

# Meetings and Events

THE  
EDWARDIAN

MANCHESTER

A RADISSON COLLECTION HOTEL

# Welcome to our Canapés

Three pieces at £12.95 per guest

Five pieces at £19.75 per guest

Eight pieces at £27.95 per guest

## Hot

Wild mushroom and five herb risotto ball, tarragon aioli

Mediterranean vegetable gnocchi, sun blushed tomato salsa

Cajun chicken and chorizo bon bons, sweetcorn purée

Teriyaki beef skewer, sweet chilli

Chicken satay skewer, coconut shavings

Stornoway black pudding fritters, bacon crisp

## Cold

Beetroot crisp, chive mousse

Chicken Caesar, Parma ham crisp

Cheshire ham hock and gherkin boudin, piccalilli

Confit duck leg and orange pressing, duck crackling

Rolled goats cheese and herbs, spiced tomato

Spiced tomato and pesto mousse, parmesan crisp

## Breakfast

Mini muesli

Mini bacon or sausage bread rolls

Fruit kebabs

Milano salami, marinated olive

Fresh fruit smoothies

Mini blueberry pancake

Stornoway black pudding fritters, bacon crisp

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 8% will be added to your bill. All prices are inclusive of VAT.

# Welcome to our Cocktail Canapés

Five pieces at £29.50 per guest

Mini Aberdeen Angus beef burger with  
sesame seeded bun

Mini fish and chips lemon and sea salt

Appleby's Cheshire cheese and spinach  
fritters with tomato aioli

Mini hot dogs with caramelised onion

Plum glazed confit duck nori rolls

Cajun chicken & chorizo kebab

Balsamic glazed onion & Stilton tart

Goats cheese fritter and sticky  
beetroot relish

Organic salmon skewers with a sweet  
chilli dip

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# Welcome to our Event Menu

£39 per guest

## Starters

Leek and potato soup with  
Wensleydale cheese fritters

Avocado and tomato bruschetta  
with aged balsamic

Smoked chicken, bacon and  
spinach salad

## Mains

Seared chicken with sage dauphinoise  
and sprouting broccoli

Organic salmon with garlic potato,  
English peas and chorizo cream

Butternut squash risotto with pine nuts,  
gorgonzola and rocket

## Desserts

White chocolate and strawberry  
cheesecake with lemon curd

Mixed berry crumble with vanilla  
ice cream

Flourless chocolate cake with  
orange creme

Choose one starter, one main and one dessert for your full party to dine from the same menu.

For a pre-ordered selection menu of 3 starters, 3 main courses and 2 desserts (individual pre-orders are required 2 weeks prior) a surcharge of £10.00 per person will apply. Please note for selection menus, name cards are required at a surcharge of £2.00 per person.

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# Welcome to our Event Menu

£43 per guest

## Starters

Cream of butternut squash soup with toasted almonds

Salmon gravlax with a beetroot jelly and purée

Heirloom tomatoes with mozzarella, pesto, basil cress, balsamic and Nocellara olives

Smoked chicken and ham hock terrine with pickled mushrooms and tarragon mayonnaise

## Mains

Seared poussin with smoked garlic, wild mushroom, asparagus and peas

Pork belly with sticky red cabbage, caramelised apples and three-mustard sauce

Lemon and herb-crusted cod with an artichoke purée and samphire

Lancashire cheese gnocchi with asparagus, peas, mozzarella and pesto

## Desserts

White and dark chocolate mousse with honeycomb and strawberry

Coffee Brûlée with vanilla mascarpone

Seasonal fruit tart

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# Welcome to our Event Menu

£47 per guest

## Starters

Devon white crab meat with avocado and Sicilian orange

Carpaccio of Black Angus beef with a mustard dressing, caperberries and Parmesan

Wild mushroom parfait with truffle butter, sweet onion and brioche

Fattoush salad with garlic prawns and a smoked aubergine dip

## Mains

Lamb moussaka with lamb cutlet, tomato confit and harissa sauce

Beef fillet with horseradish potato, broad beans, peas and a peppercorn sauce

Grilled sea bass with prawns, a Panzanella salad and chilli dressing

Warm fig, goat's cheese and olive puff pastry tart with charred asparagus

## Desserts

Chocolate fudge cake with dulce de leche ice cream

Assiette of pate a choux; Salted dulce de leche and cinnamon apple

Vanilla and raspberry  
Hazelnut praline and milk chocolate

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