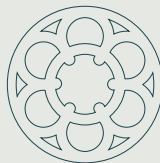


MANCHESTER TOWN HALL

Canapé selection

Choose four canapés, £16.75 per person.

- Smoked North West venison, chestnut, blackcurrant, charcoal.
 - British crab, bergamot, kohlrabi, olive oil.
 - Pulled Fields Farm hog roast, smoked apple, sage.
- Mrs Kirkham's Lancashire cheese gougère, Manchester IPA-pickled onion. **V**
 - Wild mushroom parfait, tarragon, crème fraîche. **V**
 - Baked potato, caviar, sour cream, chives.
 - Lancashire hot pot fritter, pickled cabbage gel.
- Crisp potato basket, potato and leek espuma, leek ash. **PB**



Please discuss allergies and dietary requirements with your wedding coordinator.
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MANCHESTER TOWN HALL

Wedding Breakfast

Silver Menu

Three courses, £65.00 per person.

Please choose one starter, one main course and one dessert.
Vegetarian and plant-based alternatives are available.

Starters

- Cauliflower cheese soup, toasted sourdough, lovage oil. **V**
- Pressed Fields Farm pork, apple and crackling salad, sage and onion butter, Martin's brioche.
 - Spilman's asparagus risotto, Manchester smoked salmon, preserved lemon oil.
- Cantaloupe melon, BBQ heritage courgettes, preserved lemon pesto, whipped cream cheese, toasted sunflower seeds, red basil. **V**
- Baked British Brie tartlet, pickled pear, fine herbs, hazelnut vinaigrette. **V**

Main courses

The Ford Madox Roasts

- Roasted chicken breast, lemon and sage stuffing.
 - Roast sirloin of beef, homemade mustard.
 - Lentil, butternut and walnut roast. **PB**

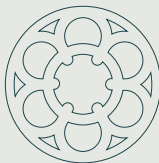
Served with Roast potatoes, seasonal vegetables, roasted roots, Yorkshire pudding and pan gravy.

OR

- Slow-cooked beef cheek, crispy shallots, wild mushroom and smoked bacon, heritage carrot, truffle mash.
- Tomato and mozzarella-stuffed gnocchi, BBQ artichokes, courgettes, baby vine tomatoes, sunflower seed pesto. **V**
- Grilled sea bass, Jersey Royal potatoes, smoked bacon, English peas, crème fraîche, mint.
 - Basil-butter-stuffed chicken breast, English pecorino, baby potatoes, preserved lemon, baby plum tomatoes, sprouting broccoli.

Desserts

- Caramelised Granny Smith apple, brown sugar crumble, vanilla seed custard. **V**
- Sticky toffee pudding, vanilla ice cream, butterscotch sauce, almond brittle. **V**
 - Dark chocolate tart, honeycomb, drunken berries, blackberry sorbet. **V**
 - Glazed lemon tart, mascarpone, English raspberries. **V**
- Elderflower jelly, summer berries, Pimm's gel, strawberry sorbet, almond biscuit. **PB**



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MANCHESTER TOWN HALL

Wedding Breakfast

Gold Menu

Three courses, £85.00 per person.

Please choose one starter, one main course and one dessert.
Vegetarian and plant-based alternatives are available.

Starters

- Roasted English tomato soup, oregano oil, cacio e pepe tortelloni. **V**
- Manchester smoked salmon, Morecambe potted shrimp butter, cucumber, quail egg, pumpernickel toast.
- Homemade sourdough crumpet, Spilman's asparagus, truffle hollandaise, CackleBean egg. **V, PB available**
- Prawn cocktail, sangría sauce, celery salt, baby plum tomatoes, cucumber, gem lettuce, smoked pepper.
 - Home-smoked chicken breast, asparagus, artichokes, broad beans, goat's cheese mousse, cumin.

Main courses

The Lord Mayor's Roasts

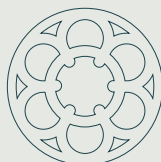
- Roasted British beef, pulled shoulder.
 - Grilled corn-fed chicken breast, crispy thigh.
 - Shoulder of Yorkshire lamb. *£5.00 supplement.*
 - Loin of roasted Lancashire pork, crackling, roasted apple.
 - Wild mushroom, truffle and chestnut roast. **PB**
- Served with homemade Yorkshire pudding, fondant potato, Manchester honey-roasted carrot, braised hispi cabbage, Mrs Kirkham's cauliflower cheese, clapsnot purée and roast gravy.

OR

- Roasted rump of British lamb, pressed Lancashire hot pot potatoes, red cabbage, minted young vegetables, pearl barley gravy.
- Lancashire cheese dumplings, roasted squash, pine seeds, squash velouté, dill oil. **V**
- Roasted duck breast, Bury Market black pudding potatoes, beetroot, blackberries, burnt-butter kale.
- Fillet of sea bream, carrot purée, braised fennel, lobster oil, buttered spinach.

Desserts

- Manchester tart, caramelised banana ice cream, toasted coconut, bee pollen, raspberries. **V**
 - Melting dark chocolate millionaire's pudding, clotted cream. **V**
- White chocolate dome, black cherry, brandy, sablé biscuit, Pedro Ximénez, vanilla. **V**
 - Stem ginger burnt cream, Tomlinson's rhubarb, tosset biscuits. **V**
- Lemon chiboust, citrus pectin gel, macadamia crumble, wild cherry sorbet. **V**



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MANCHESTER TOWN HALL

Wedding Breakfast

Children's Menu

Three courses, £16.50 per child.

Please choose one starter, one main course and one dessert.
Vegetarian and plant-based alternatives are available.

Starters

- Selection of melon, raspberry sorbet, fresh berries. **V**
- Cream of tomato soup, Cheddar cheese toastie. **V**
- Garden vegetable crudités, whipped hummus, warm pitta bread. **V**

Main courses

- Roast chicken dinner - roast potatoes, gravy, seasonal vegetables, chicken breast.
 - Fish and chips - crispy battered fish, shoestring fries, garden peas.
- Mac 'n' cheese - macaroni pasta, cheese sauce, mozzarella, garlic flatbread. **V**

Desserts

- Raspberry jelly, vanilla ice cream. **V**
- Sticky toffee pudding, toffee sauce, vanilla ice cream. **V**
 - Milk chocolate mousse pot, honeycomb. **V**



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