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 teamscraft bold, bespoke dining experiences for every occasion.

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.

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

Conference Experience

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
- Mango and passion fruit smoothie v

Lunch – £45

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

Salads

- Thai beef salad with ginger dressing
- Spinach, apple and pecan salad with maple dressing v
- Black kale Caesar salad with pepper croutons v
- Tabbouleh and pomegranate with lime dressing v

Mains

- Massaman beef curry with jasmine rice
- Lemon-roasted chicken with crushed potatoes and rosemary jus
- Ginger and lime pan-fried sea bream with pepper salsa
- Pesto pasta Genovese with potatoes and green beans v

Desserts

- Cardamom and white chocolate brûlée v
- Almond, peanut and caramel cheesecake v

Afternoon experience – £14

- Tea and coffee
- Smoked salmon and lemon caper cream cheese bruschetta
- Lemon drizzle cake v
- Sliced fresh fruit v

Conference Experience Menu – Monday

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.

Arrival experience – £14

- Tea and coffee
- Cinnamon croissant v
- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries v
- Fresh orange juice
- Green cleanser

Mid-morning experience – £12

- Tea and coffee
- Milk chocolate 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 – Tuesday

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.

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 ginger-spiced 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 – Wednesday

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.

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

Lunch – £45

- 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 v

Mains

- 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

Desserts

- Salted caramel cheesecake v
- Victoria sponge cake v

Afternoon experience – £14

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

Conference Experience Menu – Thursday

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.

Arrival experience – £14

- Tea and coffee
- Apple lattice v
- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds v
- Fresh orange juice
- Green cleanser

Mid-morning experience – £12

- Tea and coffee
- Chocolate chip cookies v
- Whole fruit selection v
- Fresh orange juice
- Papaya and lime smoothie v

Lunch – £45

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

Salads

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Wild rocket, roasted pear and toasted almonds with blue cheese dressing
- Tomato ceviche v
- Fattoush salad with sumac dressing v

Mains

- Smoked paprika chicken skewers with stir-fried vegetables
- Braised lamb with roast garlic potatoes and root vegetables
- Plaice fillet with asparagus and lemon parsley cream
- Artichoke tortellini with sun-blushed tomatoes and mascarpone v

Desserts

- Coffee brûlée, cacao crumble and mascarpone cream v
- Strawberry shortbread v

Afternoon experience – £14

- Tea and coffee
- Mozzarella and basil pesto bruschetta v
- Carrot cake v
- Sliced fresh fruit v

Conference Experience Menu – Friday

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.

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
- Milk Chocolate 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 – Saturday

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.

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 cookies v
- Whole fruit selection v
- Fresh orange juice
- Mixed berry smoothie v

Lunch – £45

- Selection of Italian meats
- Marinated artichokes v
- Sun-blushed tomatoes v

Salads

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 ginger spiced 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
- Cayenneo-pepper crushed avocado bruschetta v
- Victoria sponge cake 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.

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

Working Lunch

Arrival experience – £14

- Tea and coffee
- Cinnamon croissant v
- Greek yoghurt with the following accompaniments: pumpkin seeds, honey and goji berries v
- Fresh orange juice
- Green cleanser

Mid-morning experience – £12

- Tea and coffee
- Chocolate chip cookies v
- Whole fruit selection v
- Fresh orange juice
- Mango and passion fruit smoothie v

Afternoon experience – £14

- Tea and coffee
- Smoked salmon and lemon caper cream cheese bruschetta
- Lemon drizzle cake 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 Italian meats
- Olives v
- Sun-blushed tomatoes v

Salads

- Thai beef salad with ginger dressing
- Spinach, apple and pecan salad with maple dressing v
- Black kale Caesar salad with pepper croutons v
- Tabbouleh and pomegranate with lime 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

- Cardamom and white chocolate brûlée v
- Almond, peanut and caramel cheesecake v

Working Lunch – Monday

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.

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 – Tuesday

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.

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

Afternoon experience – £14

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

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

- Eton mess v
- Chocolate and hazelnut cake v

Working Lunch – Wednesday

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.

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 – Thursday

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.

Arrival experience – £14

- Tea and coffee
- Apple lattice v
- Greek yoghurt with the following accompaniments: granola, pear compote and basil seeds v
- Fresh orange juice
- Green cleanser

Mid-morning experience – £12

- Tea and coffee
- Chocolate chip cookies v
- Whole fruit selection v
- Fresh orange juice
- Papaya and lime smoothie v

Afternoon experience – £14

- Tea and coffee
- Mozzarella and basil pesto bruschetta v
- Carrot cake 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 Italian meats
- Olives v
- Sun-blushed tomatoes v

Salads

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Wild rocket, roasted pear and toasted almonds with blue cheese dressing
- Tomato ceviche v
- Fattoush salad with sumac 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

- Coffee brûlée, cacao crumble and mascarpone cream v
- Strawberry shortbread v

Working Lunch – Friday

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.

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
- Milk chocolate 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 – Saturday

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.

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 cookies v
- Whole fruit selection v
- Fresh orange juice
- Mixed berry smoothie v

Afternoon experience – £14

- Tea and coffee
- Cayenneo-pepper crushed avocado bruschetta v
- Victoria sponge cake 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 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

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

- Eton mess v
- Chocolate and hazelnut cake v

Working Lunch – Sunday

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.

Signature Canapés

PRE-DINNER CANAPÉS

£5.50 per canapé

RECEPTION CANAPÉS

Please choose a minimum of eight hot, cold and dessert canapés

Selection of 8 signature canapés
£40 per guest

Selection of 10 signature canapés
£48 per guest

Cold

- London gin-and-lime-cured salmon with cucumber and juniper dressing
- Goat's cheese and caramelised onion tartlet v
- Tuna tartare with wasabi soy
- Hot miso chips with seared beef tenderloin and wasabi shichimi mayonnaise
- Pan con tomate with Ibérico ham and extra virgin olive oil
- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Corn and courgette taco with cherry tomato, onion and chilli salsa v

Vegan

- Pan con tomate with extra virgin olive oil

Hot

- Crispy duck tartlet with orange marmalade
- Cheese and onion fritters v
- Black cod with green chilli shiso salsa
- Baby chicken skewers with lemon and miso butter
- Beef tenderloin skewers with lime and jalapeño salt
- Grilled king prawns with Sicilian lemon and olive oil
- Black truffle arancini with Italian hard cheese crème v

Vegan

- Crispy Japanese aubergine with black pepper and ginger

Dessert

- Citrus Eton mess
- Victoria sponge v
- Yuzu curd tartlet v
- Chocolate tart with lemon chilli jam v
- Lemon and olive oil cornet v

Vegan

- Mochi selection

Signature Canapés

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

Signature Small Plates

SIGNATURE SMALL PLATES

Please choose a minimum of five signature small plates

Individual signature small plates
£7.50 per guest

Selection of six signature small plates
£42 per guest

Cold

- San Marzano tomatoes with goat's cheese, capers and basil v
- Crab and asparagus salad with Dijon mustard and lemon mayonnaise
- Classic Caesar salad v
- Tuna carpaccio with truffle lime dressing
- Sea bass ceviche

Vegan

- Aubergine carpaccio with shallot and thyme dressing

Hot

- Beer battered cod with truffle and minted peas
- Oven-roasted salmon with lemon, crispy black kale and goat's cheese
- Wagyu beef sliders with creamy spicy mayonnaise
- Murgh makhani with jeera and saffron pilau
- Wild mushroom and truffle risotto v

Vegan

- Thai green curry with jasmine rice

Desert

- Profiterole bianco v
- Tiramisu v
- Mango and passion fruit brûlée v

Midnight snacks

- Chicken shawarma
- Veggie chicken shawarma v

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

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.

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.

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

Luncheon and Dinner - Gallery

Bespoke Dining Experiences

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

Bespoke Dining Experiences - Indian

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

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

- Champagne
Wines
Spirits
Beers & Softs

CHAMPAGNE	
Brut	
Bollinger Special Cuvée Brut NV	£115
Charles Heidsieck Brut Réserve NV	£100
Moët & Chandon Brut Impérial NV	£90
Ruinart Blanc de Blancs	£180
Veuve Clicquot Yellow Label Brut NV	£98
Rosé	
Billecart-Salmon Brut Rosé NV	£115
Laurent-Perrier Cuvée Rosé NV	£160
Moët & Chandon Rosé Impérial NV	£100
Prestige Cuvée	
Dom Pérignon Brut Vintage 2002/2005	£395
Krug Grande Cuvée Brut NV	£450
Louis Roederer Cristal 2014	£650
Sparkling Wine	
Gusbourne Blanc de Blancs 2019	£74
Gusbourne Rosé 2019	£80
Nyetimber Blanc de Blancs 2015	£95
Prosecco Extra Dry, Fantinel NV -	£55
Non Alcoholic	
Wild Idol, Alcohol Free Sparkling White	£60

Beverage List - Champagne

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

WHITE WINE

Alentejo, Monte Velho Branco £36
Esporão (Roupeiro, Antão Vaz, Perrum)
Portugal 2023

Chablis, La Chablisienne £66
La Sereine (Chardonnay) Chablis,
France 2019

De Loach, Russian River Valley £70
(Chardonnay) California,
USA 2022

Élevé (Marsanne, Viognier) £35
Languedoc, France 2024

Fantinel 'Borgo Tesis' (Pinot Grigio) £40
Grave del Friuli, Italy 2023

Flagstone Noon Gun £33
(Chenin Blanc, Sauvignon Blanc, Viognier)
Western Cape, South Africa 2022

Gavi di Gavi, Toledana £56
Domini Villa Lanata (Cortese)
Piemonte, Italy 2023

Sancerre, Les Collinettes £78
Joseph Mellot (Sauvignon Blanc)
Loire Valley, France 2023

Timo (Vermentino) £44
San Marzano, Italy 2024

ROSÉ WINE

Pure Rosé, Mirabeau £48
(Grenache, Cinsault, Vermentino)
Côtes de Provence, France 2022

Whispering Angel Rosé, Château d'Esclans £60
(Grenache, Vermentino, Cinsault)
Côtes de Provence, France 2023

RED WINE

Amarone della Valpolicella Classico £95
Bolla (Corvina, Rondinella, Molinara)
Veneto, Italy 2017

Barbera d'Alba, Enrico Serafino (Barbera) £58
Piemonte, Italy 2021

Billi Billi Shiraz, Mount Langi Ghiran £38
(Syrah) Western Victoria, Australia 2021

Cabaletta, Tenute Fiorebelli £44
(Corvina, Rondinella, Cabernet Sauvignon)
Veneto, Italy 2023

Château Boutisse, Grand Cru £74
(Merlot, Cabernet Sauvignon, Cabernet Franc)
Saint-Émilion, France 2018

'Closerie de Vaudieu' Châteauneuf-du-Pape £85
Château de Vaudieu (Syrah, Grenache,
Mourvedre) Southern Rhône, France 2022

Élevé (Carignan) Roussillon £35
France 2023

Flagstone Longitude £33
(Shiraz, Cabernet Sauvignon, Malbec)
Western Cape, South Africa 2022

Rioja Crianza, Baigorri £52
(Tempranillo, Garnacha, Mazuelo)
Spain 2020

Saint Clair, Origin £60
(Pinot Noir) Marlborough,
New Zealand 2022

Terrazas de Los Andes £56
(Malbec), Uco Valley, Mendoza,
Argentina 2022

Beverage List - Wines

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

OUR SPIRIT SELECTION

Vodka	50ml
Absolut	£8.5
Belvedere	£10
Cîroc	£12
Grey Goose	£11
Ketel One	£9
Konik's Tail	£11
Skyy	£9
Gin	
Bombay Sapphire	£8.5
Gin Mare	£12
Hendrick's	£10
Monkey 47	£15
Roku	£10
Sipsmith	£11
Tanqueray	£9
Tanqueray 10	£14
Flavoured Gin	
Bombay Citron Pressé	£8.5
Malfy Rosa	£9
Tarquin's Rhubarb & Raspberry	£10
Tarquin's Blood Orange	£10

Rum	50ml
Bacardi Carta Blanca	£8.5
Brugal 1888 Doblemente Añejado	£12
El Dorado 3 year	£9
El Dorado 12 year	£12
Havana 3 year	£9
Havana 7 year	£10
Japanese Whisky	
Single Malt	
Hakushu Distiller's Reserve	£18
Yamazaki 12 year	£24
Yamazaki Distiller's Reserve	£20
Blended	
Hibiki Harmony	£20
Nikka from the Barrel	£14
Suntory Toki	£10
The Nikka 12 year	£30

Scotch Whisky	
Single Malt	
Balvenie 21 year	£35
Dalwhinnie 15 year	£14
Glenfiddich 12 year	£10
Glenfiddich 15 year Solera	£14
Glenfiddich 18 year	£20
Glenlivet Founder's Reserve	£10
Glenmorangie 12 year	£9.5
Lagavulin 16 year	£18
Laphroaig 10 year	£12
Macallan Double Cask 12 year	£16
Oban 14 year	£18
Talisker 10 year	£12
Blended	
Chivas Regal 12 year	£9
Chivas Regal 18 year	£14
Johnnie Walker Black Label	£10
Johnnie Walker Gold Label	£12
Monkey Shoulder	£8.5
Irish Whiskey	
Jameson	£9

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.

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.

BEER	Bottle
Asahi Super Dry	£5.75
Modelo Especial	£6
Noam	£7
Sassy Cidre Brut	£6
Sassy Cidre Rosé	£6
Asahi Super Dry 0%	£5
SOFT	
Bottled water	£5.5
Nordaq still water	
Nordaq sparkling water	
JUICES	£4.5
Fresh orange (96 kcal)	
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

SPARKLING	£4.5
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	
Coke	
Diet Coke	
Coke Zero	

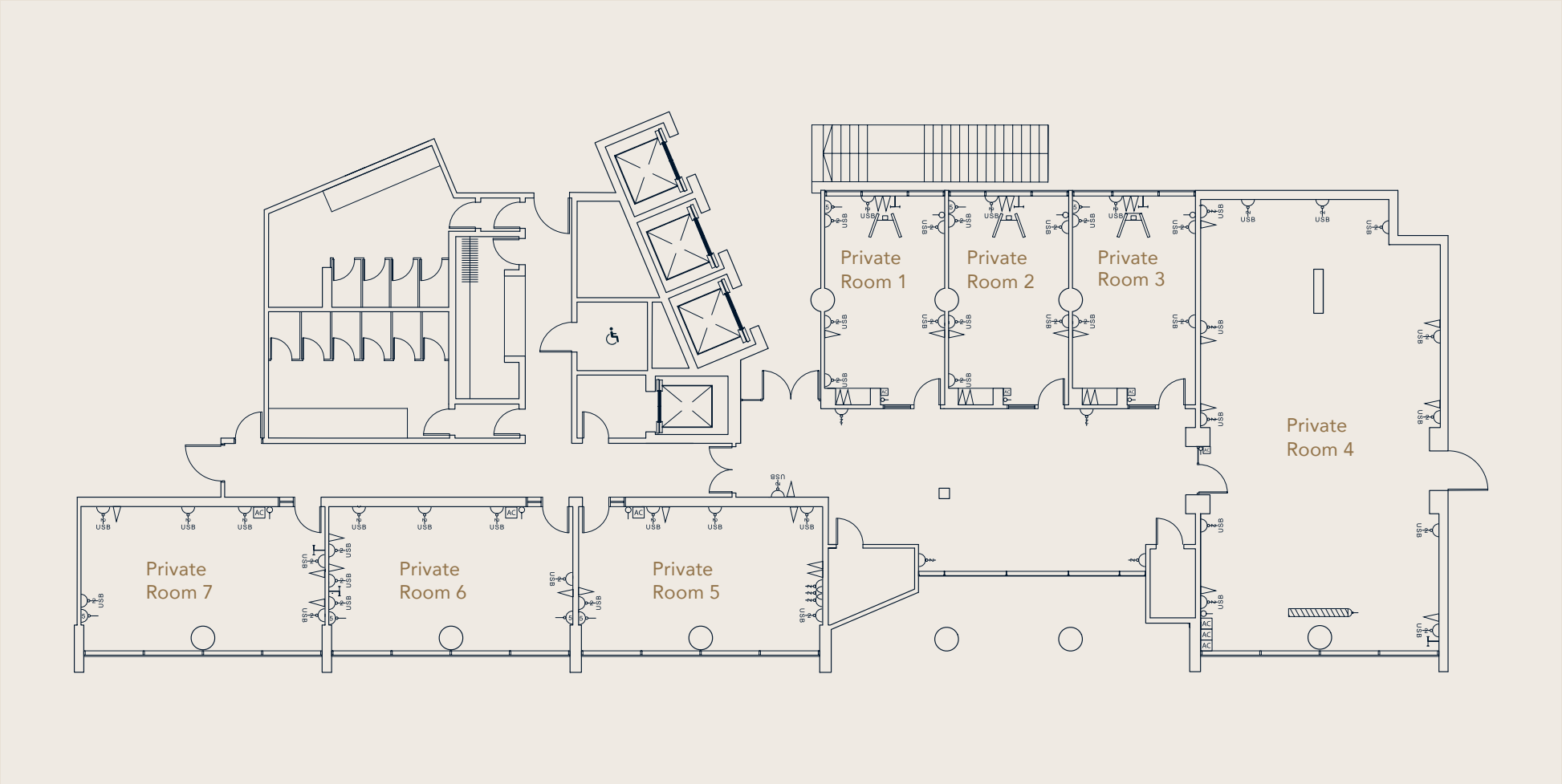
Beverage List - Beers & Softs

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 1 2
Second Floor - Hallé Suite
Third Floor
Fourth Floor



Floorplans - First Floor

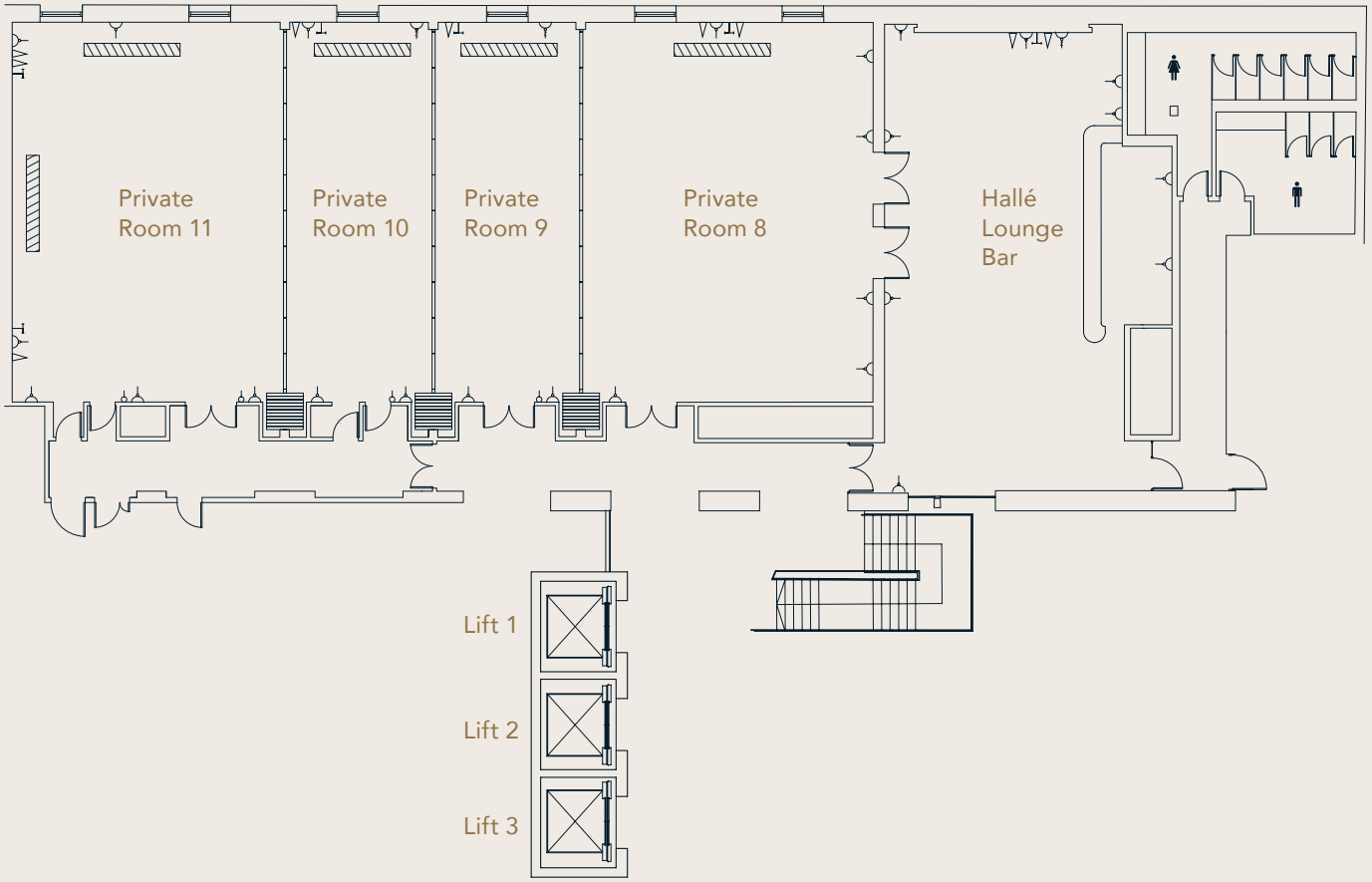
- First Floor 1 2
Second Floor - Hallé Suite
Third Floor
Fourth Floor

CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Private Room 1			10				8
Private Room 2			10				8
Private Room 3			10				8
Private Room 4	80	40	24	24	50	80	60
Private Room 5	26		16				16
Private Room 6			16				16
Private Room 7	26		16				16

	Area		Length		Width		Height		Natural daylight
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Private Room 1	24	258	6.8	22’4”	3.6	11’8”	2.1	7’2”	✓
Private Room 2	24	258	6.8	22’4”	3.6	11’8”	2.1	7’2”	✓
Private Room 3	24	258	6.8	22’4”	3.6	11’8”	2.1	7’2”	✓
Private Room 4	104	119	14.4	47’2”	7.4	24’3”	2.19	7’2”	✓
Private Room 5	34	366	7.6	24’11”	4.5	14’9”	2.1	7’2”	✓
Private Room 6	34	366	7.6	24’11”	4.5	14’9”	2.1	7’2”	✓
Private Room 7	34	366	7.6	24’11”	4.5	14’9”	2.1	7’2”	✓

The Details - First Floor

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



Floorplans - Second Floor

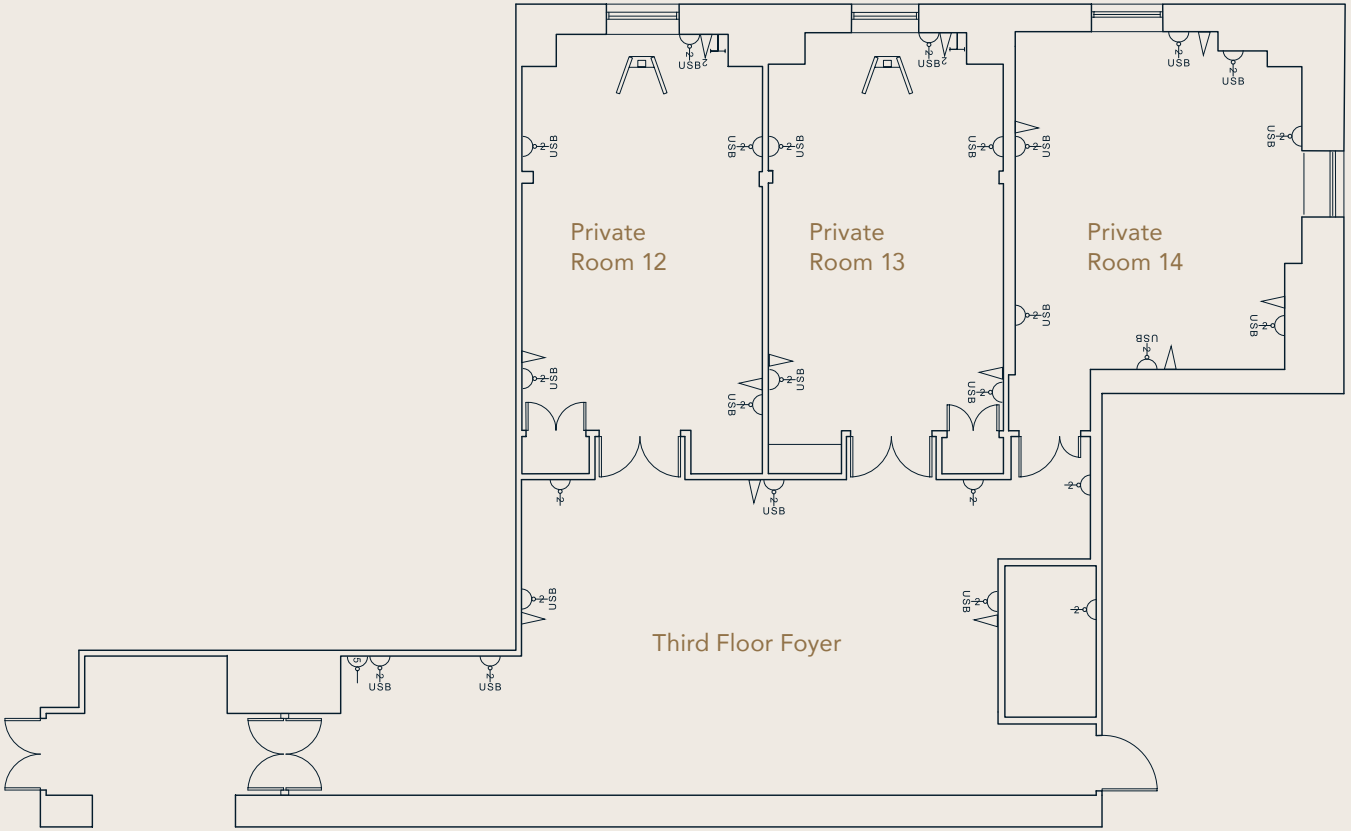
First Floor
- Second Floor Hallé Suite 1 2
Third Floor
Fourth Floor

CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Hallé Suite	400	180	80	90	180	500	280
Private Room 8	120	50	30	30	54	125	80
Private Room 9	60	24	20		24	50	30
Private Room 10	60	24	20		24	50	30
Private Room 11	120	50	30	30	54	125	80
Hallé Lounge Bar						180	

	Area		Length		Width		Height		Natural daylight
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Hallé Suite	357	3843	27.5	90’3”	13	42’8”	3.6	11’8”	✓
Private Room 8	127	1367	9.8	32’2”	13	42’8”	3.6	11’8”	✓
Private Room 9	62	667	4.8	15’9”	13	42’8”	3.6	11’8”	✓
Private Room 10	62	667	4.8	15’9”	13	42’8”	3.6	11’8”	✓
Private Room 11	105	1130	8.1	26’7”	13	42’8”	3.6	11’8”	✓
Hallé Lounge Bar	113	1216	7.9	25’11”	15.1	49’6”	2.09	6’10”	

The Details - Second Floor

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



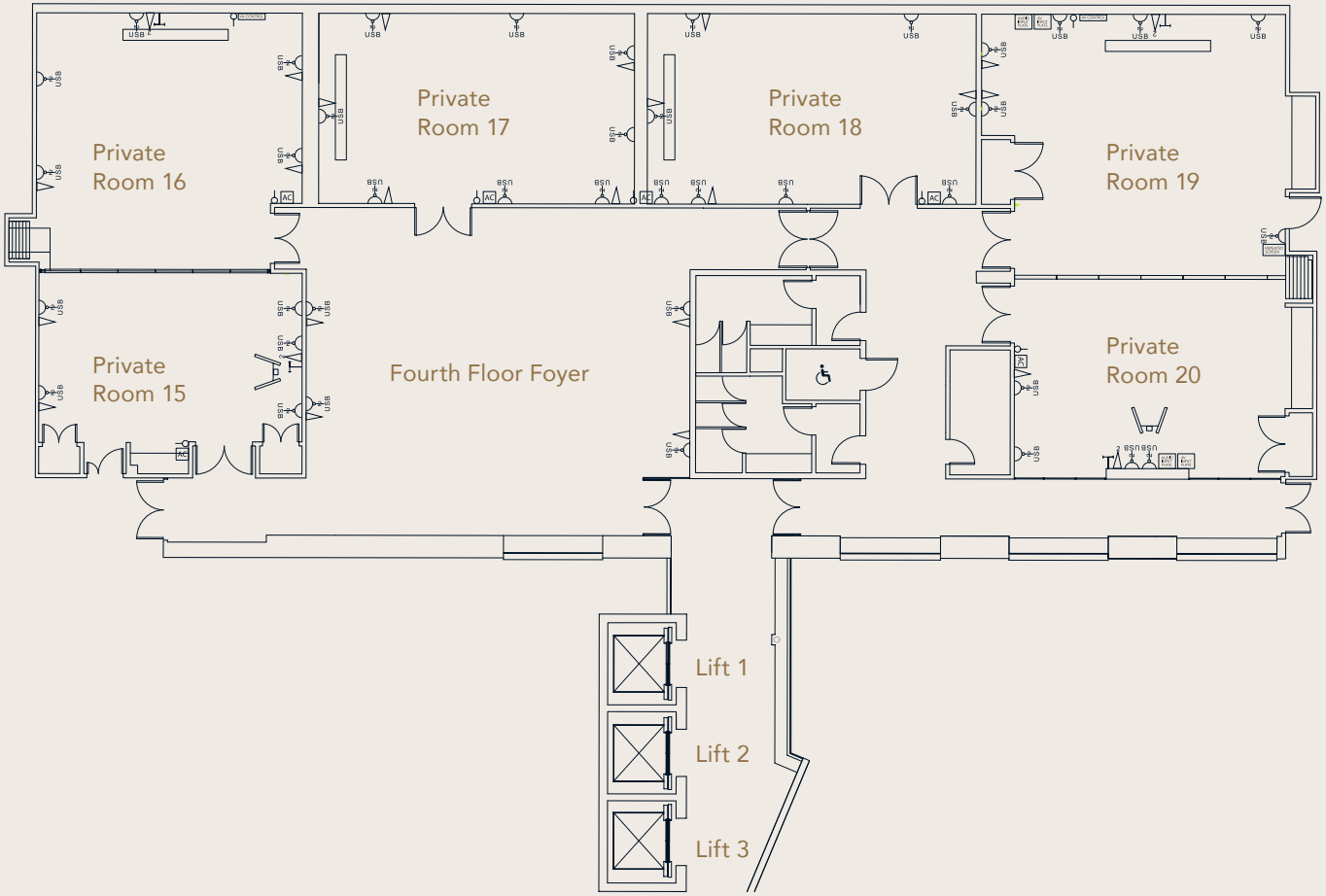
Floorplans - Third Floor

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	

	Area		Length		Width		Height		Natural daylight
DIMENSIONS	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”	✓

The Details - Third Floor

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



Floorplans - Forth Floor

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

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	

	Area		Length		Width		Height		Natural daylight
DIMENSIONS	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”	✓

The Details - Forth Floor

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Contact