

THE  
EDWARDIAN  
MANCHESTER  
A RADISSON COLLECTION HOTEL

YOUR GATEWAY TO A  
*Magical Manchester Christmas*



# THE EDWARDIAN

MANCHESTER

A RADISSON COLLECTION HOTEL

WELCOME

DISCOVER

BESPOKE EVENTS  
& PRIVATE DINING

SEATED LUNCH OR DINNER

EXTRA TRIMMINGS

PETER STREET KITCHEN

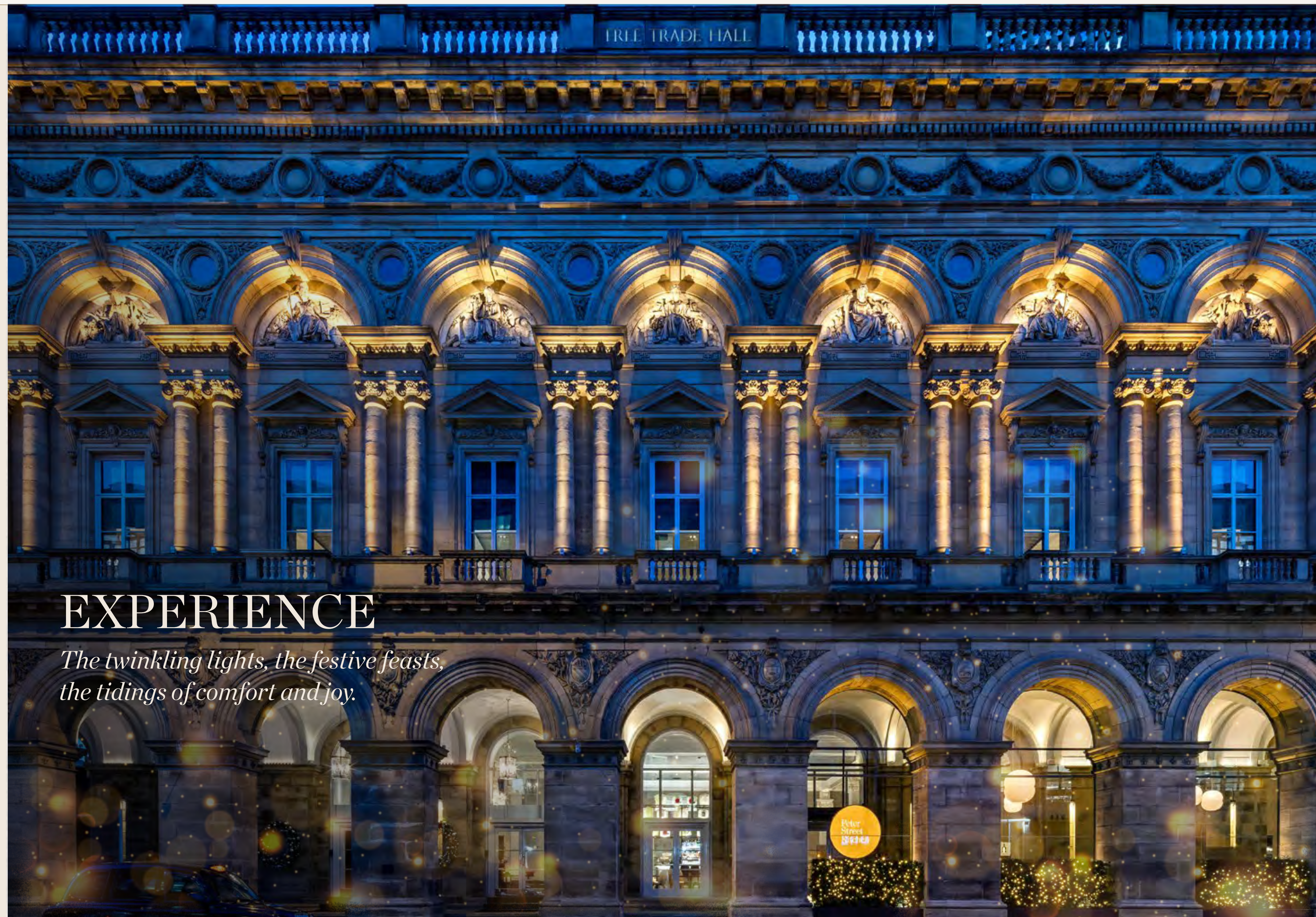
AFTERNOON TEA

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT



## EXPERIENCE

*The twinkling lights, the festive feasts,  
the tidings of comfort and joy.*

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## The Most Wonderful Time

*Magical settings for seasonal celebrations.*

Whether you're staying over or having your Christmas party 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.

Enquire Now

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## Bespoke Events & Private Dining

*Treat colleagues, clients and business partners to an unforgettable experience.*

Whether it's a Christmas client luncheon or a festive company party, celebrate the magic of the season at The Edwardian. 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

# SEATED LUNCH OR DINNER

## CHRISTMAS PACKAGE 1 £90\*

- Glass of prosecco on arrival
  - Three-course Christmas dinner
  - Half a bottle of house wine
  - Half a bottle of still/sparkling water
- Tea, coffee and mince pies
  - Centrepiece decorations and Christmas crackers

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

### To Start

- Smoked duck breast with plum glaze, burnt orange, horseradish cream and toasted brioche
- Smoked salmon mille feuille, lemon crème fraîche, rye bread and radish
- Slow-roasted heritage tomato and harissa tart, feta aioli, chestnut mushrooms and balsamic salt v

### 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
- Crispy skinned sea bass with lemon rainbow chard, basil oil and tarragon beurre blanc
- Aged beef Wellington with heritage carrots and red wine reduction\*\*
- Aubergine parmigiano with Italian hard cheese, cream cheese fritter, spice pepper coulis and caramelised pine kernels v

\*\*+£5 supplement

### Dessert

- Spiced sacher torte with mandarin sorbet and hazelnut praline v
- Christmas pudding with Cognac crème and winter berries
- Dark chocolate tart with raspberry Chantilly and glazed pecans



Enquire Now

# SEATED LUNCH OR DINNER

## CHRISTMAS PACKAGE 2 £110\*

- Glass of prosecco on arrival
  - Three festive canapés served with your arrival drink
  - Three-course Christmas dinner
  - Half a bottle of house wine
- Half a bottle of still/sparkling water
  - A DJ for the duration of your event
  - Tea, coffee and mince pies
  - Centrepiece decorations and Christmas crackers

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

### Festive Canapé Menu

#### Cold

- Pickled beetroot fagottini, crème figs, and Italian hard cheese brittle
- Sesame seed-crusted seared tuna with blood orange gel

#### Hot

- Burnt garlic and golden raisin arancini, gorgonzola dolce
- Crispy prawn bites with lime and chilli sauce

### To Start

- Smoked duck breast with plum glaze, burnt orange, horseradish cream and toasted brioche
- Smoked salmon mille feuille, lemon crème fraîche, rye bread and radish
- Slow-roasted heritage tomato and harissa tart, feta aioli, chestnut mushrooms and balsamic salt v

### 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
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\*\*+£5 supplement

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# EXTRA TRIMMINGS

Add extra sparkle to your Christmas celebrations with our bespoke selections.

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.

- Upgrade to Champagne on arrival: £10 per guest

Three festive 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: from £80 per 10 guests

Place names: £2 per guest

DJ: £850

- Price available on request for:

- Entertainment & theming

- Tailored drinks package

- Cash bar

Prices include VAT



CHRISTMAS DAY LUNCHEON AT PETER STREET KITCHEN

Join us on Christmas Day for an exquisite five-course menu.

£155 PER GUEST

To Start

- Duo of Champagne and seafood  
48-hour cured Scottish salmon,  
Hamachi, passion fruit dressing,  
onuga caviar, dill oil and kumquat
- Smoked duck breast with plum glaze,  
orange and fennel salad
- Stracciatella with salt baked heritage  
beetroot and beetroot and balsamico  
chutney v

Palate Cleanser

- Moët Brut jelly with blood  
orange sorbet

Main Course

- Oven baked black cod with Parmesan  
crust, sun-blushed tomato, charred  
asparagus and popcorn capers
- Corn fed chicken with pangrattato and  
a truffle and porcini crème
- Aged beef Wellington with charred  
greens and red wine reduction
- Portobello mushroom en croute with  
creamed leeks, mascarpone and wild  
mushroom crème v
- All served with orange and manuka  
honey-glazed heritage carrots,  
cauliflower cheese with Gruyère  
and Parmesan crust, garlic and herb  
roast potatoes

Dessert

- Madagascar vanilla yule log with  
chestnut caramel, beetroot and  
pistachio sablé v
- Yuzu mousse with cranberry jelly and  
goji berry and cocoa crumb v
- Valrhona chocolate fondant with  
hazelnut ice cream v

Petit Fours

- Salted caramel chocolates and  
pâte de fruit selection v

Enquire Now

FESTIVE BESPOKE DINING MENU

PETER STREET KITCHEN

£85

Served with a glass of Moët & Chandon Brut Impérial NV or a Spiced Spritz

Signatures

- Lemon butter and shichimi sea salt edamame v (377 kcal)

- Seared beef gyoza tacos with truffle chilli dressing (495 kcal)

- Crispy duck and pomegranate with papaya chilli dressing (296 kcal)

- Crispy filo king prawns with wasabi mayonnaise (573 kcal)

- Seafood truffle risotto (537 kcal)

- Sliced ribeye with truffle and wasabi butter (637 kcal)

- Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal)

- Spiced Mexican fried rice v (444 kcal)

Dessert

- Christmas pudding with brandy sauce v (396 kcal)

- Kurīmu  
Passion fruit crème brûlée with coconut sorbet and umeshu jelly (499 kcal)



Enquire Now

FESTIVE SET MENU

PETER STREET KITCHEN

£39 TWO COURSES

£45 THREE COURSES

Served with a glass of Gusbourne  
Blanc de Blancs or a Spiced Spritz

Appetiser

- Crispy Baja fish tacos, cabbage slaw and habanero mayonnaise (419 kcal)

- Crispy duck and pomegranate with papaya chilli dressing (296 kcal)

- Spiced lime asparagus v (117 kcal)

- Roasted buttered corn with salted chilli and lime v (332 kcal)

Main Course

- Stone bass with crushed Andean chilli lime sea salt (597 kcal)

- Fine cuts of skewered beef tenderloin served on a hot lava stone, with lime, habanero and jalapeño salt (727 kcal)

- Chargrilled cabbage steak with jalapeño truffle butter v (934 kcal)

- Grilled soya mince empanadas with melted cheese, serrano chilli and cilantro red onion salad v (336 kcal)

Dessert

- White chocolate cheesecake with mango sorbet v (739 kcal)

- Yoghurt and white chocolate mousse with Goma sponge and Calpico sorbet v (661 kcal)

- Christmas pudding with brandy sauce v (396 kcal)

Enquire Now

NEW YEAR’S EVE AT PETER STREET KITCHEN

Join us on New Year’s Eve for an exquisite four-course menu.

£125 PER GUEST

- Prelude to the New Year From 5pm
- Served with a glass of Moët & Chandon Brut

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

- Kurīmu  
Passion fruit crème brûlée with coconut sorbet and umeshu jelly
- Karupiko  
Yogurt and white chocolate mousse with goma sponge and Calpico sorbet
- Chīzukēki  
White chocolate cheesecake with mango sorbet v

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NEW YEAR’S EVE AT PETER STREET KITCHEN

Join us on New Year’s Eve for an exquisite five-course menu

£175 PER GUEST

- New Year’s Eve Countdown with DJ from 8.30pm
- Served with a glass of Moët & Chandon Brut on arrival and during our midnight toast

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

- Kurīmu  
Passion fruit crème brûlée with coconut sorbet and umeshu jelly
- Karupiko  
Yogurt and white chocolate mousse with goma sponge and Calpico sorbet
- Chīzukēki  
White chocolate cheesecake with mango sorbet v



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AFTERNOON TEA AT THE LIBRARY

*This festive season, savour one of Manchester’s finest afternoon teas,  
freshly prepared in-house by The Library’s pâtissiers.*

- Vegetarian and vegan options available.

Champagne Afternoon Tea	£49	Artisan Finger Sandwiches	Pâtisseries	Scones & Preserves
- served with a glass of Moët & Chandon Brut Impérial NV		<i>A selection of homemade finger sandwiches on artisan bread</i>	- Minted pomegranate and hazelnut choux v	- Plain buttermilk scones v
		- Smoked salmon and Amalfi lemon cream cheese on organic white bread	- Clementine chiffon with ivory chocolate crèmeux v	- Cranberry buttermilk scones v
Rosé Champagne Afternoon Tea	£51	- Wild mushroom and oven blushed tomatoes on organic malted bread v	- Raspberry and pistachio Christmas tree v	- Cornish clotted cream v
- served with a glass of Moët & Chandon Rosé Impérial NV		- Slow-cooked smoked BBQ beef on brown bread	- Chocolate and cranberry yule log with gingerbread cookies v	- Our strawberry and vanilla preserve v
Stay Sparkling Afternoon Tea	£43	- Brie cheese and fig chutney on brioche bread v		
- served with a glass of Wild Idol, Alcohol Free Sparkling White				
Traditional Afternoon Tea	£39			

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# Stay the Night. Make Yourself at Home.

*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 24<sup>th</sup> November 2025 - 7<sup>th</sup> January 2026. 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.

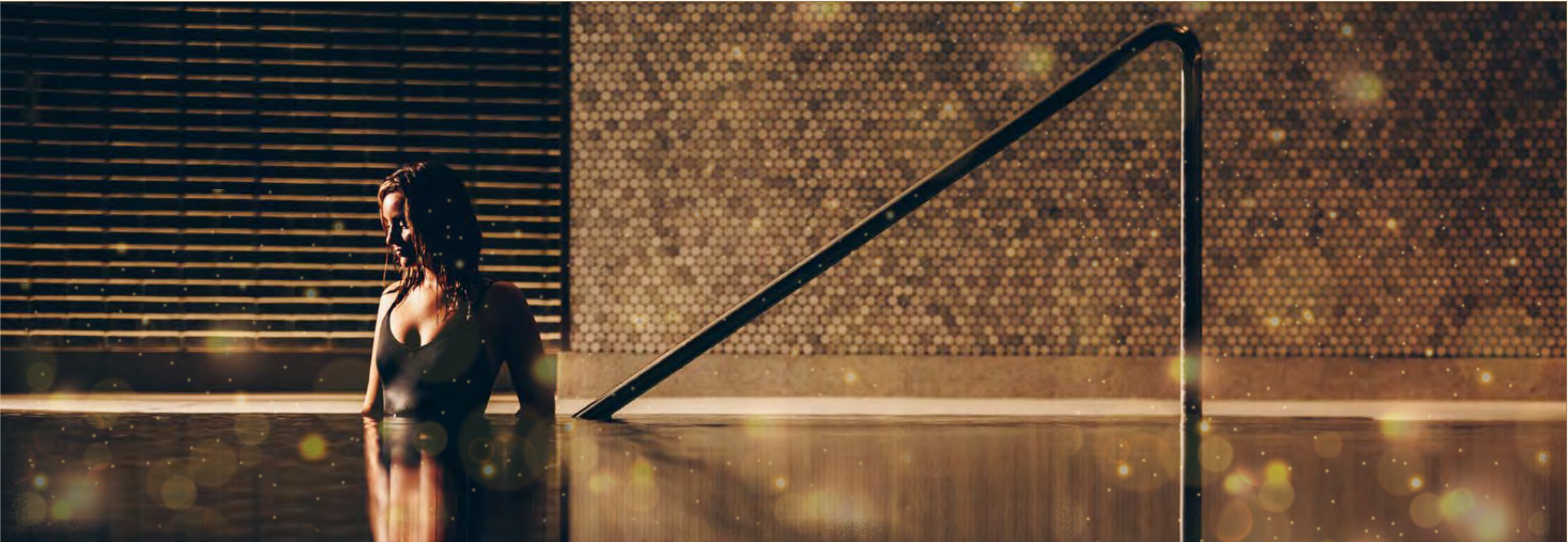


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Gift Experiences.

*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.

Gift voucher links are emailed free of charge, whilst gift wrapping will incur a surcharge. Please allow seven days for UK delivery during peak postal time.

Browse Experiences

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## 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.



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events.manchester@edwardian.com

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