



voco® Manchester  
City Centre

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# Banqueting Brochure

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

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

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

We also offer preferential rates for overnight stays when attending an event with us.

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





## Preset Menu

## 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





## Preset Menu

## 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 BRULÉE 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.





# Starters

## SOUP DE JOUR £8.00

(all served with butter & artisan breads)

- 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

## COLD STARTERS £9.50

- CHICKEN LIVER PARFAIT with mini pancakes, red onion & chilli jam
- 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)

## HOT STARTERS £11.50

- 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





# Mains

## 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

## PORK £18.50

- 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

## FISH £18.50

- 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 £24.50

- 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

## BRAISED BEEF £27.50

- 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



# Mains

## FILLET OF BEEF £38.50

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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

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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)





# Desserts

## DESSERTS £8.50

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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 BRULÉE with short bread & vanilla cream