
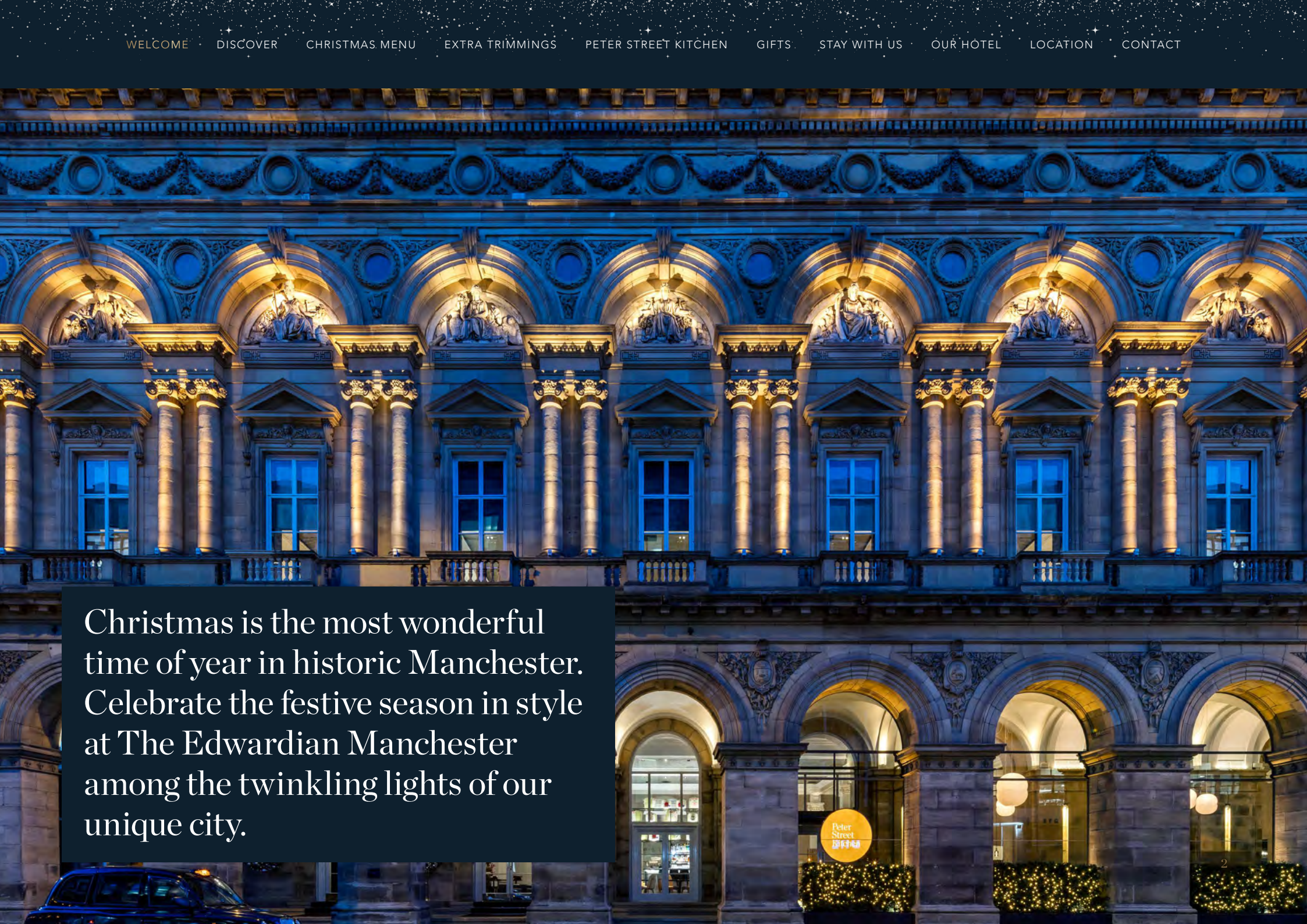


THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL



2024

The Festive Season



Christmas is the most wonderful time of year in historic Manchester. Celebrate the festive season in style at The Edwardian Manchester among the twinkling lights of our unique city.



Magical Settings for Seasonal celebrations

Whether you're staying over or having your Christmas celebration with us, we'll make sure it's magical.

Choose one of our five-star event spaces, accommodating up to 500 guests reception style and up to 250 for a dinner dance. Select stunning rooms such as the grand Hallé Suite, housed within the original part of the Free Trade Hall, or Private Room 4, featuring floor-to-ceiling windows and opulent décor.

With menus highlighting the finest of festive dining, spaces that exude luxury and professional event organisers to arrange every detail, you can be sure of a night everyone will remember. Raise your glass with us this year and make this Christmas the most magical one.

[ENQUIRE NOW](#)

Christmas Menu

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.*

£85 per guest

This package includes a glass of prosecco on arrival, three-course Christmas dinner, half a bottle of house wine, half a bottle of still or sparkling water, freshly brewed coffee and mince pies, centrepiece decorations and Christmas crackers.

ENQUIRE NOW

Appetiser

Crispy duck and pomegranate with papaya chilli dressing

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crisps

Main Course

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and truffle peppercorn sauce

Buttered cod fillet with garlic-steamed stem broccoli and green herb sauce

Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tender stem broccoli and roasted baby onions**

Dessert

Christmas pudding with Cognac crème and winter berries

Dark chocolate tart with raspberry Chantilly and glazed pecans

Tea, coffee and mince pies

Vegetarian & Vegan Menu

* Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £10.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 10% service charge will be added to your final bill. Subject to minimum numbers.

** +£5 supplement



Christmas Menu

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.*

£85 per guest

This package includes a glass of prosecco on arrival, three-course Christmas dinner, half a bottle of house wine, half a bottle of still or sparkling water, freshly brewed coffee and mince pies, centrepiece decorations and Christmas crackers.

ENQUIRE NOW

Vegetarian Menu

Appetiser

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

Main Course

Portobello mushroom, black cabbage and goat's cheese Wellington with roasted lemon heritage carrots
Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Dessert

Orange and honey cheesecake with lemon sable
Tea, coffee and mince pies

Vegan Menu

Appetiser

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

Main Course

Portobello mushroom and black cabbage Wellington with roasted lemon heritage carrots
Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Dessert

Sticky toffee and poached pear pudding with toffee sauce
Tea, coffee and mince pies

Extra Trimmings

*Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £10.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 10% service charge will be added to your final bill. Subject to minimum numbers.



Extra Trimmings

Add extra sparkle to your Christmas celebrations with our bespoke selections, whether it is a festive glass of mulled wine to kick off proceedings or music from our resident DJ to get people dancing at the end of the night.

Prices include VAT

The Fine Print

All packages include a dedicated Events Manager, a pre-event consultation and menu tasting.

Also included are round tables, cocktail tables, chairs, linen, cutlery and crockery, waiting staff and a manned cloakroom.

A discretionary 10% service charge will be added to your final bill.

Additional charges for room hire and security may be applicable.

[ENQUIRE NOW](#)

Upgrade to Champagne on arrival
£13 per guest

Three canapés served with your arrival drink
£15 per guest

Surcharge for a pre-ordered choice menu of three starters, three mains and three desserts
£10 per guest

Cheese course (shared platter)
£7.50 per guest

Place names
£2 per guest

DJ
£850

Price available on request for:
Entertainment & theming
Tailored drinks package
Cash bar



Peter Street Kitchen

Christmas Day

Available for lunch or dinner time

£155 per guest

ENQUIRE NOW

To Start

Searched scallop with tarragon infused caviar butter and spiced brioche crumb

Smoked duck breast with plum glaze, orange and fennel salad

Stracciatella with cinnamon roasted plums, hard cheese crisps and balsamic sea salt v

Palate Cleanser

Rosé Rioja jelly with mandarin sorbet v

Main Course

Dover sole fillet with chargrilled baby leeks, crab tortellini and lemon butter sauce

Aged beef Wellington with charred greens and red wine reduction

Corn-fed chicken breast, chestnut mushrooms and winter truffle with rosemary jus

Cavolo nero, goat's cheese and butternut squash en croute with tarragon crème v

All served with orange and mānuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Cinnamon crème brûlée with sugar crisp and blood peach sorbet v

Valrhona chocolate fondant with hazelnut ice cream v

Baked vanilla cheesecake with black cherry sorbet and Amarena cherries v

Dessert

Salted caramel chocolates and pâte de fruit selection v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

v Suitable for vegetarians.



Peter Street Kitchen

Festive Bespoke Dining Menu

£85 per guest

ENQUIRE NOW

Signatures

Lemon butter and shichimi sea salt edamame v
 Seared beef gyoza tacos with truffle chilli dressing
 Crispy duck and pomegranate with papaya chilli dressing
 Crispy filo king prawns with wasabi mayonnaise
 Seafood truffle risotto
 Sliced ribeye with truffle and wasabi butter
 Chargrilled cabbage steak with jalapeño truffle butter v
 Spiced Mexican fried rice v

Dessert

Christmas pudding
 with brandy sauce v
 Kurīmu
 Passion fruit crème brûlée with coconut sorbet
 and umeshu jelly

**Includes a glass of Moët & Chandon Brut
 Impérial NV or a spiced mandarin spritz**

If you have a food allergy or intolerance,
 please speak to a member of our staff
 before you order or consume any food or
 beverage. A discretionary service charge
 of 12.5% will be added to your bill.
 All prices are inclusive of VAT.

v Suitable for vegetarians.

Festive Set Menu

£39 Two courses

£45 Three courses

ENQUIRE NOW

Appetiser

Crispy Baja fish tacos, cabbage slaw and habanero
 mayonnaise
 Crispy duck and pomegranate with papaya chilli dressing
 Spiced lime asparagus v
 Roasted buttered corn with salted chilli and lime v

Main Course

Stone bass with crushed Andean chilli lime sea salt
 Fine cuts of skewered beef tenderloin served on
 a hot lava stone, with lime, habanero and jalapeño salt
 Chargrilled cabbage steak with jalapeño truffle butter v
 Grilled soya mince empanadas with melted cheese,
 serrano chilli and cilantro red onion salad v

Dessert

White chocolate cheesecake with passion fruit sorbet v
 Yoghurt and white chocolate mousse with Goma sponge
 and Calpico sorbet v
 Christmas pudding with brandy sauce v

**Includes a glass of Gusbourne Blanc
 de Blancs or a spiced mandarin spritz**

Peter Street Kitchen

New Year's Eve

Start As You Mean To Go On

From 5pm
£125 per guest

ENQUIRE NOW

To Start

Yellowtail sashimi with truffle yuzu soy and miso salt

Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise

Beef tataki and black truffle ponzu

Vegetable gyoza taco with spicy lime avocado salsa v

Second Course

Prawn tempura with ama ponzu

Crispy duck and pomegranate with papaya and chilli dressing

Kohlrabi salad with crispy leeks and white goma dressing v

Chargrilled cabbage steak with jalapeño truffle butter v

Main Course

Stone bass with crushed Andean chilli lime sea salt

Baby chicken with lemon and miso butter

Sliced ribeye with truffle and wasabi butter

150g Japanese Wagyu ribeye with chilli truffle teriyaki (£40 supplement)

Black pepper vegetarian chicken v

Served with your choice of side

Spiced lime asparagus v

Spiced Mexican fried rice v

Dessert

Kurimu

Passion fruit crème brûlée with coconut sorbet and umeshu jelly

Karupiko

Yogurt and white chocolate mousse with goma sponge and Calpico sorbet

Chizukēki

White chocolate cheesecake with mango sorbet v

Includes a glass of Moët & Chandon Brut Impérial NV or a spiced mandarin spritz

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v Suitable for vegetarians.

Peter Street Kitchen

New Year's Eve

New Year's Eve Countdown With DJ

From 8.30pm
£175 per guest

ENQUIRE NOW

To Start

Lemon butter and shichimi sea salt edamame v
Fondue de queso with chorizo and baked tortilla chips

Second Course

Yellowtail sashimi with truffle yuzu soy and miso salt
Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise
Beef tataki and black truffle ponzu
Vegetable gyoza taco with spicy lime avocado salsa v

Third Course

Prawn tempura with ama ponzu
Crispy duck and pomegranate with papaya and chilli dressing
Kohlrabi salad with crispy leeks and white goma dressing v
Chargrilled cabbage steak with jalapeño truffle butter v

Main Course

Stone bass with crushed Andean chilli lime sea salt
Baby chicken with lemon and miso butter
Sliced ribeye with truffle and wasabi butter
150g Japanese Wagyu ribeye with chilli truffle teriyaki
(£40 supplement)
Black pepper vegetarian chicken v

Served with your choice of side

Spiced lime asparagus v
Spiced Mexican fried rice v

Dessert

Kurimu
Passion fruit crème brûlée with coconut sorbet
and umeshu jelly

Karupiko
Yogurt and white chocolate mousse with
goma sponge and Calpico sorbet

Chizukēki
White chocolate cheesecake with mango sorbet v

**Includes a a glass of Moët & Chandon
Brut champagne on arrival and during
midnight toast. Includes DJ set.**

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v Suitable for vegetarians.



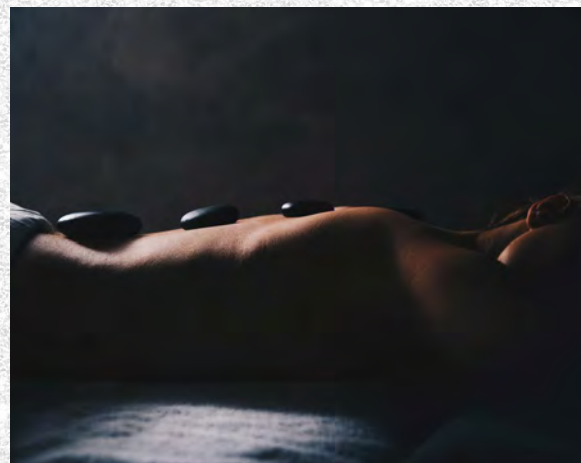
Gift Experiences

Let your gift do the talking.

Whatever you want to say, say it exquisitely with a magical overnight stay, spectacular dining experience, decadent afternoon tea or a luxurious spa day, all in Manchester's iconic Free Trade Hall.

It's more than a gift. It's an ode to fabulousness.

[DISCOVER MORE](#)





Stay With Us

Bring the festivities to a close with an outstanding hotel experience for your guests.

Slip away after the celebrations to your luxury bedroom and wake up to a leisurely breakfast in the morning, perhaps followed by a relaxing visit to The Spa & Gym.

Price from £149*

* Accommodation rates are available from 25th November 2024 - 5th January 2025. Rates include VAT and breakfast and are subject to availability, based on single occupancy with a £22 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.



A Luxurious Escape

Welcome to The Edwardian Manchester.

A five-star hotel situated in the city's most celebrated building, the Free Trade Hall, where stylish spaces create a mood of understated luxury, moments from central Manchester. An extensive ground floor renovation showcases relaxed, open social spaces; an award-winning restaurant, Peter Street Kitchen; 263 spacious bedrooms and 20 flexible meeting spaces for up to 500. The stunning look combines modern design influences with classic heritage.

The spa and gym facilities include a 12-metre swimming pool, for guests to restore body and mind.

Edwardian Hotels London - Nominated for Best Hotel Brand category at the 2023 M&IT Travel Industry Awards.

[DISCOVER MORE](#)



The Perfect Location

You're never far away from the bright lights of the city.

Located close to the popular Spinningfields and Deansgate districts, right next to Manchester Central Convention Centre on Peter Street, our hotel is a 10-minute walk to Deansgate station and a short drive to the airport.

The Edwardian Manchester, A Radisson Collection Hotel
★★★★★

Free Trade Hall,
Peter Street,
Manchester,
M2 5GP

Travel

Car Park
Great Northern Manchester Central
NCP M3 4EE

Metrolink
St Peter's Square

Trains
Manchester Piccadilly (1 mile)
Manchester Victoria (1 mile)

Airport
Manchester (10 miles)

Points of Interest

- 1 Manchester Central (2 mins walk)
- 2 Spinningfields - business district, high end shops, bars and restaurants (5 mins walk)
- 3 Chinatown (7 mins walk)
- 4 Shopping - Market Street (8 mins walk)
- 5 Manchester Piccadilly train station (15 mins walk)
- 6 Universities (20 mins walk)
- 7 Manchester Arena (10 mins by taxi)
- 8 Manchester United (10 mins by taxi)
- 9 Manchester City (10 mins by taxi)
- 10 Manchester Airport (25 mins by taxi)



THE EDWARDIAN

MANCHESTER

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The Edwardian Manchester,
A Radisson Collection Hotel

★★★★★

Free Trade Hall,
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