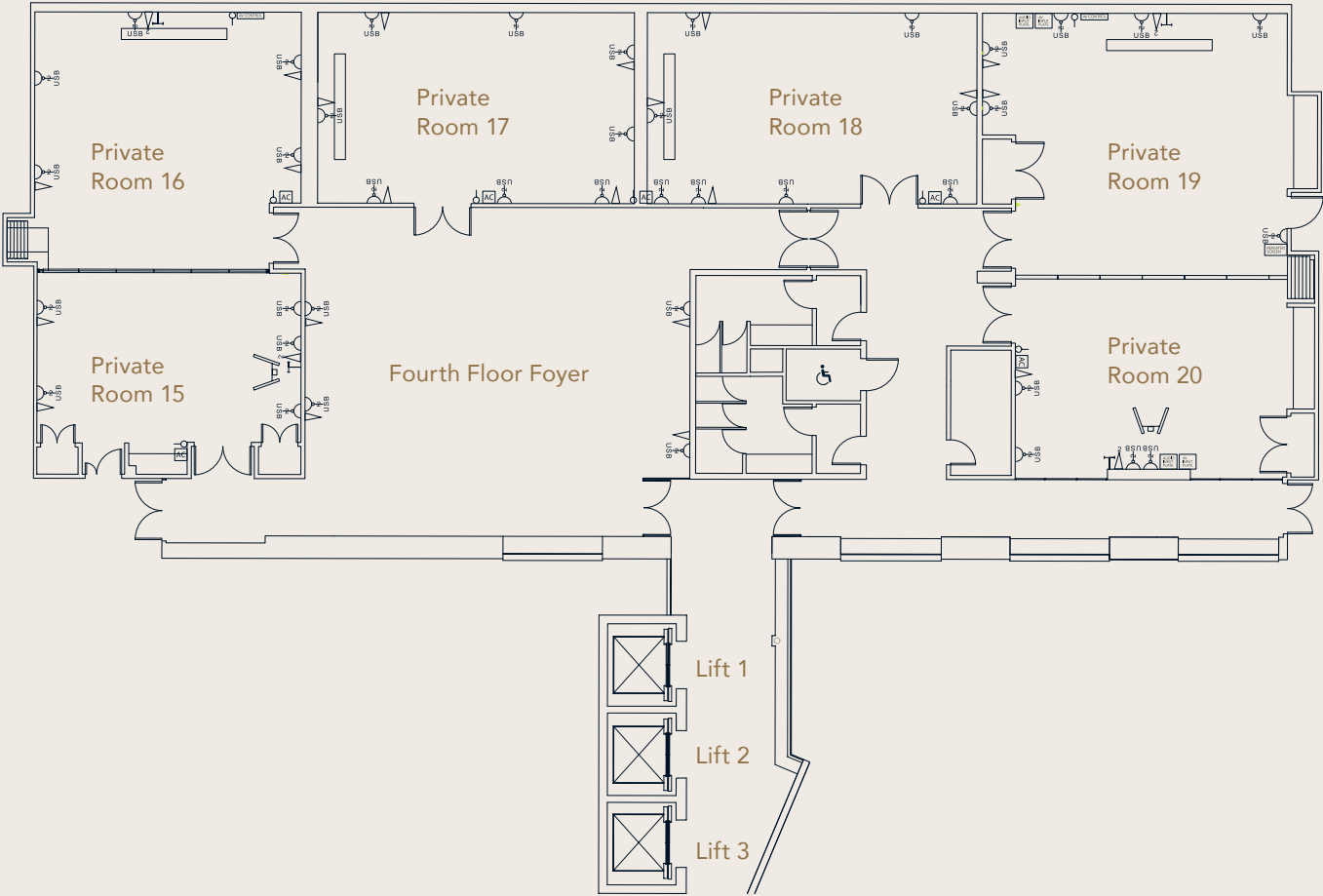


Floorplans - Third Floor

CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Private Room 12	30	20	18	20	18	35	20
Private Room 13	30	20	18	20	18	35	20
Private Room 14	30	16	16	16	18	35	20
Third Floor Foyer						50	

DIMENSIONS	Area		Length		Width		Height	Natural daylight	
	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Private Room 12	36	387	8	26’3”	4.6	15’1”	2.25	7’4”	✓
Private Room 13	36	387	8	26’3”	4.6	15’1”	2.25	7’4”	✓
Private Room 14	40	430	6.9	22.7”	5.8	19’	2.25	7’4”	✓

First Floor  
Second Floor - Hallé Suite  
Third Floor  
- Fourth Floor **1** **2**



Floorplans - Fourth Floor

CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Private Room 15 & 16	80	40	36	30	40	60	60
Private Room 15	30	16	14	12	12	20	20
Private Room 16	50	30	16	18	18	30	30
Private Room 17	50	20	24	18	18	50	30
Private Room 18	50	20	24	18	18	50	30
Private Room 19 & 20	100	50	40	36	60	80	80
Private Room 19	50	26	20	20	24	40	40
Private Room 20	40	18	14	14	12	20	20
Fourth Floor Foyer						60	

DIMENSIONS	Area		Length		Width		Height		Natural daylight
	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Private Room 15 & 16	105	1130	14	45'11"	7.7	25'3"	2.25	7'4"	
Private Room 15	45	484	5.8	19'	7.7	25'3"	2.25	7'4"	
Private Room 16	60	645	7.5	24'7"	7.7	25'3"	2.25	7'4"	
Private Room 17	52	559	5.5	18'	9.4	30'10"	2.25	7'4"	
Private Room 18	53	570	5.5	18'	9.6	31'5"	2.25	7'4"	
Private Room 19 & 20	118	1270	16.3	53'5"	9.2	30'2"	2.25	7'4"	✓
Private Room 19	66	710	7.8	25'7"	9.6	31'5"	2.25	7'4"	
Private Room 20	52	559	5.8	19'	9.2	30'2"	2.25	7'4"	✓





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