



Starters

English tomato soup with basil (V) (GF)	£6.25
Roast butternut squash soup with cumin scented crème fraiche (V) (GF)	£6.25
Herb coated goats cheese with candied walnuts and macerated raisins (V) (GF)	£7.90
Coq au vin terrine with roasted silver skins and pickled Ormskirk mushrooms	£8.25
Beetroot gravlax with fennel, cucumber, lime and chili salad	£8.75
Duck liver parfait with apple crisp and port gel	£8.50
Classic Blieders smoked salmon with capers, shallots and lemon	£8.75
White onion veloute with smoked pancetta	£6.50
Ham hock terrine with pineapple gel, apple powder and sundried tomato crostini	£8.50

All prices are inclusive of VAT.

Please speak to your event planner before selecting your menu if you would like to know more about our ingredients. Please ensure all food allergies, intolerances and dietary requirements are brought to the attention of your event planner at least 2 weeks before the event.

GF = Gluten Free

V = Vegetarian

The Monastery Manchester Menu



Mains

Grilled vegetable tian, chargrilled shallot, roasted roots and herb oil (V) (GF)	£22.50
Pea and mint risotto (V) (GF)	£22.50
Wild mushroom ravioli with wilted spinach, wild mushrooms and confit black garlic shavings (V)	£22.50
Slow cooked ox cheek with horseradish mash, roasted carrot, confit shallot, wilted spinach (GF)	£24.75
Pan-fried chicken supreme with chorizo and sun blushed tomato risotto served with basil oil (GF)	£23.75
Smoked and pressed beef brisket, fondant potato, black pudding and coarse grain mustard fritter, seasonal greens with red wine jus	£25.75
Grilled salmon with baby fennel, baby heritage carrots, potato cake and shallot reduction (GF)	£24.95
Confit duck leg, sweet potato mash, seasonal greens and sticky red cabbage (GF)	£24.50
Confit shoulder of lamb with crushed new potatoes, dehydrated red cabbage, blacked carrot and red currant jus (GF)	£27.50
Ballontine of chicken, chateau potatoes, purple heritage carrot, and season greens with café au lait (GF)	£25.95
Roast sea bass, crushed new potatoes, wilted spinach, butter bean veloute and petit pois (GF)	£24.50
Sticky pork belly, pork check croquette, pancetta crisp, whole grain mustard mash, glazed roots and cider jus	£26.50

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Desserts £7.95

Vanilla cheesecake with fruit compote

Sticky toffee pudding

Monastery mess (GF)

Classic lemon tart

Raspberry and vanilla crème brûlée (GF)

Chocolate and orange pave

Add a Cheese Board with Mini Eccles cakes £75.00 per table

Tea, Coffee and Chocolate Mints £3.00

Tea, Coffee and Petit £4.50

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