



# **CONFERENCE AND EVENTS MENU PACKAGES**

**MADE FOR YOU**

**2020/2021**



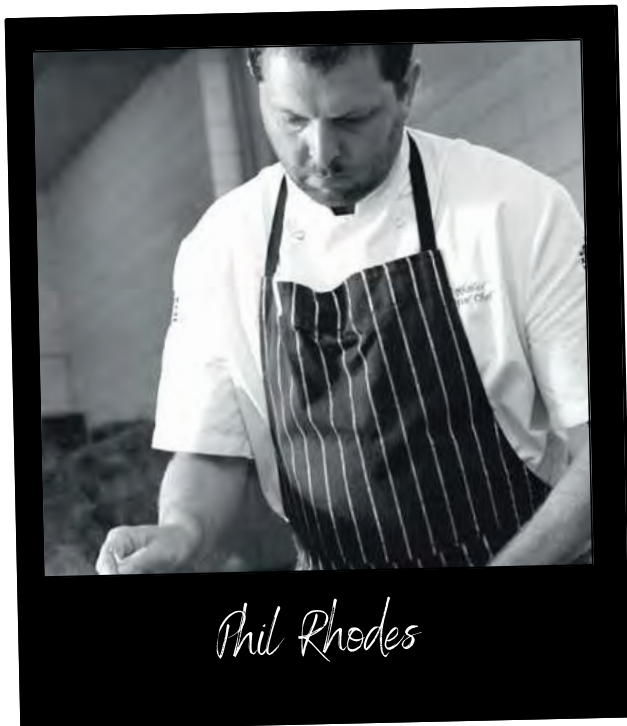


**“DELICIOUS, LOCALLY SOURCED  
PRODUCE TAILORED TO SUIT YOU”**



# OUR FOOD STORY

Manchester Metropolitan Food & Drink Hospitality provides a selection of menus to suit a variety of occasions ranging from a simple breakfast or brunch, to a formal dinner or executive canapes.



The 2020/2021 conference and events menu includes a delicious selection of ingredients inspired by fresh, local produce with seasonal variations.

Our Executive Chef Phil Rhodes specialises in developing menus that will make your event one to remember. Expect new and exciting flavours, traditional favourites and more!

We look forward to providing solutions to all your conference and events hospitality requirements.







GROW

## GROW HOSPITALITY

Grow Café is a collaboration between the University Catering Team and MetMUNCH (the University's nutrition, wellbeing and student academic social enterprise). With alternative diets becoming increasingly popular, GROW offers a meat-free menu tailor-made to tingle the taste buds with diverse flavours from around the globe, whilst ensuring each product is packed full of nutritional powers! Why not enjoy some delicious Grow favourites at your next meeting or event?



## GROW

**CHOOSE 3 LARGE SALAD BOWLS & 1 DESSERT  
(ALL WILL BE SERVED WITH A SELECTION OF OPEN  
BAGUETTES)**

### **SALAD BOWLS**

Roasted Mediterranean Veg, Green Lentil, Smoked  
Paprika & Sherry Vinaigrette **(VG)**

Bulgur Wheat, Charred Broccoli, Preserved Lemon &  
Pomegranate with Ras El Hanout Dressing **(VG)**

Orzo, Tomato, Cucumber, Red Onion, Black Olive,  
Feta & Oregano **(V)**

Mixed bean, Green Pepper, Sweetcorn, Spring  
Onion, Lime & Coriander Dressing **(VG)**

Roasted Beetroot, Kale, Goat's Cheese, Honey &  
Mustard Dressing **(V)**

### **OPEN BAGUETTES**

Avocado, chilli salsa & lime **(VG)**

Roast carrot, coriander, black bean, hummus & dukkha **(VG)**

Grilled aubergine, tzatziki & mint **(V)**

### **DESSERT**

Blueberry & Orange Cake **(VG)**

Chocolate & Oreo Cake **(VG)**

Vanilla Marbled Cake with Chocolate Icing **(VG/GF)**

Fresh Fruit Platter **(VG/GF)**







## **HOT FORK BUFFETS**

Our Executive Head Chef and the culinary team have created a delicious new range of hot seasonal dishes inspired by flavors from around the world. Choose one of the following menus to treat your guests.

PAGE 11



# HOT FORK BUFFETS

Our Executive Head Chef and the culinary team have created a delicious new range of hot seasonal dishes inspired by flavors from around the world. Choose one of the following menus to treat your guests.

## BRITISH

### Mains

#### Slow Cooked Lancashire Beef

Guinness, baby onions & thyme dumplings

#### Steamed Cod Loin

Parsley butter sauce

#### Root Veg and Pearl Barley Hotpot (VG)

Parsnips, carrots, swede & pearl barley cooked in a rich vegan gravy, topped with sliced potato

### Sides

#### Local Honey Roast Carrots (VG)

Honey, thyme & balsamic

#### Rosemary Roast Potatoes (VG)

#### Pickled Red Cabbage Salad (VG)

Olive oil, dill & sourdough croutons

### Dessert

#### Sticky Toffee Pudding (V)

Clotted cream & toffee sauce

#### Fresh Fruit Platter

## SPANISH

### Mains

#### Boneless Chicken Thigh and Chorizo

Braised with pardina lentils

#### Baked Salmon Fillet

Vizcaina sauce

#### Roasted Yellow Peppers Stuffed (VG)

Mediterranean veg and saffron rice

### Sides

#### Tomato, Smoked Paprika and Chickpea Stew (VG)

#### Saffron Rice (VG)

#### Fennel & Black Olive Salad (VG)

### Dessert

#### Crema Catalana (V)

Baked set custard with vanilla, cinnamon & orange

#### Fresh Fruit Platter



## INDIAN

### Mains

#### Lamb Kashmiri Biryani

Slow cooked shoulder of Lamb with Indian spices, basmati rice, saffron, rosewater & figs

#### Murgh Makhani (Butter chicken) (N)

Pieces of corn fed chicken in a cumin, almond, butter & chilli sauce

#### Roast Squash and Red Lentil Keralan Curry (VG)

Butternut squash, red lentils in a turmeric, coconut & fenugreek sauce

### Sides

#### Bombay Potatoes (VG)

Potatoes with mustard seeds, chilli powder & turmeric

#### Pilau Rice (VG)

Basmati rice with peas, cardamom, cinnamon & cumin seeds

#### Garlic and Coriander Naan (V)

### Dessert

#### Cardamom and Coconut Chilled Rice Pudding (V)

With mango

#### Fresh Fruit Platter

## ITALIAN

### Mains

#### Beef Cheek and Porcini Ragu

Slow cooked beef cheeks, rosemary, Chianti classic, garlic and rosemary

#### Chicken Thigh & Nduja Stew

Boneless chicken thighs with Nduja, borlotti beans & tomato

#### Roasted Pepper & Aubergine (VG)

Green olives, basil, cherry tomatoes & oregano

### Sides

#### Seasonal Greens (VG)

With lemon olive oil and toasted pine nuts

#### Roasted Mediterranean Vegetable Salad (VG)

Green lentils, olive oil & balsamic

#### Rosemary and Sea Salt Focaccia (V)

### Dessert

#### Tiramisu Torte (V)

Chocolate sauce & strawberries

#### Fresh Fruit Platter





## ASIAN

### Mains

#### Chicken in Soy Ginger and Lime

Breast of corn fed chicken, dark soy, fresh ginger & lime zest

#### Miso Baked Salmon

Fillet of Scottish salmon with miso paste, red chilli & coriander

#### Korean Braised Aubergine (VG)

Portobello mushroom, tofu & Gochujang chilli sauce

### Sides

#### Lemon & Cardamom Rice (VG)

#### Charred Tender Stem Broccoli (VG)

#### Sesame Seeds & Ginger Sesame

#### Pickled Red Cabbage (VG)

### Dessert

#### Lime Posset (V)

Mandarin and sesame crumble

#### Fresh Fruit Platter

## VEGAN

### Mains

#### Korean Braised Aubergine

Portabella mushrooms, tofu, Gochujang chilli sauce

#### Roasted Peppers

Saffron rice, Mediterranean vegetables & roast tomato

#### Keralan Cauliflower & Coconut Curry

Indian curry spice, coconut, mange tout, red chilli

### Sides

#### Lemon & Cardamom Rice

#### Sesame Pickled Red Cabbage

#### Steamed Greens

### Dessert

#### Vegan Chocolate Mousse

Passion fruit, honeycomb

#### Fresh Fruit Platter







## **DINING & NETWORKING**

From dinner menus to networking nibbles, it's our job to provide food that's delicious and memorable for you and your guests.



# DINNER MENUS

All prices are per person and exclude VAT

These are just a sample of menus we can produce, we would be happy to put something bespoke together for your event.

## OPTION ONE

### TO START

#### **Ham Hock Terrine**

Pineapple - sourdough

#### **Roast Squash Soup (VG)**

Chive oil - sourdough

### MAIN COURSE

#### **Pan-roast Chicken Breast**

Carrot, orange & anise puree - Pak choi - five spice jus

#### **Slow Roast Aubergine (V)**

Carrot, orange & anise - Pak choi - five spice jus

### DESSERT

#### **Chocolate and Passionfruit Mousse (V)**

## OPTION TWO

### TO START

#### **Duck Rillettes**

Pickled mushrooms, sourdough - red cabbage ketchup

#### **Baby Beetroots (V)(N)**

Hazelnuts, blue cheese, mustard dressing

### MAIN COURSE

#### **Roast Lamb Rump**

Lancashire hot pot potato, parsnips, peas, red wine jus

#### **Mushroom & Gruyere Tart (V)**

Baby leeks in truffle butter & rosemary roast potatoes

### DESSERT

#### **Manchester Bee (V)**

Cheshire honey semifreddo, honeycomb, organic bee pollen, lemon jam

## OPTION THREE

### TO START

#### **Salmon**

Pickled beets, crème fraîche, dill

#### **Wild Mushroom Arancini (V)**

Mozzarella, pesto, wild mushroom veloute

### MAIN COURSE

#### **Venison Loin, Haunch "Wellington"**

Red cabbage puree, kale, juniper jus

#### **Celeriac Fondant (V)**

Red cabbage puree, kale, juniper jus

### DESSERT

#### **Salted Caramel Panna Cotta (V)**

Poached pear, chocolate, hazelnut crumble





Manchester  
Metropolitan  
University

**MADE FOR YOU**