

ALBERT HALL

MANCHESTER

FOOD OFFERINGS

CANAPÉS

The canapés menu offers bite-sized appetisers, often served on roaming trays or on sharing boards for the tables.

4 for £14 pp

Additional canapés £4pp

Lamb Kofta, Mint Aioli **GF**

Slow Braised Beef & Horseradish Yorkshire Pudding

Chorizo Sausage Roll

Beetroot Cured Salmon, Pretzeltini, Dill Crème Fraîche

Pil Pil Prawn

Fish Cake **GF**

Alpine Cheese Croquette **V**

Mini Cheese Tart **V, GF**

Curried Cauliflower Poppadom **VE, GF**



SHARING MENU 1

This sharing menu offers dishes served family-style, allowing everyone to enjoy and share a variety of flavours together.

—
£45 pp
—

STARTER

Young Gouda, Cured Meats, Nocellara Olives, Padrón Peppers,
& Hummus,
served with Haus Pickles, Mustard, Sauerkraut & Flatbreads

MAINS

Chicken & Leek Pie
Catalan Chickpea & Butternut Squash Stew **VE, GF**

SIDES

New Potatoes **VE, GF**
Spinach & Watercress Salad **VE, GF**

DESSERT (CHOOSE ONE)

Lemon Meringue Pie
Giant Pavlova, Cream & Berries **GF**
Chocolate Nemesis, Citrus Crème Fraîche **GF**
Available for dairy-free & vegan guests:
Coconut Rice Pudding, Mango & Passion Fruit Salsa **VE, GF**
Brownie **VE**



SHARING MENU 2

This sharing menu offers dishes served family-style, allowing everyone to enjoy and share a variety of flavours together.

—
£52 pp
—

STARTER

Mrs Kirkham's Ploughman's Salad, Chicken Liver Pâté
& Chorizo Sausage Rolls
Served with Haus Pickles, Chutney & Pretzeltinis

MAINS

Beef & Schwarzbier Stew with Herb Dumplings
Salmon & Butter Bean Cassoulet
Caramelised Red Onion & Wild Mushroom Pithivier **VE**

SIDES

Garlic Roast Potatoes **VE, GF**
Mixed Greens **VE, GF**

DESSERT (CHOOSE ONE)

Lemon Meringue Pie
Giant Pavlova, Cream & Berries **GF**
Chocolate Nemesis, Citrus Crème Fraîche **GF**
Available for dairy-free & vegan guests:
Coconut Rice Pudding, Mango & Passion Fruit Salsa **VE, GF**
Brownie **VE**



INDIVIDUALLY PLATED MENU 1

This plated menu offers individual dishes per guest,
served course by course.

—
£50 pp
—

Max 200 guests. Choices needed pre-event

STARTER

Lamb Spring Rolls served with Mint Yoghurt &
Dressed Salad Garnish

—
Cauliflower Fritters **VE**
Served with a Truffle Vegan Mayo **VE**

MAINS

Forest Truffle Chicken
Chicken Supreme Stuffed with Truffle Chicken Mousse
Served on a bed of Cream Wild Mushrooms

—
Roast Butternut & Goats Cheese Wellington **V**
Served with a Vegetable Jus
**This option can be made VE **

SIDES

Roasted New Potatoes **VE**
Mixed Greens **VE**

DESSERT (CHOOSE ONE)

Lemon Meringue Pie
Pavlova, Cream & Berries **GF**
Chocolate Nemesis, Citrus Crème Fraîche **GF**
Available for dairy-free & vegan guests:
Coconut Rice Pudding, Mango & Passion Fruit Salsa **VE, GF**
Brownie **VE**

INDIVIDUALLY PLATED MENU 2

This plated menu offers individual dishes per guest,
served course by course.

—
£55 pp
—

Max 200 guests. Choices needed pre-event

STARTER

Chicken Liver Parfait

Served with Fig Chutney & Warm Sourdough

—
Cheese & Roast Tomato Arancini **V**

Served on a bed of Frisée Salad, with Sweet Tomato Vinaigrette

—
Stuffed Mushroom **VE**

—
Roasted Brunoise of Vegetables, topped with a Herb Crumb **VE**

Served on a bed of Spinach & Watercress Salad with Truffle Oil

MAINS

Beef Short Rib

Served with a Creamy Mash, Heritage Carrots & Red Wine Jus

—
Caramelised Red Onion, Wild Mushroom Pithivier **V**

Served with a Dauphinoise Potato, Roasted Root Vegetables
& Cream Mushroom Sauce

—
Ratatouille **VE**

Served with Warm Sourdough

DESSERT (CHOOSE ONE)

Lemon Meringue Pie

Pavlova, Cream & Berries **GF**

Chocolate Nemesis, Citrus Crème Fraîche **GF**

Available for dairy-free & vegan guests:

Coconut Rice Pudding, Mango & Passion Fruit Salsa **VE, GF**

Brownie **VE**

FOOD STALLS/BUFFET

The street food stalls menu provides a casual, interactive dining experience featuring global flavours, with dishes served as grab and go from various stations around the room.

This menu can also be served buffet style.

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2 portions per person - **£25 pp**

3 portions per person - **£35 pp**

Maximum of 4 stalls

—

GREEK (1 pp)

Chicken Kebabs or Lamb Koftas

Halloumi Kebabs **V**

Fatoush, Giant Cous Cous, Soft Flatbreads and Minted Yoghurt **VE**

Gluten free flatbreads available

GERMAN (1 pp)

Bratwursts

Vegan Bratwursts **VE**

Brioche Buns, German Mustard, Crispy Onions **VE**

MEXICAN (2 pp)

Yucatan Pork Tacos

Chipotle Bean Tacos **VE**

Jalapeños, Sour Cream, Pickle Onions

INDIAN (1 pp)

Chicken Masala

Paneer Masala **V**

Herb Rice & Flatbreads **V**

Gluten free flatbreads available

THAI (1 pp)

Shrimp Pad Thai

Tofu Pad Thai **VE**

Rice Noodles, Bean Sprouts, Spring Onion & Chilli **VE**

SPANISH (1 pp)

Chicken & Chorizo Casserole

Catalan Chickpea & Butter Bean Stew **VE, GF**

Garlic Patatas Bravas **VE, GF**

DESSERT FOR FOOD STALLS/BUFFET
(CHOOSE THREE)

–
3 mini desserts per person - **£5 pp**
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Mini Brownies
Mini Vegan Brownies **VE**
Mini Lemon Meringue Tarts **GF**
Mini Cheesecakes



BREAKFAST

The breakfast menu offers a selection of freshly prepared options, hot and cold available, to start the day with flavour and energy. Served buffet style.

Fresh Fruit, Pastries, Yoghurt *V* - **£5 pp**

Breakfast Barm (*Sausage/Bacon*) - **£6 pp**

Vegan options available

Tea & Coffee - **£4 pp**

LUNCH MENU

The lunch menu offers a selection of picnic-style dishes served buffet style for a relaxed dining experience.

—
£15 pp
—

Mini Sausage Rolls

Mini Humble Rolls *VE*

Mini Cheese Tarts *V, GF*

Falafel *VE, GF*

Coronation Chicken Wraps

Coronation Chicken Salad Bowl *GF*

Salmon & Cream Cheese Sandwich

Salmon Salad Bowl *GF*

Hummus & Pickle Sandwich *V*

Mini Scones, Jam & Cream *V*

Chocolate Nemesis, Citrus Crème Fraîche *GF*

Vegan Brownie *VE*



LATE NIGHT SNACKS

The late night snacks menu features casual, grab and go options served from stations around the room to satisfy your nighttime cravings.

Breakfast Barms (Sausage/Bacon) - **£6pp**

Bratwursts - **£8.50 pp**

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Vegan options available for both



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