# voco® Manchester City Centre

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### Creating Memories Your Way at voco® Manchester - City Centre

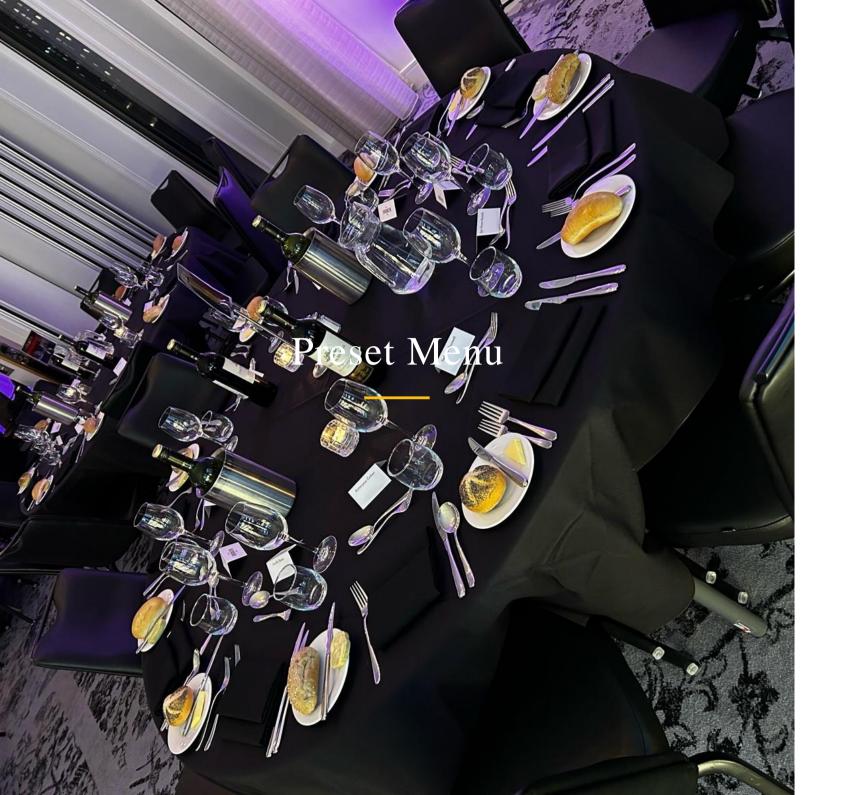
At voco® Manchester - City Centre, we specialise in bringing people together for unforgettable gatherings.

baby showers, christenings, gender reveal parties, Christmas celebrations, self-catered hire-only events and more.

Let us make your event truly special. Contact us to start planning your special event.

## **Banqueting Brochure**

- Whatever the celebration, trust us to handle every detail.
- We play host to all of life's milestone events, including family celebrations, proms, weddings, private parties, birthdays, charity events,
  - We also offer preferential rates for overnight stays when attending an event with us.

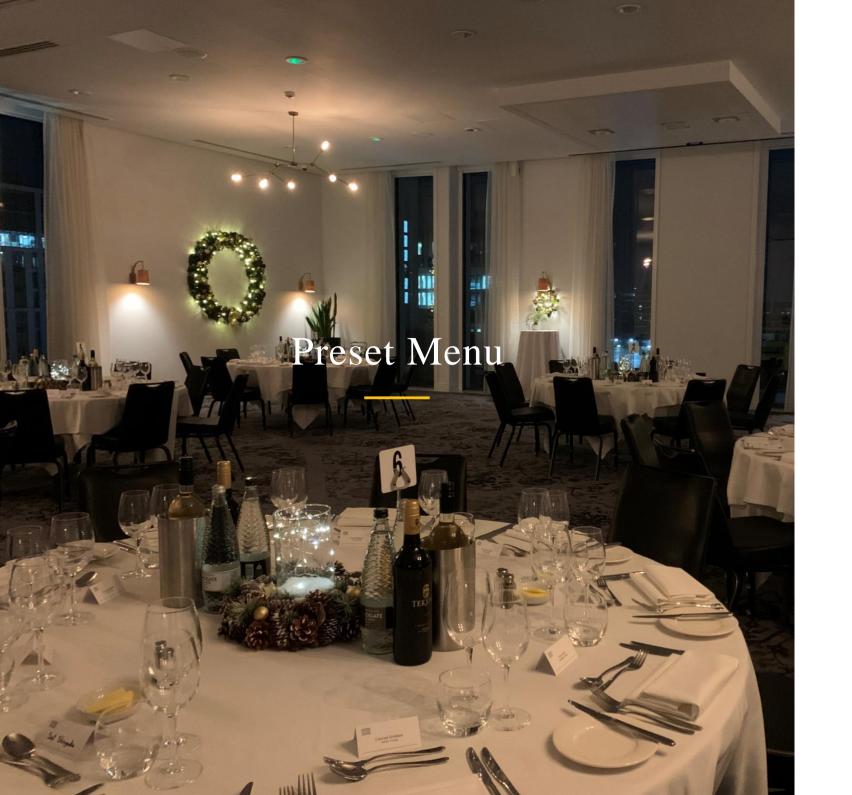


### Portland Banqueting Menu – Option 1 £36.50pp

STARTERS SPICED CARROT & SWEET POTATO SOUP with chilli crème fraiche (vg) PRESSED HAM HOCK with garden piccalilli, croute & pea puree

MAIN PAN FRIED CHICKEN SUPREME with crushed potato fondant, roasted flat mushroom, confit shallot & tomato and tarragon jus PORK LOIN STEAK with pulled pork and cheddar croquette, roast maple carrots & calvados jus WILD MUSHROOM RISOTTO with garlic chips, truffle oil & tarragon plant cream (vg)

> DESSERTS CHOCOLATE BROWNIE with vanilla ice-cream & hedgerow fruits (vg) NEW YORK CHEESE CAKE with popcorn & salted caramel sauce



### Portland Banqueting Menu – Option 2 £46.50pp

STARTERS WILED MUSHROOM ARRANCINI with tomato ragu, sweet basil & parmesan (v) SMOKED HADDOCK FISHCAKE with pea puree & grilled bacon

MAIN BEEF SHORT RIB with onion souise, pickled kohlrabi, shallot rings, buttered mash & jus LAMB RUMP with smashed minted peas, roast garlic and rosemary potato, pea shoots & lamb jus CUMIN & BUTTERNUT SQUASH LENTIL WELLINGTON with grilled Mediterranean vegetables & aurora sauce (vg)

DESSERTS STICKY TOFFEE PUDDING with bourbon sauce & Chantilly Cream WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE with short bread & vanilla cream

## Bespoke Menus

For a fully personalised menu to your event why not create your own bespoke menu by selecting your starters, main course and desserts from our Executive Head Chef's curated list.

Please choose 2 options from each course to create your own select menu.



BUTTERNUT SQUASH VELOUTE with toasted pumpkin seeds PEA & HAM with min yoghurt & croute ROAST TOMATO with basil oil SPICED CARROT & SWEET POTATO with chilli crème fraiche CALIFLOWER CHEESE with prosciutto crisp MINESTRONE with pesto & pancetta BROCCOLI & BLUE CHEESE with baby spinach CARROT & CORIANDER with orange cream

CHICKEN LIVER PARFAIT with mini pancakes, red onion & chilli iam BEEF TOMATO & BUFFALO MOZZARELLA with baby basil & olive oil (v) GRILLED KING PRAWNS with crostini, tomato, red onion, smashed avocado & garlic aioli PRESSED HAM HOCK with garden piccalilli, croute & pea puree SALMON GRAVLAX with citrus crème fraiche & beetroot caviar CHICKEN CEASER TERRINE with charred baby gem, parmesan shrapnel, maple bacon & anchovies BEEF CAROACCIO with horseradish gremolata & baby cress CREAMED GOATS CHEESE with pickled beets, goats cheese bon bons, candied pe- cans & vegetable crisps (v,n)

GOATS CHEESE TART with red wine shallot & baby watercress (v) CHICKEN CEASER CROQUETTE with charred gem, parmesan & anchovies SMOKED HADDOCK FISHCAKE with pea puree & grilled bacon TANDOORI CHICKEN LEG with onion bhajis, mint yoghurt & mango chutney GRILLED MACKEREL with dill mayonnaise, garlic rub toast & chipotle ketchup WILED MUSHROOM ARRANCINI with tomato ragu, sweet basil & parmesan (v) SALMON FISHCAKE with tomato carpaccio, shallot salad & tartar sauce

#### SOUP DE JOUR £8.00

(all served with butter & artisan breads)

#### COLD STARTERS £9.50

#### HOT STARTERS £11.50

#### CHICKEN £18.50

CHICKEN SUPREME with truffled chicken sausage, potato puree, sautéed spinach, grilled carrot & red wine jus CHICKEN SUPREME with asparagus, garden peas, fondant potato, green peppercorn sauce & wild mushrooms CHICKEN BREAST with flat mushroom, spinach, confit shallot, chicken parfait croute, potato & tarragon jus CHICKEN BREAST with grilled Mediterranean vegetables, olive crushed potato & rosa sauce CHICKEN WRAPPED IN BACON with smashed sweet potato, green beans, shallot & thyme jus BREADED CHICKEN BREAST FILLET WITH BOURSIN with spinach, sauteed cabbage & herby potatoes

BEER BRAISED PORK BELLY with sauteed pancetta, savoy cabbage, pomme puree & apple jack jus GRILLED PORK CHOP with parsnip and apple puree, sage jus, sausage and Bury black pudding bon bins & spring onion PORK LOIN STEAK with pulled pork and cheddar croquette, roast maple carrots & calvados jus PORK FILLET WRAPPED IN PROSCIUTTO with fine beans, chorizo potato terrine & apple and sultana relish

BAKED SALMON SUPREME with walnut crust, fennel rosti, fennel sauce & charred lemon (n) BAKED COD LOIN with chorizo mash, shrimp & parsley butter, crispy seaweed & parsley butter SUPREME OF HAKE with smashed baby potato, watercress, charred lemon & red wine sauce TANDOORI SALMON with flat onion Bhajis, mango chutney, coconut rice & charred lime

LAMB SHANK with bubble & squeak mash, fine beans & redcurrant and mint jus PRESSED SMOKED PARIKA LAMB SHOULDER with dauphine potato, carrot puree, peas & lamb jus LAMB RUMP with smashed minted peas, roast garlic and rosemary potato, pea shoots & lamb jus LAMB RUMP with potato gnocchi, fine beans, black olive & rosemary lamb reduction

BBQ BRISKET OF RIB with corn & cauliflower fritter, beef jus, corn and grape salsa & smoked potato puree BEEF SHORT RIB with onion souise, pickled kohlrabi, shallot rings, buttered mash & jus



### PORK £18.50

#### FISH £18.50

#### LAMB £24.50

#### BRAISED BEEF £27.50



BEEF FILLET with sauteed spinach, confit shallot, rosti potato, baby carrots & thyme jus BEEF FILLET with potato terrine, wild mushrooms, baby onions & pancetta red wine jus BEEF FILLET with celeriac mash, tender stem broccoli, port & blue cheese sauce BEEF FILLET with corned beef mash, carrot puree, grilled asparagus, red onion jam & jus

VEGAN & VEGETARIAN £15.50

WILD MUSHROOM RISOTTO with garlic chips, truffle oil & tarragon plant cream (vg) FLAT MUSHROOM STEAK with king oyster mushroom, chimichurri & mushroom volute (vg) WILD MUSHROOM STROGANOFF with tender stem broccoli & braised rice (vg) CUMIN & BUTTERNUT SQUASH LENTIL WELLINGTON with grilled Mediterranean vegetables & aurora sauce (vg)

#### FILLET OF BEEF £38.50

# Desserts

CHOCOLATE BROWNIE with vanilla ice-cream & hedgerow fruits (vg) LEMON TART with mascarpone & raspberry NEW YORK CHEESE CAKE with popcorn & salted caramel sauce PECAN TART with espresso cream & salted caramel sauce (n) STICKY TOFFEE PUDDING with bourbon sauce & Chantilly Cream WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE with short bread & vanilla cream

### DESSERTS £8.50