

FOOD AND BEVERAGE MENUS



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TURNING CATERING, HOSPITALITY & EVENTS INTO AN EXPERIENCE



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TURNING CATERING, HOSPITALITY & EVENTS INTO AN EXPERIENCE

INTRODUCTION

Introducing our Executive Head Chef, Leon Smith and Director of Hospitality, Paul Burridge.

The Etihad Stadium says it all. Its size, enormity and sheer stature. We've gathered together our favourite collection of dishes, embedded into an eclectic mixture of a variety of menus in some attempt to match this.

The home of Manchester City Football Club is a true landmark in the North West, indeed the UK. It's crucial that we support local producers and promote natural foods from our region's farms, fields, lanes, and rivers (not forgetting the seas).

In creating these dishes, we've gathered what we call "Ancient & Modern," that truly great mix of classical and traditional, and stirred these in with the balance of some lighter and more fashionable creations.

Please feel free to peruse and enjoy them with our very best wishes.



Executive Head Chef
Leon Smith



Director of Hospitality
Paul Burridge

Whilst this menu is written for all seasons, some flavours just aren't available at their best all year round, so the Chef will adjust the ingredients to make use of the best in season.



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BEVERAGES



BEVERAGES

FRESH JUICES & REFRESHING DRINKS...

Pink grapefruit juice

Watermelon & lime juice

White grapefruit juice

Orange juice

Apple juice **£4.00** per jug

Iced cucumber water & fresh mint **£3.75** per jug

SUPER SMOOTHIES...

Banana milk & honey

Banana spinach & lime

Carrot, orange, mango & ginger

Pear, blueberry & apple **£3.30** per person

HOT DRINKS...

Tea & coffee **£2.45** per serving

Tea, coffee & shortbread **£3.50** per serving

Tea, coffee & proper biscuits **£3.00** per serving

Tea, coffee & Viennese biscuits **£3.50** per serving

Tea, coffee & mints **£3.45** per serving

Tea, coffee & petit fours **£3.90** per serving

SPECIALITY TEAS & TISANES

A selection of Mint Melange, Earl Grey, Chamomile Citrus,
Green Dragon, Darjeeling Estate, Tropical Green Tea &
English Breakfast

£2.45 per serving

prices exclude VAT

BREAKFAST



BREAKFAST

Breakfast is the first meal taken after rising from a night's sleep, most often eaten in the early morning before undertaking the day's work. Among English speakers, "breakfast" can be used to refer to this meal or to refer to a meal composed of traditional breakfast foods (such as eggs, oatmeal and sausage) served at any time of day. The word literally refers to breaking the fasting period of the prior night.

PLAIN & SIMPLE BUTTIES, ENGLISH MUFFINS OR BARMS...

Dry cured bacon barm, HP sauce, ketchup & eye watering mustard!	£4.50 per person
Free range pork sausages, soft flour roll	£4.50 per person
The best bacon & egg butty, crispy streaky bacon & free range egg, soft flour barm cake	£4.50 per person
Roasted field mushrooms & grilled Lancashire tasty cheese, soft flour barm	£4.50 per person
Smokey back bacon, plum tomato & melting Brie on a warm English muffin	£4.50 per person
Any of the above, served with tea and coffee	£6.25 per person

THE 'OLD SCHOOL' FULL ENGLISH

This shouldn't be messed around with, one of life's simple pleasures! Happy Trotters bacon & sausage, field mushroom, black pudding, baked beans, roasted tomatoes, scrambled eggs, toast & our own sea salted butter. **£10.50** per person

prices exclude VAT



HEALTHY START...

Thick natural yoghurt, red berry compote, seeded granola, oats, nuts, honey & maple syrup **£4.50** per person

PORRIDGE LOTS OF WAYS...

Apple compote & cinnamon sugar **£4.50** per person

Almonds, sliced banana & chocolate drops **£4.50** per person

Blueberries, poppy seeds & vanilla sugar **£4.50** per person

FRUIT...

Planks of fruit, watermelon, mango, galia melon, orange, pineapple, soft berries, grapes & kiwi, thick & creamy stem ginger yoghurt dip (each platter serves 10 people) **£30.00** per platter

Basket of fruit (serve 10 people) **£25.00** per basket

SWEET PASTRIES...

Classic assorted mini fruit Danish selection **£3.75** per person

Warm mini pain au chocolate & croissants, selection of preserves & English butter **£5.50** per person

BAGELS...

Sold per person, or a platter of 10 with a choice of...

Smoked salmon & cream cheese **£6.00** per person

Cream cheese & chive **£5.00** per person

Warm blueberry compote & thick ginger yoghurt **£5.00** per person

Smoked salmon & scrambled egg **£6.50** per person

PANCAKE USA STYLE

Thick & fluffy pancakes with blueberries or maple syrup & crisp, streaky bacon **£7.00** per person

prices exclude VAT



SNACKS AND SWEET TREATS



SNACKS AND SWEET TREATS

A Break From The Norm

Available any time of the day, as a mid-morning or afternoon snack with your tea & coffee, or even with a drinks reception as a less formal snack than canapés. It's your event so it's up to you...!

MINI BAGEL SELECTION – PLATTER 1

Truffle cream cheese & chive, salt beef, mustard & gherkin & smoked salmon, black pepper, dill & lemon **£5.50** per person

MINI BAGEL SELECTION – PLATTER 2

Classic rare roasted beef with feisty horseradish cream & watercress, roast chicken & pesto, mayonnaise & roasted veggies & hummus **£7.00** per person

SAVOURY...

Smoked paprika & Parmesan palmiers **£2.00** per portion

Giant house pork scratching's & honeyed apple sauce **£2.50** per portion

Our famous Eccles cakes with crumbly Lancashire cheese **£4.00** per portion

The best sausage roll & scotch egg platter, house salad cream **£4.50** per portion

Smokey roasted almonds, pecans, macadamia & hazelnuts **£2.50** per portion

Dried tropical fruit & mixed nuts, raisins, mango, almonds, coconut, apricots with toasted pumpkin & sunflower seeds, white peanuts & hazelnuts **£4.00** per portion

Fat green olives with lemon & black pepper served on crushed ice **£3.00** per portion

prices exclude VAT



SWEET...

Sweet & sticky doughnuts filled with jam, cream, black forest, lemon meringue and even a Manchester Tart filled doughnut!	£2.50 per person
Massive cookies	£2.50 per person
Maple & pecan cream bun	£2.50 per person
Eccles cakes	£2.50 per person
Posh Bakewell tart	£3.00 per person
Carrot cake with lemon cheese frosting	£2.80 per person
Lemon drizzle cake	£2.00 per person
Nathan's double chocolate brownie	£2.00 per person
Mini chocolate & toffee éclairs	£3.00 per person
Toffee popcorn	£1.00 per person
Fruit scones, Chantilly cream & preserves	£2.50 per person
Nathan's shortbread fingers	£2.00 per person
Victoria sponge bites	£2.50 per person
Marshmallows	£2.00 per person
Fabulous fudge	£2.00 per person

NATHAN'S NAUGHTY STICKY, CHOCOLATEY & FABULOUS TREATS

Nathan is our own "Mary Berry" baking genius! Truly a magician with eggs, flour & sugar.

Our pastry kitchen produces all our sticky treats, freshly baked for each event.

A mixed selection of 5 of our pastry chef's choice: they're all sticky, gooey & naughty!

£4.50 per serving

prices exclude VAT



AFTERNOON TEA



AFTERNOON TEA

Afternoon tea is a light meal typically eaten between 4pm and 6pm. Observance of the custom originated amongst the wealthy classes in England in the 1840s. Anna Maria Russell, Duchess of Bedford, is widely credited as transforming afternoon tea in England into a late-afternoon meal whilst visiting Belvoir Castle, though Charles II of England's wife Catherine of Braganza is often credited with introducing tea to the court upon her arrival in 1662.

FULL AFTERNOON TEA

Traditional finger sandwiches - smoked salmon, lemon & cracked black pepper, ham & English mustard, three cheese & chive and egg mayonnaise & watercress

Fruit scones with strawberry preserve & clotted cream

Strawberries & cream

Mini chocolate éclair & mini raspberry Bakewell tart

Nathan's assorted macaroons

Pots of freshly brewed tea & coffee

£15.00 per person

prices exclude VAT



SAVOURY FULL AFTERNOON TEA

Traditional finger sandwiches - smoked salmon, lemon & cracked black pepper, ham & English mustard, three cheese & chive and egg mayonnaise & watercress

Warm Lancashire cheese scones with our own freshly churned sea salted butter

Quails scotch eggs & house salad cream

Chunky hummus with lemon roasted courgettes & smoked paprika palmiers

Balsamic & black pepper strawberries

Pots of freshly brewed tea & coffee **£15.00** per person

CHOCOHOLIC'S AFTERNOON TEA

Sweet brioche finger sandwiches - milk chocolate praline & banana, dark chocolate & strawberry, white chocolate & raspberry confit

White & dark chocolate macaroons

Salted caramel & peanut brownie

Raspberry ganache tarts

White & dark chocolate battenberg

Pistachio chocolate macaroon

Pots of freshly brewed tea & coffee **£18.00** per person

prices exclude VAT



AFTERNOON ENERGISER

Feeling the need for a sugar rush? These can be served as a part of your afternoon coffee break or could be packaged for a quick and convenient delivery without disturbing your session...

HEALTHY BOOST...

Apples, bananas, oat & raisin flap jacks, bottles of water,
mixed dried fruits, nuts & seeds **£6.50** per person

NAUGHTY SUGAR FIX...

Energy drinks, selection of chocolate bars, ginger
parkin & chocolate brownie bites **£7.50** per person

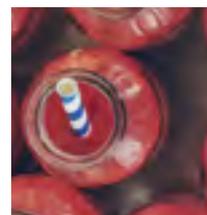
SUPER SMOOTHIES...

Banana milk & honey

Banana, spinach & lime

Carrot, orange, mango & ginger

Pear, blueberry & apple **£3.30** per person
prices exclude VAT



SANDWICHES



SANDWICHES

A sandwich is a food item consisting of one or more types of food placed on or between slices of bread, or more generally any dish wherein two or more pieces of bread serve as a container or wrapper for some other food. The sandwich was originally a portable food item or finger food which began its popularity primarily in the Western World, but is now found in various versions in numerous countries worldwide.

FINGER SANDWICHES – PLATTER 1

Roast Yorkshire beef & horseradish

Free range empire chicken with spicy curried mango mayo & feisty chillies

Butler's tasty Lancashire cheese & tomato pickle

Tuna & sweetcorn mayonnaise **£7.50** per person

FINGER SANDWICHES – PLATTER 2

Proper honey glazed ham & mustard

Mature Cheddar cheese ploughman's

Poached & hot smoked salmon with dill & lemon

Free range egg mayonnaise & watercress **£8.00** per person

CAN'T DECIDE? THEN LET THE CHEF'S IMAGINATION RUN WILD AND IT WILL BE A SURPRISE!!

£8.00 per person

prices exclude VAT



ROLLS & BAGUETTES – PLATTER 1

Oozy buffalo mozzarella, plum tomato & pesto mayo on fresh baguette

Roast British beef, red onion marmalade & roquette on soft flour barm

The best BLT with Anna's Happy Trotter's bacon, black pepper mayo on cheesy baguette

Tuna & cucumber mayonnaise on soft flour barm £8.80 per person

ROLLS & BAGUETTES – PLATTER 2

Roast pork, apple & sage stuffing & crisp salad on soft flour barm

Roasted peppers, red onion & aubergine, harissa spiced hummus on chilli baguette

Cold water prawn & crab, herby mayo & crunchy salad on soft flour barm

Mature Cheddar cheese & mango pickle on freshly baked baguette £8.00 per person

WRAPS & GIANT CIABATTA PLANKS TO CUT & SHARE (MINIMUM 8 PEOPLE)

[Choose three from the selection below...](#)

Roasted vegetables, herby feta cheese & sundried tomato pesto on giant ciabatta

Chicken Caesar in soft tortilla wrap with crisp leaf & shaved Parmesan

Sliced charcuterie, fresh plum tomato, red onion, roquette & pesto on giant ciabatta

Tuna nicoise, with red onion, olives, tomato, fine bean & saffron diced potato in soft flour tortilla

Creole spiced crayfish with lime mayonnaise, crunchy gem lettuce in soft flour tortilla

The best beef sandwich with loads of onion chutney, peppery leaves & Dijon mayonnaise £9.00 per person

prices exclude VAT

FINGER FOOD



FINGER FOOD

Finger food is food meant to be eaten directly using the hands, in contrast to food eaten with a knife and fork, chopsticks, or other utensils. In some cultures, food is almost always eaten with the hands; for example, Ethiopian cuisine is eaten by rolling various dishes up in injera bread. In the South Asian subcontinent, food is traditionally always eaten with hands. Foods considered street foods are frequently, though not exclusively, finger foods.

SOUP SHOTS & CUPS

Old school leek & potato, silky crème fraiche & seeds

Roast vine tomato & red pepper, pesto drizzle

Creamy mushroom & roasted garlic

Best in season soup of the day chef's choice

£3.50 per person

prices exclude VAT



MEAT & FISH...

Honey & wholegrain mustard glazed sausages, dips & sauces	£3.50 per person
Fabulous fish fingers with seeded crumb & house salad cream with chips	3.00 per person
The best pork sage & onion sausage rolls with spiced brown sauce	£2.80 per person
Sesame crusted salmon skewers, soy & ginger dip	£3.80 per person
Pesto glazed free range chicken, red onion & tomato salsa	£3.80 per person
Taste of Lancashire pies, flaky pastry with steak, potato & blue cheese, served with eye watering English mustard!	£3.00 per person
Crispy battered fish & crispy chips, posh tartare sauce	£3.50 per person
Baby baked potatoes with spicy beef & red bean chilli with sour cream dip	£2.50 per person
Spiced lamb kofta, pickled cucumber relish & cool mint yoghurt	£4.00 per person
Deep fried crispy squid rings & white bait, harissa mayonnaise zesty lemon wedges & parsley	£4.50 per person
Philly cheese steak sandwich, wafer thin roast beef, red onions & melting cheese topped with feisty pickled chillies	£3.00 per person
Mini beef burger sliders, onions, cheese & house tomato relish	£3.00 per person
Cumberland sausage hot dog, soft roll & beer mustard onions	£2.50 per person
Mini chilli dog - pork sausage, soft roll, spicy beef & red bean chilli, crushed tortillas & sour cream, oh, and salsa, and guacamole.. and feisty pickled chillies!	£2.50 per person
Buttermilk fried chicken in our secret spiced crumb	£4.50 per person
The best ever BBQ chicken wings, toasted fennel seeds, feisty chillies, spring onions & garlic	£3.50 per person
Thai spiced fish cakes, feisty chilli dipping sauce	£3.50 per person
Poached, kiln roasted & smoked salmon rillettes, with dill & fennel, crunchy focaccia croutes	£3.50 per person
Prawn cocktail skewers with Bloody Mary mayonnaise dip	£4.80 per person
Hot pulled pork sandwich, insane BBQ sauce & apple slaw	£4.80 per person

prices exclude VAT

VARIOUS VEGGIES...

Our own rosemary focaccia Bruschetta with one of the below: **£3.00** per person

Smashed garlicky chick peas & roasted peppers

Creamy cheese & smokey seeds

Char roasted aubergine & courgettes with chilli & parsley

Spicy sweet potato wedges with cool chive sour cream **£4.80** per person

Chunky jacket potato wedges with roasted garlic & herb mayo **£3.75** per person

Proper skinny fries, very crispy & lightly salted **£3.00** per person

Wild mushroom & oozy buffalo mozzarella risotto balls, spiced tomato salsa **£4.25** per person

Chunks of our favourite cheese, sweet red onion chutney **£2.75** per person

Old school Welsh rarebit on toasted muffin, tomato & red onion relish **£3.75** per person

Toasted English muffin, Lancashire cheese rarebit, grilled field mushroom & tomato chutney **£3.50** per person

Lancashire tasty cheese & onion pasty, served with eye watering English mustard! **£3.50** per person

Crispy tempura fried veggies, soy, sesame & wasabi **£3.50** per person

Portobello mushrooms & roasted tomato sliders with sesame bun & dill pickle **£3.50** per person

Parmesan & paprika twists, sweet onion relish **£2.50** per person

Freshly made falafel, red pepper & tahini dip **£3.00** per person

prices exclude VAT



CHARCUTERIE PLANK



CHARCUTERIE PLANK

The best charcuterie plank... as served on match days in our Platinum boxes!

MEATY...

Salami, dried & cured meats with fat green & black olives

Pickled chillies & caper berries

Char grilled vegetables, chunks of our favourite cheese with sweet red onion chutney

Mixed crostini with smashed garlicky chick peas & roasted peppers

Creamy cheese & smokey seeds

Char roasted aubergine & courgettes with chilli & parsley £9.00 per person

VEGGIE...

Searred artichokes, crispy fried happy hen's eggs

Fat green & black olives, pickled chillies & caper berries

Char grilled vegetables

Chunks of our favourite cheese with sweet red onion chutney

Mixed crostini with smashed garlicky chick peas & roasted peppers

Creamy cheese & smokey seeds

Char roasted aubergine & courgettes with chilli & parsley £8.00 per person

prices exclude VAT



SET MENUS

FINGER BUFFET OPTION 1...

Roast vine tomato & red pepper soup, pesto drizzle

The best pork sage & onion sausage rolls with spiced brown sauce

Mini beef burger sliders, onions, cheese & house tomato relish

Our own rosemary focaccia bruschetta with smashed garlicky chick peas & roasted peppers

Sesame crusted salmon skewers, soy & ginger dip **£14.50 per person**

FINGER BUFFET OPTION 2...

Best in season soup of the day (chef's choice)

Crispy battered fish & crispy chips, posh tartare sauce

Buttermilk fried chicken in our secret spiced crumb

Chunky jacket potato wedges with roasted garlic & herb mayo

Cumberland sausage hot dog, soft roll & beer mustard onions

Spiced lamb kofta, pickled cucumber relish & cool mint yoghurt

Lancashire tasty cheese & onion pasty, served with eye watering English mustard!

Our own rosemary focaccia bruschetta with char roasted aubergine & courgettes with chilli & parsley **£25.00 per person**

FINGER BUFFET OPTION 3...

Spiced butternut squash with lemongrass & chilli

Pesto glazed free range chicken, red onion & tomato salsa

Mini chilli dog - pork sausage, soft roll, spicy beef & red bean chilli, crushed tortillas & sour cream, oh, and salsa, and guacamole... and feisty pickled chillies!

Wild mushroom & oozy buffalo mozzarella risotto balls, spiced tomato salsa

Old school Welsh rarebit on toast, tomato & red onion relish

Spicy sweet potato wedges with cool chive sour cream

Poached, kiln roasted & smoked salmon rillettes, with dill & fennel, crunchy focaccia croutes

Taste of Lancashire pies, flaky pastry with steak, potato & blue cheese, served with eye watering English mustard!

Mini beef burger sliders, onions, cheese & house tomato relish **£28.00 per person**

prices exclude VAT

OR TRY OUR...FABULOUS FINGER BUFFET!

THE BEST CHARCUTERIE PLANK...

Salami, air dried & cured meats with fat green & black olives, pickled chillies & caper berries, char grilled vegetables, chunks of our favourite cheese with sweet red onion chutney, mixed crostini with smashed garlicky chick peas & roasted peppers, creamy cheese & smokey seeds, char roasted aubergine & courgettes with chilli & parsley.

Philly cheese steak sandwich, wafer thin roast beef, red onions & melting cheese topped with feisty pickled chillies

Deep fried crispy squid & whitebait, harissa mayonnaise, zesty lemon wedges & parsley

Baby baked potatoes with spicy beef & red bean chilli with sour cream dip

The best ever BBQ chicken wings, toasted fennel seeds, feisty chillis, spring onions & garlic

Thai spiced fish cakes, chilli freak dipping sauce

Hot pulled pork sandwich, insane BBQ sauce, & apple slaw

Toasted English muffin, Lancashire cheese rarebit, grilled field mushroom & tomato chutney

Spicy sweet potato wedges with cool chive sour cream **£35.00 per person**

FINGER BUFFET DESSERT OPTION...

Nathan's Naughty Plank full of sticky, chocolatey & fabulous treats

Nathan is our own "Mary Berry" baking genius! Truly a magician with eggs flour & sugar, our pastry kitchen produces all our sticky treats, freshly baked for each function a mixed selection of 5 of our pastry chef's choice: they're all sticky, gooey & naughty!

£4.50 per person

prices exclude VAT



FORK BUFFET



THE "FORK" BUFFET SELECTOR

As a piece of cutlery or kitchenware, a fork is a tool consisting of a handle with several narrow tines on one end. The fork as an eating utensil has been a feature primarily of the West, whereas in East Asia chopsticks have been more prevalent. Today, forks are increasingly available throughout East Asia. The utensil (usually metal) is used to lift food to the mouth or to hold ingredients in place while they are being cut. Food can be lifted either by spearing it on the tines, or by holding it on top of the tines, which are often curved slightly. A fork is also shaped in the form of a trident but curved at the joint of the handle to the points.

2 main courses and 3 side dishes	£22.50 per person
3 main course and 3 side dishes	£30.00 per person
4 main course and 4 side dishes	£39.50 per person
Additional main course items	£8.00 per person
Additional side items	£2.50 per person

prices exclude VAT



CHICKEN...

Rusholme inspired chicken Balti with massive poppadoms, raita & chutney
Fabulous chicken & chorizo paella
Good old chicken chasseur with rich tomato & tarragon sauce
Thai green chicken curry, sticky rice

BEEF...

"Fabulous Meatballs", stuffed with cheese and smothered in rich chilli sauce
Good old chilli con carne with rice, salsa, guacamole & sour cream
Brilliantly beefy stew with root vegetables & potatoes
Old school beef & mushroom stroganoff

PORK...

Oriental pork with noodles & stir-fried aromatic veggies
Slow roasted sticky pork belly, cider & apple gravy
Golden pork schnitzel with charred lemon
Braised Cumberland sausage casserole with sweet onions, smokey beans & herbs

LAMB...

Proper old school Lancashire lamb hot pot
The best shepherd's pie, slow braised leg of lamb, melting onions & cheesy mash
Moroccan lamb tagine with sweet potato, apricots & couscous
"Rogan josh" spicy slow-cooked lamb curry with massive poppadom's, raita & chutney

FISH...

Classic fisherman's pie with Butlers cheesy mash, loads of parsley & creamy sauce
"Fritto misto" assorted fried seafood with tangy lime mayo
Smoked haddock, leek & cheesy potato bake with crispy herby croutons
Good old English fish & chips with mushy peas & tartare sauce

VEGETARIAN...

The best aloo gobi - Spiced cauliflower & potatoes with chilli, mustard seeds & loads of fresh coriander

Posh mushroom & butterbean stroganoff with braised rice, gherkins & sour cream

Spiced squash, capsicum & chick pea tagine with saffron & ginger, honeyed apricots, red onion & coriander relish, lemon, mint & parsley couscous

The best cauliflower & broccoli bake topped with crunchy feisty horseradish & oat crumble

SIDES...

Crispy old school roasties

Mini charlotte potatoes, sea salt & black pepper butter

Crushed new potatoes with parsley & pepper

Creamy 60/40 mashed potatoes

Roasted new potatoes, thyme & garlic butter

Baked jacket potato wedges with herbs & olive oil

Creamy potato & celeriac dauphinoise gratin

Bakers style potatoes, thinly sliced with melting onions & slowly baked with butter & stock

Buttery Savoy cabbage with caraway seeds

Sticky balsamic braised red cabbage

Wilted spinach, greens & leeks

Honey roasted root veggies with herbs & garlic

Plain & simple carrots, fine beans & sugar snap peas

Old school garden peas with mint butter

Carrot & swede mash with parsley

Courgettes, baby corn & mange tout

The best of seasonal veggies, plain & simple with butter or with toasted smokey seeds

Killer green beans with spicy stewed tomato sauce

Broccoli & cauliflower florets simply steamed

The best cauliflower cheese with melting onions & crispy crumbs

Rumbledethumps, bashed swede & carrots with loads of parsley & salty butter

DINNER



DINNER

Dinner usually refers to the most significant meal of the day, which can be the noon or the evening meal. However, the term “dinner” can have many different meanings depending on the culture; it may mean a meal of any size eaten at any time of day. Historically, it referred to the first meal of the day, eaten around noon, and is still sometimes used for a noontime meal, particularly if it is a large or main meal. However, the meaning as the evening meal, generally the largest of the day, is becoming standard in most parts of the English-speaking world. The average dinner time in the U.K. for those who call their evening meal dinner has been found to be at 7.47pm.



ENTRÉES...

In French cuisine, an entrée; (French "entrance") is a dish served before the main course, or between two principal courses of a meal.

ENTRÉES...

Carpaccio of Yorkshire beef with shaved parmesan, fine bean & pickled shallot salad, red wine vinegar cream dressing	£8.50 per person
Brandied chicken liver parfait with Nathan's brioche, sticky red onion & port marmalade & peppery leaves	£7.25 per person
Saffron & citrus cured Shetland salmon, Florence fennel & celeriac slaw, keta caviar, dill & lemon oil	£8.50 per person
Juniper cured mountain ham with raw celeriac & walnuts, fennel salt focaccia crisps & celery cress	£6.50 per person
Home cured salmon, avocado puree & picked Devonshire Crab, pickled ginger & coriander	£9.50 per person
Proper 'Big Boy' Oak smoked salmon, with capers & shallots, feisty horseradish & baby watercress, brown bread & butter	£9.00 per person
Pressed ham hock & free range chicken terrine, with slowly dried vine tomatoes, herbs & garlic. Punchy watercress & rocket salad with a glug of rapeseed oil	£7.00 per person
Spiced pear, Harbourne blue cheese & roasted walnut salad, chicory, radicchio & crunchy baby gem, sticky vinegar & oil dressing	£8.00 per person
Grilled aubergine, courgettes & sweet peppers, oozy buffalo mozzarella & pesto, charred focaccia & black olive tapenade	£7.50 per person
Ham hock, parsley & leek terrine, with Piccalilli, toasted sourdough, crunchy baby gem & the best coleslaw	£7.00 per person
Royal fillet of smoked salmon & scallop ceviche with pickled cucumber, fried ginger, peppery leaves & loads of herbs	£12.25 per person
Brilliant Beetroot! Pickled, puree & sticky roasted, whipped Goats curd, candied walnuts, green apple & balsamic	£7.50 per person
Goat's cheese panna cotta, mushrooms A la Greque, tomato relish, herbs & parmesan tuiles	£7.50 per person
Smokey mackerel pate with feisty horseradish, cucumber, loads of herbs & crispy ciabatta	£9.95 per person

prices exclude VAT

SOUP



SOUP...

Soup is a primarily liquid food, generally served warm (but may be cool or cold), that is made by combining ingredients such as meat and vegetables with stock, juice, water, or another liquid. Hot soups are additionally characterized by boiling solid ingredients in liquids in a pot until the flavours are extracted, forming a broth. Traditionally, soups are classified into two main groups: clear soups and thick soups. The established French classifications of clear soups are bouillon and consommé. Thick soups are classified depending upon the type of thickening agent used: purées are vegetable soups thickened with starch; bisques are made from puréed shellfish or vegetables thickened with cream; cream soups may be thickened with béchamel sauce; and veloutés are thickened with eggs, butter, and cream. Other ingredients commonly used to thicken soups and broths include egg, rice, lentils, flour, and grains; many popular soups also include carrots and potatoes.

SOUP..

Smoked haddock chowder with heritage potatoes, leeks & sweetcorn	£5.50 per person
Classic brown onion & ale soup, Lancashire tasty rarebit & crispy shallots	£4.50 per person
Creamy cauliflower soup with curry-spiced crispy onions	£4.50 per person
Creamy leek & potato soup, with Harlech cheesy scones	£4.50 per person
Summer vegetable minestrone with garlic crisps & loads of parsley	£5.50 per person
Roasted vine tomato, rosemary & garlic soup, black pepper & sea salt focaccia croutons	£4.50 per person
White onion, thyme & cider apple soup, Blue Wensleydale cheese toastie	£4.50 per person
Creamy curried parsnip soup with silky crème fraîche & toasted pumpkin seeds	£4.50 per person
Creamy wild mushroom soup with silky tarragon crème fraîche & crispy garlic	£5.50 per person
Split pea & smoked ham soup, parsley oil & seeded baguette croutons	£4.50 per person

prices exclude VAT

MAINS



MAIN DISHES

The main dish is usually the heaviest, heartiest, and most complex or substantial dish on a menu. The main ingredient is usually meat or fish; in vegetarian meals, the main course sometimes attempts to mimic a meat course. It is most often preceded by an appetizer, soup, and/or salad, and followed by a dessert. For those reasons the main course is sometimes referred to as the "meat course". In formal dining, a well-planned main course can function as a sort of gastronomic apex or climax. In such a scheme, the preceding courses are designed to prepare for and lead up to the main course in such a way that the main course is anticipated and, when the scheme is successful, increased in its ability to satisfy and delight the diner.

MAIN DISHES

CHICKEN...

Roast Norfolk chicken with beer, thyme-braised spring greens with truffle, butternut squash purée & white onions	£16.95 per person
Roasted chicken breast & crispy thigh with olive oil mash, wild mushrooms & button onions in a red wine & tarragon jus	£18.50 per person
Corn fed chicken breast & confit thigh croquette, with sweet corn puree, crispy corn & pancetta fritters, horseradish, spinach & roasting juices	£22.50 per person
Thyme & garlic roasted Norfolk chicken breast & crispy thigh Almost-summer greens, buttery fondant potato, sticky glazed carrots & Chablis gravy	£19.75 per person
Roasted baby poussin with lemon & rosemary with butter fondant potato, spinach, asparagus, baby carrots & Chablis gravy	£21.75 per person

GAME & OFFAL...

Crispy-skinned Gressingham duck breast with salt duck & potato hash, sticky braised red cabbage & a splash of port	£21.75 per person
Grilled rose veal liver with old-school bubble & squeak, crispy bacon, sticky onions & sage	£17.50 per person
Pan fried breast of guinea fowl, sage & shallot stuffing, buttery fondant potato, braised Savoy cabbage with smoked bacon & roasted garlic, sweet sherry gravy	£20.75 per person

prices exclude VAT

BEEF...

Roast contre fillet of Yorkshire beef & kidney pie, feisty horseradish mash & buttered greens, ale gravy	£22.75 per person
Slow roast fillet of Yorkshire beef, burnt shallot puree, glazed baby carrots, buttery spinach & 'Old School' Pomme Anna	£27.00 per person
Slow-braised ox cheek in porter with smoked bacon, feisty horseradish mash, duck fat-roasted carrots & leeks	£21.95 per person
24 hour ale braised short rib of beef, sticky onions & chestnut mushrooms, roasted carrots, buttery greens & feisty horseradish mash	£19.95 per person
Roast sirloin of British beef, fondant potato, spinach & greens, Yorkshire pudding & thyme red wine gravy	£25.50 per person

PORK...

Belly & banger pork belly & Cumberland sausage with 60/40 mash, sweet braised red cabbage & apple balsamic gravy	£18.50 per person
Sticky braised pork belly with crispy smoked bacon & black pudding, buttery Savoy cabbage & caramelised apples with a West Country cider gravy	£19.75 per person
Middle white pork loin with Agen prunes, wrapped in prosciutto & sage, with creamy white beans & wilted greens in a West Country cider gravy	£18.50 per person
Anna's Happy Trotters pork loin & maple-smoked bacon with apple & sage gravy on pearl barley risotto with roasted roots & caramelised onions	£22.50 per person
Roast pork loin 'chop', balsamic braised red cabbage & bakers style potatoes, fine beans & sage gravy	£19.50 per person

LAMB...

Rosemary & garlic-roasted Herdwick lamb, with braised liver & onions, streaky bacon, hotpot potatoes & Savoy cabbage with Worcestershire sauce & pepper	£22.75 per person
Rump of salt marsh lamb, garlic puree, garden pea & broad bean fricassee, butter fondant potato & charred goats cheese, salsa verde	£24.50 per person
Roast Welsh lamb, rump, shoulder & cutlet with dauphinoise potatoes, Savoy cabbage, rosemary & roasting juices	£21.95 per person
Double cutlet of heather fed lamb, herby brioche & rosemary crumb, boulangère potatoes & sticky braised shoulder, grilled leeks & courgettes, redcurrant gravy	£22.75 per person
Rosemary & redcurrant roasted rump of salt marsh lamb, creamy potato 'risotto', summer peas & grilled courgettes, roasting juices & caramelised onion puree	£23.95 per person

prices exclude VAT

FISH...

Poached smoked Atlantic haddock, proper Irish champ, runny poached egg, buttery spinach & wholegrain mustard cream **£17.95** per person

Lemon butter-poached Shetland salmon with crispy crackling, buttery new potatoes, spinach & green pea 'stew' **£18.75** per person

Roasted, zesty lemon & herb cod with tossed samphire & spinach, smashed creamy white beans & lemon-butter sauce **£19.75** per person

Saffron-marinated sea bream with oozy herb polenta, sweet balsamic-roasted peppers & greens **£21.75** per person

Pan-roasted sea bass, with wilted greens & a creamy white bean, marjoram & garlic menai mussel broth **£22.50** per person

VEGETARIAN...

Pumpkin, butternut squash & aubergine pithivier, broccoli & balsamic glazed parsnips, white onion purée **£15.75** per person

Creamy leek & soft herb risotto, grilled courgettes & Kidderton Ash goat's cheese **£15.75** per person

Wild mushroom, goat's cheese & roast garlic caramelle with wilted spinach, purple sprouting broccoli & walnut pesto **£15.75** per person

Crispy fried herb gnocchi with roasted baby onions & fennel, wild mushrooms, spinach & blue cheese **£15.75** per person

Lincolnshire poacher, leek & shallot pie, wholegrain mustard short crust pastry, carrots, Caraway buttered greens & 60/40 mash **£15.75** per person

prices exclude VAT



DESSERT



DESSERTS...

Dessert is a typically sweet course that concludes an evening meal. The course usually consists of sweet foods, but may include other items. There is a wide variety of desserts in the world's cultures including cakes, tarts, cookies, biscuits, gelatins, pastries, ice creams, pies, puddings, custards, sweet soups and candies. Fruit is also commonly found in dessert courses because of its naturally occurring sweetness. The loosely defined course called dessert can apply to many foods.

DESSERTS...

Classic zesty Amalfi lemon tart, sticky macerated raspberries & torched meringue	£6.50 per person
Sticky toffee pudding, proper butterscotch sauce, fudge flavoured semi freddo	£6.50 per person
Vanilla crème brûlée, Nathan's buttery shortbread & soft berries	£6.50 per person
Fabulous classic trifle, orange jelly, custard cream & sweet vanilla cream	£6.50 per person
Passion fruit cheesecake, candied lime, coconut crumble & zesty lemon jelly	£6.50 per person
Bitter chocolate mousse, chocolate sponge, dark chocolate crumbles & salted cinder toffee	£6.50 per person
Strawberries! Aerated strawberry cream, strawberry frangipane & dehydrated strawberries, sticky syrup & chewy meringues	£6.50 per person
Banoffee cheesecake with liquid chocolate centre, ginger crumble & caramel jelly	£6.50 per person
Double chocolate brownie, roasted hazelnuts, chocolate dust & salted cinder toffee	£6.50 per person
Peanut butter parfait, salted caramel sauce, milk chocolate mousse & caramel crisp	£6.50 per person

prices exclude VAT

CHEESE



CHEESE

Cheese is a food derived from milk that is produced in a wide range of flavors, textures, and forms by coagulation of the milk protein casein. It comprises proteins and fat from milk, usually the milk of cows, buffalo, goats, or sheep. During production, the milk is usually acidified, and adding the enzyme rennet causes coagulation. The solids are separated and pressed into final form. Some cheeses have molds on the rind or throughout. Most cheeses melt at cooking temperature.

Hundreds of types of cheese from various countries are produced. Their styles, textures and flavors depend on the origin of the milk (including the animal's diet), whether they have been pasteurized, the butter fat content, the bacteria and mold, the processing, and aging. Herbs, spices, or wood smoke may be used as flavoring agents. The yellow to red color of many cheese, such as Red Leicester, is produced by adding annatto. Other ingredients may be added to some cheese, such as black peppers, garlic, chives or cranberries.

Selection of 3 cheese	£9.00 per person
Selection of 4 cheese	£10.50 per person
Selection of 5 cheese	£12.00 per person

prices exclude VAT

All served with accompaniments

HARD CHEESE...

Westcombe Cheddar
Black Bomber Welsh Cheddar
Lincolnshire Poacher
Hereford Hop
Rothbury Red Leicester

CRUMBLY CHEESE...

Caephilly
Cheshire White
Farmhouse Crumbly Lancashire
Hawes Wensleydale
Smoked Cheshire

BLUE CHEESE...

Blue Wensleydale
Garstang Blue
Blacksticks Blue
Cropwell Bishop Stilton
Parl Las

SOFT CHEESE...

Garstang White
Perl Wen
Cheshire Golden Brie
Creamy Tunworth
Pont Gar

GOATS CHEESE...

Creamy Yellison
Kidderton Ash
Smoked Ribblesdale
Harbourne Blue Goats
Ingle White

ACCOMPANIMENTS...

Red flame grapes, celery, walnuts & wafer selection
Pear & ginger chutney, wafers & freshly baked bread
Quince paste, celery, crackers & crusty breads

CANAPÉS



CANAPÉS

Canapés are built on stale white bread (although other foods may be used as a base), cut in thin slices and then shaped with a cutter or knife. Shapes might include circles, rings, squares, strips or triangles. These pieces of bread are then prepared by deep frying, sautéing, or toasting. The foods are sometimes highly processed and decoratively applied (e.g., piped) to the base with a pastry bag. Decorative garnishes are then applied. The canapés are usually served on a canapé salver and eaten from small canapé plates. The technical composition of a canapé consists of a base (e.g., the bread or pancake), a spread, a main item, and a garnish. The spread is traditionally either a compound butter or a flavored cream cheese. Common garnishes can range from finely chopped vegetables, scallions, and herbs to caviar or truffle oil.

Choice of 3 (recommended for approx 30 mins reception) **£8.50** per person

Choice of 5 (recommended for up to 1 hour reception time) **£12.50** per person

Choice of 9 (recommended for receptions over 1 hour) **£22.00** per person

prices exclude VAT



HOT...

Salt roasted Jerusalem artichoke, truffled goat's cheese & chive
Smoked haddock rarebit with seared schiacciata piccante sausage
Baked baby potato with spicy bean chilli, jalapenos & sour cream
Mini lamb & root vegetable pasty, English mustard
Start Bay crab cakes, lemon, dill & shallot mayonnaise
Field mushroom & Westcombe Cheddar rarebit, smoked tomato relish & toasted muffin
'Fish & chips' balsamic vinegar & tartare sauce
Truffled Jersey Royal, parsley & chive veloute (when in season!)
Salt chilli squid, adjud dipping sauce
Calves liver, parsnip mash, red onion chutney
Roast beef & Yorkshire pudding, feisty horseradish cream
Seared royal fillet of smoked salmon, sour cream, blinis & caviar

COLD...

Seared tiger prawn with lemongrass & ginger, sticky rice, wasabi & soy
Caesar salad, parmesan filo crisp, white anchovy & creamy dressing
Smashed chick peas & smokey seeds, roasted garlic & toasted rosemary focaccia
Chilli spiced prawn cocktail
Confit wild rabbit, apple jelly & watercress, sweetcorn pancake
Angus beef tartare, baby gem, shallot & caper relish, parmesan crisp bread
Confit duck & red onion marmalade, crispy shallots & black pepper crisp bread
Black pudding Scotch quail's egg, house salad cream
Horseradish & parsley cured sea trout, celeriac remoulade, salted cucumber
Liquorice smoked pigeon breast, braised rhubarb, wild nettle buckwheat pancake
Pressed English chicken, coriander & shallots, summer pea guacamole
Grilled artichoke, spiced aubergine & sweet confit peppers, grilled focaccia
Fat green olives with lemon & black pepper on crushed ice



WINE LIST



CHAMPAGNE

BTL

LAURENT PERRIER 'LA CUVEE' BRUT NV CHAMPAGNE, TOUR SUR MARNE, CHAMPAGNE, FRANCE

**Grapes: Chardonnay 45%, Pinot Noir 40%,
Pinot Meunier 15%**

£54.00

Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with full flavours, plenty of fruit, good balance and length. **12.00%**

LAURENT PERRIER 'LA CUVEE' VINTAGE, 2006/07 CHAMPAGNE, TOUR SUR MARNE, CHAMPAGNE, FRANCE

**Grapes: Chardonnay 45%, Pinot Noir 40%,
Pinot Meunier 15%**

£72.00

Very elegant, blending ripe fruit aromas such as pink grapefruit and yellow peach, with hints of chocolate and crème brulee. Hints of vanilla on the tongue opening out to yellow fruit flavours and has a lingering crisp finish that shows citrus fruit flavours. **12.00%**

LAURENT PERRIER 'ROSE' BRUT CHAMPAGNE TOUR SUR MARNE, CHAMPAGNE, FRANCE

Grapes: Pinot Noir

£80.00

The nose is fragrant with hints of red and black fruit, reminiscent of raspberries, black cherries and blackcurrants. The wine is fresh, rounded and supple, with a long finish. **12.50%**

SPARKLING WINE

BTL

NV PROSECCO 'ORGANIC' ERA BRUT VALDOBBIADENE TREVISO, ITALY

Grape: Glera

£28.50

Era Prosecco is produced from organically grown Glera grapes grown in the Valdobbiadene area around Treviso. This pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and honeysuckle. It is elegantly light, dry and well balanced. **11.00%**

NV CAVA BRUT ROSE, MONT MARCAL PENEDES, SPAIN

Grape: Trepat

£37.00

A pale salmon pink Cava, made by the 'traditional method' of secondary fermentation in bottle from the native Catalan variety 'Trepat'. It is aged for 18 months on the lees to add fresh yeasty aromas to cherry and strawberry flavours. The soft and elegant character makes it a good aperitif or companion for seafood, pastas or paellas. **11.50%**

prices exclude VAT

WHITE WINE

BTL

2016 PIONNIER BLANC COLOMBARD, COMTE TOLOSAN, IGP COTES DE GASCOGNE, SOUTH WEST FRANCE

Grapes: Colombard, Ugni Blanc.

Le Pionnier is situated in IGP Comte Tolosan in Gascogne. A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish. **11.50%**

£20.00

2016 VIOGNIER 'BIO' VIENTO ALISEO, DOMINIO DE PUNCTU LA MANCHA, SPAIN

Grape: Viognier

A beautiful pale gold in colour, this Viognier is highly aromatic with perfumed, floral aromas on the nose. The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citric acidity. The balance of aromatic notes with the acidity leaves a clean and floral impression in the mouth. **13.00%**

£24.00

2016 PICPOUL DE PINET, DOMAINE MORIN, LANGUEDOC, FRANCE

Grape: Piquepoul

Pale lemon in colour with fresh floral notes on the nose. The palate is light and dry with flavours of green apple, citrus and white blossom with the classic saline note that makes Picpoul de Pinet so distinctive. **13.50%**

£27.00

2016 PINOT GRIGIO LE MONDE FRIULI, NORTH EASTERN ITALY

Grape: Pinot Grigio

Friuli is famed for making rich and aromatic Pinot Grigio, and this wine is no exception. An orangey golden colour from its time macerating on the skins, with a rich and ripe nose of red apple, pear, melon and rosehips. The palate is dry with a creamy mouthfeel and notes of ripe pear and peach with a fresh citrus acidity. Well balanced with a long finish. **13.00%**

£32.50

2015 CHONO CHARDONNAY CASABLANCA VALLEY, CHILE

Grape: Chardonnay

A golden yellow colour, highly aromatic wine with strong notes of citrus fruits and flowers together with subtle yet pleasant touches of fresh grass and ripe pineapples. On the palate, it is fresh with apple, citrus lime and tropical fruit flavours. Forty percent of the wine was aged in French oak for 6 months, which gives it a fuller mouth feel, and a long and pleasant finish. **14.00%**

£37.00

prices exclude VAT

2016 WAIRAU RIVER RESERVE BLACK LABEL, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Grape: Sauvignon Blanc

Wairau River's reserve range are high quality wines made from carefully selected parcels of fruit. The reserve Sauvignon is from the Longbend vineyard on the banks of the Opawa River, this single vineyard wine has an intense nose of citrus and passionfruit with vibrant gooseberry, gunflint and mineral nuances. A fresh tropical palate is finely textured and seamless from extended lees contact creating a complex finish and creamy texture. **13.50%**

£41.00

ROSÉ WINE

BTL

2016 LA LOUPE CARIGNAN ROSE LANGUEDOC, FRANCE

Grape: Carignan

Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry with subtle floral hints of rose and blossom. A perfect summer wine, easy drinking and very fresh. **12.50%**

£26.00

2016 CHIARETTO ROSATO, 'BARDOLINO', AGRICOLA GORGO VENETO, ITALY

Grapes: Corvina, Rondinella and Molinara.

A fresh, fun and fruity rose from the Veneto region of Italy. Made from the classic grapes of the region; Corvina, Rondinella and Molinara. The nose has delicious aromas of summer fruits, which follow onto the palate with notes of red cherries, strawberries and raspberries combined with a fresh, floral note and a crisp acidity.

12.50%

£36.00

prices exclude VAT

RED WINE

BTL

2016 LE PIONNIER ROUGE IGP HERAULT, LANGUEDOC, FRANCE

Grape: Carignan and Grenache

La Pionnier is produced in the Languedoc region between Narbonne and Béziers. This soft and fruity wine is a traditional Languedoc blend of Grenache and Carignan. It is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish. **12.00%**

£23.00

2016 SANGIOVESE 'MERIDIA' VINICOLA BOTTER PUGLIA, ITALY

Grape: Sangiovese

Sangiovese is a black Italian grape variety and it the main grape used in some of Italy's most expensive and prestigious wines. This wine is medium bodied, with typical red cherry, redcurrant and spice aromas. The palate is soft, fruity with good ripe red fruit flavours and an orange zest finish. An easy drinking red with soft tannins. **12.00%**

£28.00

2016 GARNACHA 'OLD VINES' BODEGAS MONFIL CARINENA, SPAIN

Grape: Garnacha

Made from 35-year-old vines in Carinena, this is an elegant wine with a prominence of concentrated black fruit aromas on the nose. A classic Garnacha, bursting full of blackcurrants, blackberries and plum. The palate is velvety and smooth with silky tannins and exceptional length. **13.00%**

£36.00

2015 MERLOT BLOCK 10 RESERVE LA PLAYA, COLCHAGUA VALLEY, CHILE

Grape: Merlot

Colchagua Valley creates some of the world's best merlots, this limited release premium Chilean red wine was created by blending Merlot aged both in new and old oak barrels. Garnet red in colour with complex aromas on the nose of vanilla bean and toasted oak, sparked by ripe black plums and sweet cherry jam. In the mouth, rich plums and black fruits abounds followed by spicy oak resulting in a delicious wine with dense textures and a smooth vanilla finish. **13.50%**

£30.00

prices exclude VAT

**2015 LONG BARN PINOT NOIR, FIOR DI SOLE
NAPA VALLEY, CALIFORNIA, USA**

Grape: Pinot Noir

From California, this Long Barn Pinot Noir is a pale ruby red in colour with a soft nose of red cherries. On the palate, notes of bramble fruit and cherries combine with a subtle sweet spice character and a fresh acidity. Well-structured with soft tannins and a silky mouthfeel, the fresh fruit flavours linger on the palate. **13.50%**

£33.00

**2014 CHATEAU GACHON, MONTAGNE ST EMILION
BORDEAUX, FRANCE**

Grapes: Cabernet Franc and Cabernet Sauvignon

A blend of Merlot, Cabernet Franc and Cabernet Sauvignon; this wine is a deep ruby colour with purple hues and has a soft nose of cherry, cassis, and spice. On the palate it is well balanced with a solid tannic structure and a complementary soft mid-palate of ripe fruits such as plums and red berries, well-integrated oak ageing added structure and spice to the palate. **13.00%**

£37.00

prices exclude VAT

For any allergen concerns please speak to your event coordinator.

Wines are subject to availability and vintage change.

Please note that as standard, all spirits are served as 50ml measures, and wine sold by the glass is 175ml, unless otherwise requested at the time of purchase.



FABULOUS FAN FAYRE LTD.
Manchester City Football Club
Etihad Stadium
Etihad Campus
Manchester
M11 3FF
T: 0161 444 1894 (Opt 2)
E: specialevents@etihadstadium.co.uk
W: www.Fthree.co.uk