

THE
EDWARDIAN
MANCHESTER



Bespoke Events & Private Dining at The Edwardian Manchester

Eclectic in flavour, elegant in style, and always exceptional in quality
– welcome to private dining at The Edwardian Manchester.

Whether set in the grand Hallé Suite, under the Free Trade Hall's stunning arches at Peter Street Kitchen, or in a modern meeting room, our award-winning culinary teams craft bold, bespoke dining experiences for every occasion.



Welcome to the The Edwardian Manchester



Luncheon and Dinner

Please select one option per course for all attendees.

BRONZE – £12

- Salmon carpaccio with oregano, chilli avocado and olive oil
- Smoked duck with balsamic truffle teriyaki
- San Marzano tomatoes with goat's cheese, capers and basil v

Vegan

- Spinach, watermelon and lime with black pepper dressing

SILVER – £15

- Sea bass and blood orange ceviche
- Garlic king prawns with crispy kale salad and labneh tahini dressing
- Seared aubergine carpaccio with thyme and feta yoghurt dressing v

Vegan

- Seared aubergine carpaccio with thyme dressing

GOLD – £18

- Black pepper-crusted beef carpaccio with shaved truffle and Parmesan
- Marinated duck salad with pomelo and pomegranate
- Burrata with heritage tomatoes, basil and sherry vinegar dressing v

Vegan

- Heritage tomatoes, basil and sherry vinegar dressing

Luncheon and Dinner - Starters

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Please select one option per course for all attendees.

PASTA COURSE - £9

- Goat's cheese gnocchi with rocket, speck ham and Parmesan crème
- Spinach and ricotta ravioli with sage butter
- Gnocchi with San Marzano tomatoes, peperoncino and basil
- Rigatoni ai funghi with wild mushrooms and parsley lemon butter
- Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil

Vegan

- Vegan cheese gnocchi with rocket, basil and lemon oil

Luncheon and Dinner - Pasta Course

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Please select one option per course for all attendees.

BRONZE – £25

- Lemon-and-thyme-roasted corn-fed chicken with gratin dauphinois, tenderstem broccoli and shallot jus
- Roasted duck with spiced potatoes, clementine sauce and red cabbage infused with cinnamon and juniper
- Oven-baked salmon, pearl barley and organic lemon risotto with oven-roasted baby fennel

Vegan

- Gnocchi with cherry tomato, garlic and basil

SILVER – £28

- Paprika-and-lemon-spiced roasted baby chicken with rosemary roasted potatoes and garlic wilted baby spinach in lemon butter sauce
- Honey-roasted cod with creamed spring onion potatoes, lemon-infused rainbow chard and baby leeks with Champagne butter sauce
- Portobello mushroom, black cabbage and goat's cheese Wellington with shallot and garlic sauce v

Vegan

- Portobello mushroom, black cabbage and cheese Wellington with shallot and garlic French beans

GOLD – £32

- Seared black pepper beef fillet, truffle potato purée and Gorgonzola butter with tenderstem broccoli and roasted baby onions
- Oregano, basil and garlic infused lamb rack with crispy Lovers potatoes and glazed heritage carrots
- Lemon sole with green herb potatoes, Parmesan cream and garlic buttered asparagus

Vegan

- Wild mushroom risotto with truffle oil and shavings

Luncheon and Dinner - Main Course

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Please select one option per course for all attendees.

BRONZE – £10

- Baked sour cream cheesecake with raspberry coulis and crushed biscuit v
- Lemon Eton mess with crispy meringue and white chocolate Chantilly crème

Vegan

- Orange blossom panna cotta with passion fruit, mango and Thai basil

SILVER – £11

- Crème fraîche cheesecake with toasted brioche streusel, citrus confit and cinnamon v
- Mascarpone cream with fresh raspberries, lime and Victoria sponge

Vegan

- Valrhona chocolate mousse with morello cherries and cocoa sponge

GOLD – £13

- Wigmore brûlée with Espelette shortbread and honey apple jam
- Yuzu curd with fresh black berries, black sesame sorbet and miso cress v

Vegan

- Salted caramel ice cream with roasted hazelnuts and coffee macaron

Luncheon and Dinner - Desserts

A supplement of £10 per person will apply when offering multiple options. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

