

- ① Breakfast Buffet —————>
- ② A La Carte Menu 2025 —————>
- ③ children menu 2025 —————>
- ④ Afternoon tea 2025 —————>
- ⑤ Canape Menu from all
Brochures 2025 —————>
- ⑥ 30cs 2025 menu from all
Brochures 2025 —————>
- ⑦ wedding evening Buffet
with drinks —————>
- ⑧ finger Buffet from all
Brochures 2025 —————>
- ⑨ Fork Buffet from all
Brochures 2025 —————>
- ⑩ kids menu from wedding
Brochures 2025 —————>
- ⑪ 5 days Conference menu
2025 —————>
- ⑫ Bento Box Spa 2025 menu —————>

Breakfast Product Check list -2025

	Cut fruit	Orange segments Prunes Grape fruit segments fruit of the forest Figs Mixed Fruit salad	Preserves	
Drinks Station	Orange Juice Apple Juice Cranberry juice Still water Sparkling Water		Strawberry Jam Orange Marmalade Organic Honey Nutella Peanut Butter Marmite Butter portion	
Hot Buffet	Bacon Jackwoods of Manchester Local Pork Sausages Fried Eggs Hash Browns Grilled Tomatoes Mushrooms Baked Beans Vegetarian Sausages Vegan Sausages Scrambled Eggs (on request) Porridge (on request) Poached Eggs (On request)	Yoghurts Muller Light Mixed fruit tray Low fat plain yogurts Soya milk Almond milk Oat Milk Semi Skimmed Milk	Tea Caddie 6 different teas Coffee sticks DE café Sticks DE café Tea bags White sugar Brown Sugar Sugar free sugar	sunflower / vegetable spreads
Sauces	HP Sauce Mustard ketchup Black pepper Mill	Cereals Station 2 unsweetened cereals 2 sweetened cereals 2 Dry nuts 2 Dry fruits Gluten free cereal	Sliced fruit Water melon Pineapple melon Sliced Orange Grapes Sliced Honeydew melon	
Whole fruit	Orange Banana Apple	Bakers basket White Bloomer bread Brown Bloomer bread Gluten free Bread (on request) Croissants Pain Au Chocolate Mini Muffins	Local Produce Bury Black pudding Reedy's Local Jams selection	

ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

MC = May contains the allergen

BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BREAKFAST - HOT BUFFET														
HOT BUFFET														
Bacon														
Jack woods of Manchester Local Pork														
Sausages	X												X	
Baked Beans														
Grilled tomato														
Mushrooms														
Hash browns														
Potato tots														
Vegetable sausages	X				X									
Vegan sausages												X		
Black pudding	X													
Scrambled egg		X					X							
Fried egg							X							
Porridge	X	X												
Poached eggs							X							

ELUP
11/2/25

PAMA
11/2/25

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BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
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BREAKFAST - COLD SECTION

COLD SECTION

Orange segments														
Prunes														
Grape fruit segments														
Figs of the forest														
Figs														
Mixed Fruit salad														
Fruit yoghurts		X												
Plain yoghurts		X										X		
Cheese portions		X												
Cheese platter		X												
Cold Meat platter														
Orange														
Banana														
Apple														
Watermelon														
Pineapple														
Cantaloupe melon														
Grapes														
Honeydew melon														

BREAKFAST - JUICES & MILKS

JUICES AND MILKS

Orange Juice														
Apple Juice														
Cranberry Juice														
Still water														
Sparkling Water														
Soya milk												X		
Almond milk			X											
Oat Milk	X													
Semi Skimmed Milk		X												

ELVES MENU
11/2/25

RAMA
11/2/25

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BREAKFAST - CEREALS														
CEREALS														
Bran flakes	X													
Cornflakes	X	MC											MC	
Weetabix	X													
Rice Krispies	X													
Coco pops	X	MC												
Musil	X												MC	
Alpen red	X	X	X											
Alpen blue	X	X	X											
Gluten free cornflakes														
BREAKFAST - NUTS AND SEEDS														
NUTS AND SEEDS														
Chopped mixed nuts			X	X										
Hazelnuts			X	X										
Sunflower seeds														
Dried apricots													X	
BREAKFAST - BREADS AND PASTRY														
BREADS AND PASTRY														
Sourdough bread	X	MC					MC				MC	MC		
White Kingsmill bread	X											X		
Brown Kingsmill bread	X											X		
Dr Schar Gluten Free & Vegan White Sandwich Loaf														
Croissants	X	X	MC				MC					MC		
Pain Au Chocolate	X	X	MC				X				X	X		
Blueberry muffin	X	X					X				MC	X		
Chocolate muffin	X	X					X				X			
BREAKFAST - SPREADS														
SPREADS														
Nutella		X	X											
Strawberry Jam														
Orange Marmalade														
Organic Honey														
Peanut Butter			X	X								X		
Marmite	X				X									
Reeds local jams														
Butter portions		X												
Flora portion														

6/1/25
11/2/25

PAMA
11/2/25

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BREAKFAST - HOT DRINKS														
HOT DRINKS														
Cappuccino		X												
Flat white		X												
Latte		X												
BREAKFAST - SAUCES														
SAUCES														
Tomato ketchup														
Mayonaisse	X													
Mustard										X				
							X			X				

CLIPS MENDON

11/2/25



PAMA



11/2/25.

MERCURE

HOTEL



A LA CARTE




MENU

DISCOVER LOCAL

“Hollingworth Lake” is a 130-acre reservoir a short drive away, in Littleborough, Greater Manchester. It was originally built as the main water source for the Rochdale Canal, but developed as a tourist resort from the 1860s. It is now a thriving centre for water sports and other activities. 7.2 miles from Mercure Norton Grange Hotel & Spa.

BRUNCH

Served between 9:30am-12pm.
All are available to take away.

	Toast and Locally Sourced Reedy's Jam (V, B)	£4.00
	Filled Bap (B) Choose from Jackwoods of Manchester sausage, egg or bacon	£5.00
	Breakfast Basket (V) Toast, mini croissant, mini pain au chocolat and locally sourced Reedy's jam	£5.25

LUNCH MENU

Served from 12 pm

	Soup of the Day (B, K, V, VE)	£6.50
	<i>Chef's special home-made seasonal soup of the day served with a crispy bread roll and butter</i>	
	Pea and Mint Falafel (V, VE)	£6.50
	<i>With a lemon and garlic vegan mayonnaise</i>	
	Garlic bread (V, K)	
	Plain	£4.50
	Mature Cheddar	£5.50
	Lancashire Dairy Farm Goats Cheese & Beetroot Salad (V, GF)	£8.00
	<i>Cherry tomatoes, basil, pickled onions, cucumber and radish, drizzled with a raspberry vinaigrette</i>	
	Smoked Haddock Melt in the Middle Fishcake (B) <i>sustainable fish range</i>	£8.50
	<i>Served with a wholegrain mustard mayonnaise and lemon wedge</i>	
	Crispy Southern Fried Chicken Goujons (H, K)	£7.50
	<i>Drizzled with a smoky BBQ sauce</i>	
	Jackwoods of Manchester BBQ Pork Baby Back Ribs (GF)	£7.50
	<i>Slow cooked pork ribs, smothered with BBQ sauce</i>	
	Chunky Chorizo Chunks	£8.50
	<i>Cooked in red wine and honey served with crusty sourdough bread</i>	
	Sandwiches Cold (24/7)	£9.75
	<i>All served with skinny fries, mixed leaf salad and a choice of white or brown bloomer. During nights these choices of sandwiches will be served with crisps, not fries</i>	
	Vegan Coronation Chicken (V, VE)	
	<i>With baby gem lettuce</i>	
	Lancashire Dairy Farm Cheese and Caramelized Red Onion Chutney (V)	
	Protein Packed Healthy Classic Tunacado <i>sustainable fish range</i>	
	Slow Cooked Honey Roasted Jackwood's of Manchester Chicken and Sweetcorn (H)	
	Ham and Wholegrain Mustard Mayonnaise	

Hot Sandwiches

Vegan Meatless Balls, Spicy Salsa and Vegan Cheese (V, VE)	£15.50
<i>Served on toasted vegan white/brown bloomer bread</i>	

The following hot sandwiches are served on toasted sourdough bread, skinny fries and mixed leaf salad

Flaked Tuna, Spring Onion & Mature Cheddar Cheese <i>sustainable fish range</i>	£15.50
BBQ Pulled Pork and Crispy Onions	£15.50
Honey Roasted Ham and Applewood Cheese	£15.50

PIZZAS

All served on an 11.5" wood fire pizza base, tomato and herb sauce with Mozzarella

Cheese and Tomato (V)	£15.50
Ultimate Veggie (V)	£15.50
<i>Mushroom, sweetcorn, red onion, pineapple, peppers and cherry tomato</i>	
Cajun Chicken (H)	£15.50
Pepperoni	£15.50
Meat Feast	£15.50
<i>Chicken, pepperoni, ham and salami</i>	

SALADS

Healthy Crispy Chickpea Salad (V, VE)	£15.00
<i>Rocket salad, crispy onions, avocado, bell peppers, pumpkin seeds, cucumber, cherry tomatoes and a romesco dressing</i>	
Classic Caesar Salad (O, H)	£15.00
<i>Charred organic chicken, Caesar dressing, garlic croutons, grated parmesan and baby gem lettuce</i>	
ADD SALMON	£5.00
Crispy Duck Salad	£15.00
<i>Coated in hoisin sauce served on a house salad</i>	

DINNER MENU

Served from 5.00 pm to 10.00pm - Last Orders at 9.45pm

STARTERS

	Vegan Chicken Dippers (V, VE, K)	£7.50
	<i>Served with a smoky BBQ sauce</i>	
	Hummus and Wild Mushroom (V, VE)	£7.50
	<i>With crispy chick peas, crispy onions, sunflower seeds, flat bread and drizzled with herb dressing</i>	
	Chilli and Cheese Nugget Bites (V, K)	£7.50
	<i>With sweet chilli sauce</i>	
	Salt and Pepper Squid	£9.00
	<i>Served with tartare sauce</i>	
	Buffalo Chicken Wings	£8.00
	<i>Coated in a buffalo sauce, drizzled with a blue cheese dressing</i>	
	Bury Black Pudding Bon Bons	£9.00
	<i>Served with whole grain mustard mayonnaise</i>	
	Ham Hock Terrine (B)	£9.00
	<i>Served with a sticky red onion chutney with toasted sourdough bread</i>	

MAINS

Quorn Mexican Chilli Con Carne (V, VE, GF) £18.00

Served with basmati rice and tortilla chips

Peppered Steakless Pasty (V, VE) £18.00

Served with roasted root vegetables and house salad

Beer Battered Fish and Chips (K) £19.00

sustainable fish range

Served with mushy peas, tartare sauce and charred lemon

Baked Salmon Supreme (GF) £23.00

sustainable fish range

With wholegrain mustard mash, creamy leek sauce, tenderstem broccoli and crispy pancetta

 **Chicken Rogan Josh (H)** £19.00

Served with rice, naan bread, poppadoms and mango chutney

 **Honey and Garlic Charred Organic Chicken (GF, O, H)** £19.00

Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce

 **Lamb Tagine** £21.00

Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous

 **Braised Lamb Henry (GF)** £21.00

Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy

BURGERS

All served on a brioche bun with rocket salad and fries

Crispy Halloumi Burger (V) £16.00

Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa

 **Buffalo Organic Chicken Burger (O)** £19.00

Gem lettuce, tomato and drizzled with a blue cheese dressing

 **Smoky Grange Beef Burger** £21.00

8oz beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce

FROM THE GRILL

£10.00 supplement in case of prepaid dinner

All served with grilled mushrooms, tomato, chunky chips and peppercorn sauce with a rocket salad

 **Grange Mixed Grill (L, B)** £30.00

4oz chicken, 4oz rump steak, 2 sausages, 4oz gammon and fried egg.

 **8oz Gammon steak (GF, B)** £21.00

 **8oz Rump steak (GF, B)** £28.00

SIDES

Fries (V, VE) £4.25

Chunky Chips (V, VE) £4.25

Garlic Bread (V) £4.50

Garlic Bread with Cheese (V) £5.50

Mash Potato (V, GF) £4.25

Cous Cous (V) £4.25

Onion Rings (V) £4.25

Healthy House Salad (V, VE, GF) £4.25

Healthy Seasonal Greens (V,GF) £5.00

DESSERTS

Banana Sticky Toffee Pudding (V, VE) £8.50

Served with a vegan ice cream

Mango Delice (V, VE) £8.50

With mango and passionfruit sorbet

Mixed ice cream (GF, V, K) £6.00

Selection of vanilla, chocolate and strawberry

Lemon and Raspberry Parfait £8.50

Served with raspberry coulis and lemon cream

Rum and Raisin Custard Tart £8.50

Served with custard cream and raisin gel

Mixed Berry Frangipane £8.50

Served with a duo of coulis and vanilla ice cream

Lotus Biscoff Cheesecake £8.50

Served with Biscoff sauce and vanilla ice cream

Cheese and Biscuit £12.00

Served with celery stick, butter, grapes, chutney and crackers

£3.00 supplement in case of prepaid dinner

(B) - Traditional British dishes (K) Under-12s eat half-price (small portions available)
(V) Suitable for vegetarians (VE) Suitable for vegans (GF) Gluten-free (L) Local Produce
(24/7) Available all day and night (O) - Organic Produce (H) Halal

Locally produced
Locally sourced
Locally anchored
from our region, to you

Immerse yourself in the flavours
that define our hotel



If you suffer from a food related allergy or intolerance, please let us know.

Allergen information for this menu is available on request.

Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared

All prices in GBP include current VAT and service.

Please note that all items are available for room service delivery: a £5 tray charge will be added to your bill.

Please be advised, hot food brought up to bedrooms will naturally lose temperature during travelling.

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BRUNCH														
TOAST AND PRESERVES														
white toast	X											X		
brown toast	X											X		
flora spread														
butter portion		X												
Reedys Local Jams													X	
FILLED BAP														
brioche bun	X										MC			
butter portion		X												
brown sauce	X													
tomato ketchup														
egg							X							
bacon														
sausage	X												X	
BREAKFAST BASKET														
white toast	X											X		
brown toast	X											X		
flora spread														
butter portion		X												
croissant	X	X	MC				MC					MC		
pain au choc	X	X	MC				MC					X		
Reedys Local Jams													X	

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12/07/25

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12/07/2025
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LUNCH MENU														
SOUP OF THE DAY														
soup ASK CHEF ON DAY														
butter portion		X												
White bread roll	X										MC			
PEA AND MINT FALAFEL														
pea and mint falafel														
lemon and garlic vegan mayonnaise										X				
GARLIC BREAD														
garlic bread plain	X	MC									MC			
Garlic Bread with cheddar cheese	X	X									MC			
LANCASHIRE DAIRY FARM GOASTS CHEESE & BEETROOT SALAD														
goats cheese		X												
cherry tomatoes														
basil														
pickled onions													X	
cucumber														
radish														
raspberry vinagrette														
SMOKED HADDOCK MELT IN THE MIDDLE FISHCAKE														
smoked haddock fishcake		X						X		X		X		
wholegrain mustard mayonnaise							X			X				
lemon														
CRISPY SOUTHERN FRIED CHICKEN GOUJONS														
southern fried chickn goujons	X				X									
smokey BBQ sauce														
JACKSWOODS OF MANCHESTER BBQ PORK BABY BACK RIBS														
slow cooked pork ribs														
BBQ sauce														
CHUNK CHORIZO CHUNKS														
chorizo		X												
red wine													X	
honey														
sourdough bread	X	MC	MC				MC			MC	MC	MC		

FWPS 12/7/25
12/7/25
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Rame 12/7/25
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New A LA CARTE MENU from 14th
July 2025

GLUTEN

MILK

TREE NUTS

PEANUTS

CELERY

CRUSTACEA

EGGS

FISH

LUPIN

MUSTARD

SESAME SEEDS

SOY BEANS

SULPHUR DIOXIDE

MOLLUSCS

COLD SANDWICHES

VEGAN CORONATION CHICKEN

vegan coronation chicken

brown bread

white bread

mixed salad with balsamic dressing

fries

LANCASHIRE DAIRY FARM CHEESE AND CAREMLIZED RED ONION CHUTNEY

lancashire dairy farm cheese

caramelized red onion chutney

white bread

brown bread

mixed salad with balsamic dressing

fries

PROTEIN PACKED HEALTHY CLASSIC TUNACADO

tuna

guacamole

white bread

brown bread

mixed salad with balsamic dressing

fries

SLOW COOKED HONEY ROASTED JACKWOOD'S OF MANCHESTER CHICKEN AND SWEETCORN

honey roasted chicken

honey

sweetcorn

white bread

brown bread

mixed salad with balsamic dressing

fries

HAM AND WHOLEGRAIN MUSTARD MAYONNAISE

ham

wholegrain mustard

mayonnaise

white bread

brown bread

mixed salad with balsamic dressing

fries

ELVIS MEHONAK
12/7/25

Rome Barnaby

12/7/25

ALLERGEN INFORMATION

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EVIPS MEMORANDA PARA AGENCY

12/7/25

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12/07/2025

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New A LA CARTE MENU from 14th
July 2025

GLUTEN

MILK

TREE NUTS

PEANUTS

CELERY

CRUSTACEA

EGGS

FISH

LUPIN

MUSTARD

SESAME SEEDS

SOY BEANS

SULPHUR DIOXIDE

MOLLUSCS

PIZZAS

cheese and tomato

X

X

MC

MC

MC

ultimate veggie

X

X

MC

MC

MC

cajun chicken

X

X

MC

MC

MC

pepperoni

X

X

MC

MC

MC

meat feast

X

X

MC

MC

MC

SALADS

HEALTHY CRISPY CHICKPEA SALAD

chickpeas

rocket

crispy onions

X

avocado

bell peppers

pumpkin seeds

cucumber

cherry tomatoes

romesco dressing

CLASSIC CAESAR SALAD

charred chicken

caesar dressing

X

X

garlic croutons

X

X

grated parmesan

X

baby gem lettuce

salmon

X

CRISPY DUCK SALAD

hoisin

X

duck

X

X

house salad with balsamic dressing

X

DINNER - VEGAN STARTERS

VEGAN CHICKEN DIPPER SERVED WITH A SMOKY BBQ SAUCE

vegan chicken dipper

X

smoky bbq sauce

HUMMUS AND WILD MUSHROOMS With crispy chick peas, crispy onions, sunflower seeds,

flat bread and drizzled with herb dressing

hummas

X

mushroom

chicke peas

crisp onions

X

sunflower seeds

flat bread

X

herb dressing

GIVPS APPROVED

[Signature]

12/7/25

Rome family

12/07/2025

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New A LA CARTE MENU from 14th
July 2025

GLUTEN

MILK

TREE NUTS

PEANUTS

CELERY

CRUSTACEA

EGGS

FISH

LUPIN

MUSTARD

SESAME SEEDS

SOY BEANS

SULPHUR DIOXIDE

MOLLUSCS

DINNER - STARTERS

CHILLI AND CHEESE NUGGET BITE

chilli and cheese nugget bite

X

X

sweet chilli sauce

SALT AND PEPPER SQUID

salt and pepper squid

X

tartare sauce

X

X

X

X

BUFFALO CHICKEN WINGS

chicken wings

X

buffalo sauce

X

X

blue cheese dressing

X

X

X

BURY BLACK PUDDING BON BON

bury black pudding bon bon

X

X

X

wholegrain mustard

X

mayonnaise

X

X

HAM HOCK TERRINE

ham hock terrine

X

sticky red onion chutney

sourdough bread

X

MC

MC

MC

MC

MC

MC

DINNER - VEGAN MAINS

QUORN MEXICAN CHILLI CON CARNE

quorn

con carne

MC

basmati rice

MC

tortilla chips

MC

PEPPERED STEAKLESS PASTY

steakless pasty

X

MC

MC

root vegetable

house salad with balsamic dressing

X

DINNER - MAINS

BEER BATTERED FISH AND CHIPS

battered haddock

X

X

X

mushy peas

chunky chips

X

lemon

tartare sauce

X

X

BAKED SALMON SUPREME

baked salmon

X

wholegrain mash

X

X

X

creamy leek sauce

X

tenderstem broccoli

crispy pancetta

CHICKEN ROGAN JOSH

chicken

rogan josh

MC

MC

MC

MC

MC

MC

rice

naan bread

X

poppadpms

MC

MC

mango chutney

X

QUORN MEXICAN CHILLI CON CARNE

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12/7/25

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12/7/2025

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New A LA CARTE MENU from 14th
July 2025

GLUTEN

MILK

TREE NUTS

PEANUTS

CELERY

CRUSTACEA

EGGS

FISH

LUPIN

MUSTARD

SESAME SEEDS

SOY BEANS

SULPHUR DIOXIDE

MOLLUSCS

HONEY AND GARLIC CHARRED ORGANIC CHICKEN

honey and garlic chicken

green vegetables

creamed mash

garlic mushroom sauce

LAMB TAGINE

LAMB TAGINE

spiced tomato sauce

chick peas

apricot

moroccan cous cous

BRAISED LAMB HENRY

lamb

roasted root vegetables

mash potato

lamb gravy

BURGERS

CRISPY HALLOUMI BURGER

halloumi

brioche bun

red peppers

gem lettuce

tomato

spiced salsa

BUFFALO ORGANIC CHICKEN BURGER

chicken

gem lettuce

tomato

brioche bun

blue cheese dressing

SMOKY GRANGE BEEF BURGER

8oz beef burger

charred chorizo

jalapenos

mexican cheese

brioche bun

gem lettuce

tomato

smoky bbq sauce

FROM THE GRILL

GRANGE MIXED GRILL

chicken

rump

sausage

gammon

egg

mushroom

tomato

chips

peppercorn sauce

rocket with balsamic dressing

6109 450002
12/17/25

Pome. family

12/07/2025

ALLERGEN INFORMATION

X = contains the allergen

MC = May contains the allergen

New A LA CARTE MENU from 14th July 2025

GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
--------	------	-----------	---------	--------	-----------	------	------	-------	---------	--------------	-----------	-----------------	----------

8oz GAMMON STEAK

gammon		X											
mushroom		X											
tomato		X											
chips	X												
peppercorn sauce		X											
rocket with balsamic dressing												X	

8oz RUMP STEAK

8oz rump steak		X											
mushroom		X											
tomato		X											
chips	X												
peppercorn sauce		X											
rocket with balsamic dressing												X	

SIDES

fries	X												
chunky chips	X												
garlic bread	X	MC									MC		
garlic bread with cheese	X	X									MC		
mash potato		X											
cous cous	X												
onion rings	X												
healthy house salad with balsamic dressing												X	
healthy seasonal greens		X											

VEGAN - DESSERTS

BANANNA STICKY TOFFEE PUDDING

banana sticky toffee pudding	X		MC	MC							X	X	
vegan ice cream		MC	MC								X		

MANGO DELICE

mango delice	X	MC	MC			MC							
mango and passion fruit sorbet													

EVU'S MENDONCA
JUL
12/7/25



PAPA ARABLY
for 12/7/25

ALLERGEN INFORMATION

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MC = May contains the allergen

New A LA CARTE MENU from 14th July 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
DESSERTS														
MIXED ICE CREAM														
vanilla ice cream		X												
strawberry ice cream		X												
chocolate ice cream		X												
LEMON AND RASPBERRY PARFAIT														
lemon and raspberry parfait	MC	X	MC				MC					X	MC	
raspberry coulis														
lemon cream		X												
RUM AND RAISIN CUSTARD TART														
rum and raisin custard tart	X	X	MC	MC			X							
custard cream		X												
raisin gel														
MIXED BERRY FRANGIPANE														
mixed berry frangipane	X	X	MC				X					MC		
coulis														
vanilla ice cream		X												
LOTUS BISCOFF CHEESECAKE														
biscoff cheesecake	X	X	MC				X					X		
biscoff sauce	X											X		
vanilla ice cream		X												
SELECTION OF CHEESE AND BISCUITS														
stilton cheese		X												
cheddar cheese		X												
brie cheese		X												
crackers	X	X					MC				X	MC		
house chutney														
celery					X									
grapes														
butter		X												

Rame Academy
 ELVIS MENDONÇA
 12/7/25
 12/7/2025



FIND 10 DIFFERENCES



KIDS MENU

Starters £4.50 | mains £7.50 | desserts £4.50

Starters

- Garlic bread slices (V)
- Small bowl of soup with bread (V)
- Hummus with pitta bread (V)
- Healthy Carrot & Cucumber sticks with hummus (V, H)

Mains

- Chicken goujons
fries and tomato ketchup
- Healthy Organic penne pasta
with tomato and vegetable sauce (V, H)
- Sausage and mash
gravy, parsley mash
- Classic beef burger
with cheese, salad, and fries

Desserts

- Chocolate fudge cake
- Fresh fruit salad (V)
- Selection of ice creams

(V) = vegetarian (H) = Healthy

MERCURE

MANCHESTER NORTON GRANGE
HOTEL & SPA

CROSSWORD



HELP THE BEE
FIND THE HIVE



ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Contains the allergen

MC = May contains the allergen

CHIDREN A LA CARTE MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
KIDS MENU 2025 - STARTERS														
GARLIC BREAD														
Garlic bread	X	MC											MC	
SOUP OF THE DAY														
Soup of the day - (ask chef on day)														
Bread roll	X													
Butter		X									MC			
HUMMUS WITH PITTA BREAD														
Hummus														
pitta bread	X										X			
HEALTHY CARROT AND CUCUMBER STICKS WITH HUMMUS														
carrot sticks														
celery sticks					X									
hummus											X			
KIDS MENU 2025 - MAINS														
CHICKEN GOUJONS														
Chicken goujons	X				X									
Fries	X													
Tomato ketchup														
HEALTHY ORGANIC PENNE PASTA														
Penne pasta	X													
Tomato and vegetable sauce														
SAUSAGE AND MASH														
Sausages	X													
parsley mash potato		X										X	X	
Gravy														
CLASSIC BEEF BURGER														
Beef burger	X													
Cheddar cheese		X												
fries	X													
Brioche bun	X	X					X				MC	MC		
KIDS MENU 2025 - DESSERTS														
CHOCOLATE FUDGE CAKE														
Chocolate fudge cake	X	MC	MC				MC							
Chocolate sauce														
FRESH FRUIT SALAD														
Fruit salad												X		
SELECTION OF ICE CREAM														
Strawberry ice cream		X												

for Rame
16/6/2025.

Chocolate ice cream		X																	
Vanilla ice cream		X																	

[Signature]

PAMA

16/6/2025.

Compassion AND UNDERSTANDING

Set in landscaped gardens overlooking the Pennine Hills, Mercure Manchester Norton Grange Hotel & Spa provides a peaceful setting for you to gather with friends and family and remember the life of a loved one. A selection of private rooms are available and our understanding, professional staff will be on hand to take care of everything.

OVERNIGHT Accommodation

For your relatives and friends who have travelled a distance and would like overnight accommodation, we offer a large selection of comfortable contemporary bedrooms.

Function Suites

Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you, serve refreshments and stay on hand for any other requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, with ample complimentary car parking. Please contact a member of our Events Team to make these arrangements. Should you wish to come in and have a look at your suite, we would be more than happy to meet with you.

We can accommodate anything from small gatherings, to a maximum of 220 guests. Our rooms are very private, with their own bars and are in comfortable surroundings.

Afternoon Tea

Finger sandwiches
Fruit scones
with clotted cream and strawberry preserve
Selection of cakes
Tea and coffee
£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon
tea with a glass of fizz
£25.00 per person
(Including Room Hire)



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Finger buffet

Upgrade: option 1
£27.50 per person
Please pick two from each section:

Choice 1

Mediterranean vegetable skewers
Served with hummus and sesame glaze (V, VE, GF)
Salt and pepper chicken wings (GF, L, O)
Battered cod goujons (B, L, O)
Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)
Breaded spicy cheese and jalapeno bites (V)
Cajun spiced chicken and red onion ciabatta
Classic pork sausage rolls (V)

Choice 3

Skinny fries (V, VE, GF)
Vegetable, savoury rice and peas (V, VE, GF)
Seasoned potato wedges (V, L, V)
Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)
£5 supplement per person
House charcuterie and seafood platters (GF)
£10 supplement per person
Add any extra meat option **£5.00** per person
Add any vegetable option **£3.50** per person

Please note that we do ask that you endeavour to cater for 100% of guests.
Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.
If you suffer from a food intolerance or allergy, please let us know. Allergen information for this menu is available on request.
Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

Parking: Memo: Please ensure you enter your vehicle registration on the parking terminals at the hotel reception to avoid being issued a PCN.
Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.

Hot fork buffet

Upgrade: option 2
£32.50 per person
Choose three of the following:

Best of British

Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)
Chicken and mushroom pie
Served with fat chips, mushy peas and gravy
Steak and ale pie
Served with fat chips, red cabbage and gravy
Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (V, L, V)
Chicken and mushroom conciglie pasta
Served with white wine cream sauce (V)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry
Served with basmati rice and naan bread
Chicken tikka masala
Served with basmati rice and naan bread (V)
Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

Moi sin tofu
Served with chunky vegetables and bean sprouts (V, VE)
Chicken chow mein
Egg noodles and Chinese vegetables (V)
Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (GF)

Life celebrations Bachue 2025

Afternoon Tea

The classic afternoon tea is ideal for your guests who decide to stay over, what better way to spend the afternoon; relaxing in the inviting, comfortable setting of the Pickwick Bar & Restaurant.

Of course our afternoon teas are also an ideal option for celebrations such as baby showers. With larger groups able to take advantage of complimentary room hire in our private suites.



AFTERNOON TEA

Finger sandwiches
Fruit scones
with clotted cream and strawberry preserve
Selection of cakes
Tea and coffee

£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your
afternoon tea with a
glass of fizz

£25.00 per person
(Including Room Hire)

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
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AFTERNOON TEA MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
SANDWICHES														
FINGER SANDWICHES														
Brown bloomer	X											X		
white bloomer	X											X		
Gluten free bread														
1 a crunch							X	X		X				
Chicken Caesar		X					X							
Savoury cheese and red onion		X					X			X				
Ham and mayonnaise							X			X				
Egg mayonnaise							X			X				
SCONES AND CREAM														
Plain scones	X	X					X							
Strawberry jam														
Clotted cream		X												
CAKES														
Victoria sponge	X	X	MC				X							
Red velvet cake	X	MC	MC				MC							
Macaroons		X	X				X					X		
Vanilla cheesecake		X	MC				X							

ELIPS MENDOZA
11/2/25

RAHA
11/2/25

Canapés

Canapés £1.00

Caprese skewer

Cherry tomatoes with mozzarella and basil (V, GF)

Our best seller

Mini bruschetta bites

Focaccia topped with tomato, basil and onion (V, VE)

Our best seller

Mini vegetable spring roll

Served with hoisin dip (V, VE)

Canapés £1.50

Watermelon and whipped feta bite (V, GF)

Mushroom and blue cheese tartlet (V, GF, B)

Mac and cheese croquette

Served with tomato romesco dressing (V)

Our best seller

Canapés £2.00

Crispy hoi sin duck and cucumber bite (GF)

Parma ham and manchego croquette

Served with tomato romesco dressing

Prawn and crab crostini

Served with citrus mayonnaise (GF)

If you suffer from a food related allergy or intolerance, please let us know.

Allergen information for this menu is available on request.

Food described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.



Canapés

Canapés £1.00

Caprese skewer

Cherry tomatoes with mozzarella and basil (V, GF)

Our best seller

Mini bruschetta bites

Focaccia topped with tomato, basil and onion (V, VE)

Our best seller

Mini vegetable spring roll

Served with hoi sin dip (V, VE)

Canapés £1.50

Watermelon and whipped feta bite (V, GF)

Mushroom and blue cheese tartlet (V, GF, B)

Mac and cheese croquette

Served with tomato romesco dressing (V)

Our best seller

Canapés £2.00

Crispy hoi sin duck and cucumber bite (GF)

Parma ham and manchego croquette

Served with tomato romesco dressing

Prawn and crab crostini

Served with citrus mayonnaise (GF)

*If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
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Drinks

Wow your guests by welcoming them with a glamorous drinks reception

Glass of 175ml house wine £5.00 per person

Glass of 125ml sparkling wine £6.00 per person

Buck's Fizz 125ml £5.00 per person

Glass of Pimm's £7.00 per person

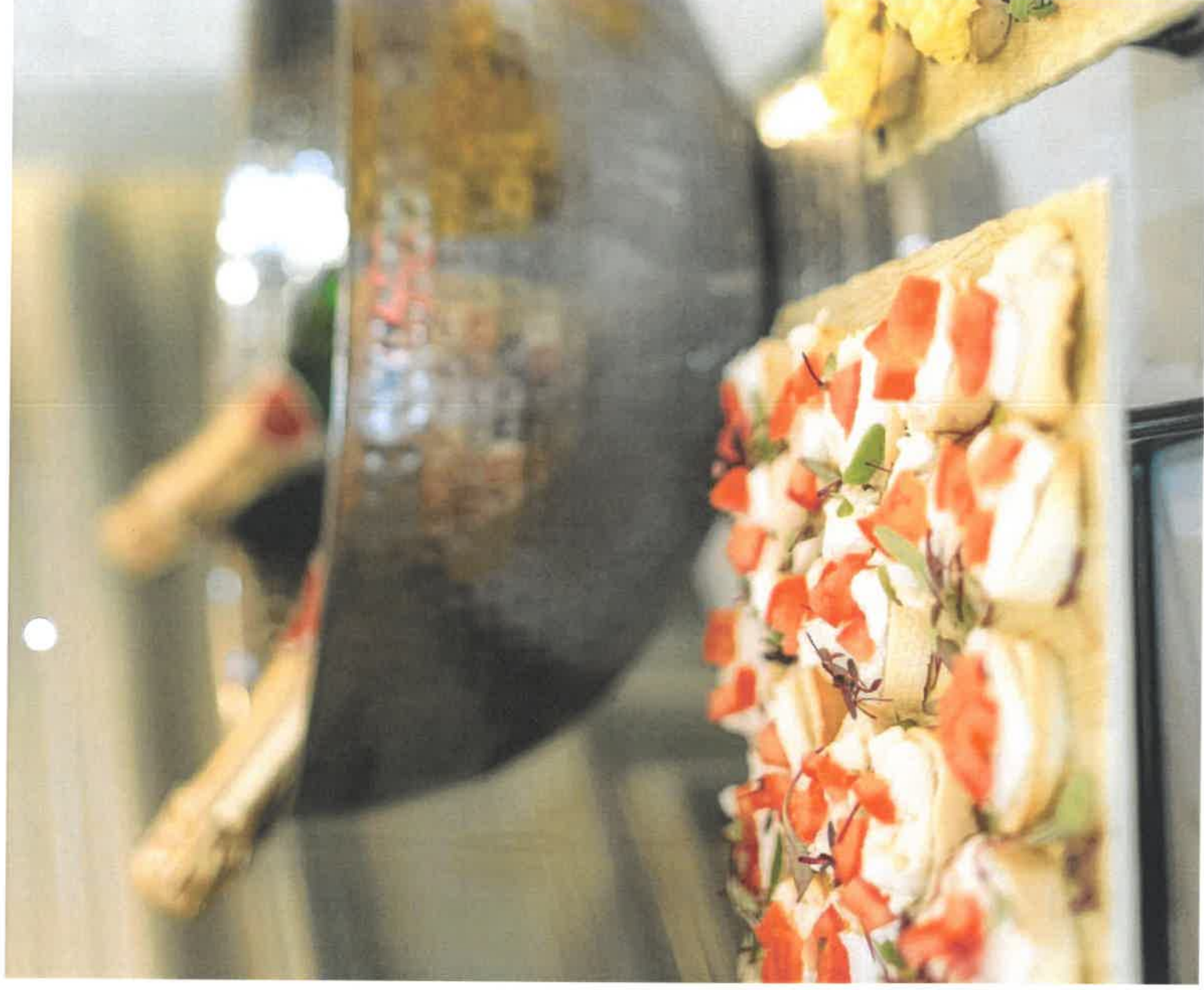
Gin and tonic £6.50 per person

Mulled wine 175ml £5.00 per person

Glass of orange juice £4.00 per person

Juice £8.00 per jug

Tea or coffee £3.00 per person



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Canapa's for Wedding brochure & Social Banqueting brochure 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
CANAPES														
CAPRESE SKEWER														
cherry tomatoes														
mozzarella		X												
basil														
MINI BRUSCHETTA BITES														
focaccia bread	X	MC									MC	MC		
tomato														
basil														
red onion														
MINI VEGETABLE SPRING ROLL														
vegetable spring roll	X											X		
hoi sin dip	X										X	X		
WATERMELON AND WHIPPED FETA BITE														
watermelon														
feta cheese		X												
MUSHROOM AND BLUE CHEESE TARTLET														
mushroom & blue cheese tart	X	X	MC				X							
MAC AND CHEESE CROQUETTE														
mac and cheese croquette	X	X					X							
romesco dressing														
CRISPY HOI SIN DUCK AND CUCUMBER BITE														
hoi sin sauce	X										X	X		
crispy duck														
cucumber														
PARMAHAM AND MANCHEGO CROQUETTE														
Parma ham croquette	X						X							
romesco dressing														

EVIS NEW JONCH

11/2/25

PAMA

11/2/25

ALLERGEN INFORMATION

X = contains the allergen

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Canepa's for Wedding brochure & Social Banqueting brochure 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
PRAWN AND CRAB CROSTINI														
prawn						X		MC						MC
crab						X								MC
crostini	X	MC					MC					MC		
citrus mayonnaise							X			X				

celia's menu

11/2/25

[Signature]

RMA

[Signature]

11/2/25.



Wedding breakfast

We are pleased to provide the following menu options for your wedding day. We understand the need to be flexible and that every event is different. If you are after something specific, please let us know and we would be more than happy to develop a bespoke menu with you.

You can pick 1 starter, 1 main, 1 vegetarian/vegan main and 1 dessert. Please note it needs to be the same starter, main and dessert for all guests.

Starters

- Potato and water cress soup
Served with tarragon oil (VE, V, GF, B)
- Seasonal squash and chilli infused soup
Served with coconut cream (VE, V, GF)
- Super "green" vegetable soup (VE, V, GF)
- Roasted plum tomato and charred pepper soup
Served with basil oil (VE, V, GF, B)
- Baked Yorkshire goats cheese tart
Served with sun dried tomato gel and pickled beetroot (V, L)
- Harissa marinated Romanesco cauliflower
Served with hummus and pomegranate pearls (V, VE, GF)
- Grilled organic chicken tikka
Served on a bed of salad with cucumber raita and red onions (GF, O)
- Pork, duck and brandy pate
Served with caramelised onions and sourdough croute
- Poached Scottish salmon
Served with fermented cucumber and horseradish cream (GF)
- Supplement of £2.00 per person
- Bruschetta of cold water prawns
Served with smashed avocado, lemon oil and toasted sourdough
Supplement of £2.00 per person

Mains

- Vegan cottage pie
Served with minted peas, pickled red cabbage and vegan gravy (VE, V, GF)
- Shawarma cauliflower steak
Served with miso and confit pepper glaze and sauté potatoes (VE, V, GF)

- Oyster mushroom and aubergine stroganoff
Served with wild basmati rice and crisp leeks (V, GF)
- Jackwoods of Manchester lime and paprika charred organic chicken fillet
- Served with crispy sweet potatoes and Mediterranean stew (O, L, GF)
- Jackwoods of Manchester corn fed supreme organic chicken fillet
Served with thyme scented crushed potatoes, redcurrant and tarragon jus (L, O, GF, B)
- Jackwoods of Manchester slow braised feather blade of beef
Served with herb roasted potatoes, beef jus and Yorkshire pudding (L, B)

Our best seller

- Roast loin of pork
Served with braised red cabbage, sauté potatoes, mustard and chive cream sauce (GF, L)
- Slow braised Barnsley lamb chop
Served with fondant potato and mint jus (GF, L)
supplement of £5.00 per person
- Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato mascarpone sauce (GF)
supplement of £5.00 per person

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

Desserts

- Vegan salted caramel chocolate brownie
Served with vegan ice cream (VE, V)
- Fruit cocktail
Served with vegan ice cream (VE, V, GF)

- Sticky toffee pudding
Served with toffee sauce and vanilla ice cream (V)
- Flourless chocolate fondant
Served with pouring cream (V, GF)

- Profiteroles
Served with dark chocolate sauce and raspberries (V)
Our best seller

- Sicilian lemon cheesecake
Served with lemon curd and crushed meringue (V)
- Chocolate and raspberry roulade
Served with forest compote and chocolate pencil (V)

- Toffee apple betty
Served with clotted cream ice cream (V)
- Selection of favourite cheese and biscuits
Served with house chutney, grapes, celery and crackers supplement of £3.50

- (B) - Traditional British dishes
- (V) Suitable for vegetarians
- (VE) Suitable for vegans
- (GF) Gluten-free
- (L) Local Produce
- (O) - Organic Produce



3 Course Sit-down Meal

We are pleased to provide the following menu suggestions for your event. We understand the need to be flexible and that every event is different, so if you're looking for something specific, please let us know and we'd be more than happy to develop a bespoke menu with you.

You can pick 1 starter, 1 main course or 1 vegetarian/vegan option and 1 dessert. Please note it needs to be the same starter, main and dessert for all guests
£45.00 per person

Starters

Potato and water cress soup
Served with tarragon oil (VE, V, GF, B)

Seasonal squash and chilli infused soup
Served with coconut cream (VE, V, GF)

Super "green" vegetable soup (VE, V, GF)

Roasted plum tomato and charred pepper soup
Served with basil oil (VE, V, GF, B)

Baked Yorkshire goats cheese tart
Served with sun dried tomato gel and pickled beetroot (V, L) 

Harissa marinated Romanesco cauliflower
Served with hummus and pomegranate pearls (V, VE, GF)

Grilled organic chicken tikka
Served on a bed of salad with cucumber raita and red onions (GF, O)

Pork, duck and brandy pate
Served with caramelised onions and sourdough croute

Poached Scottish salmon
Supplement of £2.00 per person
Served with fermented cucumber and horseradish cream (GF)

Bruschetta of cold water prawns
Served with smashed avocado, lemon oil and toasted sourdough

Supplement of £2.00 per person

Mains

Vegan cottage pie
Served with minted peas, pickled red cabbage and vegan gravy (VE, V, GF)


Shawarma cauliflower steak
Served with miso and confit pepper glaze and sauté potatoes (VE, V, GF)

Oyster mushroom and aubergine stroganoff
Served with wild basmati rice and crisp leeks (V, GF)

Jackwoods of Manchester lime and paprika charred organic chicken fillet


Served with crispy sweet potatoes and Mediterranean stew (O, L, GF) 

Jackwoods of Manchester corn fed supreme organic chicken fillet

Served with thyme scented crushed potatoes, redcurrant and tarragon jus (L, O, GF, B) 

Jackwoods of Manchester slow braised feather blade of beef
Served with herb roasted potatoes, beef jus and Yorkshire pudding (L, B) 

Our best seller

Roast loin of pork
Served with braised red cabbage, sauté potatoes, mustard and chive cream sauce (GF, L) 

Slow braised Barnsley lamb chop
Served with fondant potato and mint jus (GF, L) 

supplement of £5.00 per person

Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato mascarpone sauce (GF)

supplement of £5.00 per person

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared

Desserts

Vegan salted chocolate brownie
Served with vegan ice cream (VE, V)

Fruit cocktail
Served with vegan ice cream (VE, V, GF)

Sticky toffee pudding
Served with toffee sauce and vanilla ice cream (V)
Flourless chocolate fondant
Served with pouring cream (V, GF)

Profiteroles

Served with dark chocolate sauce and raspberries (V)

Our best seller

Sicilian lemon cheesecake
Served with lemon curd and crushed meringue (V)
Chocolate and raspberry roulade
Served with forest compote and chocolate pencil (V)

Toffee apple betty
Served with clotted cream ice cream (V)

Selection of favourite cheese and biscuits
Served with house chutney, grapes, celery and crackers
supplement of £3.50

(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Parking Memo: Please ensure you enter your vehicle registration on the parking terminals at the hotel reception to avoid being issued a PCN.
Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.

ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Contains the allergen

MC = May contains the allergen

3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
3 COURSE SIT DOWN MEAL STARTERS														
BREAD ROLLS														
White bread roll	X										MC			
Brown bread roll	X										MC			
Gluten free roll Dr Schar														
Butter portion		X												
Flora Vegetable spread														
POTATO AND WATER CRESS SOUP														
Potato and water cress soup					X									
Tarragon oil														
SEASONAL SQUASH AND CHILLI INFUSED SOUP														
Squash and chilli soup					X									
Coconut cream		X												
SUPER GREEN VEGETABLE SOUP														
Vegetable soup					X									
ROASTED PLUM TOMATO AND CHARRED PEPPER SOUP														
Tomato and pepper soup					X									
Basil oil														
BAKED YORKSHIRE GOATS CHEESE TART														
Goats cheese tartlet	X	X	MC				X							
Sun dried tomato gel														
Pickled beetroot														

PJ's menu
B102/25
[Signature]

PANA
[Signature] 13/2/25

ALLERGEN INFORMATION

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MC = May contains the allergen

3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HARISSA MARINATED ROMANESCO CAULIFLOWER														
Romanesco cauliflower														
Hummus											X			
Pomegranate														
GRILLED ORGANIC CHICKEN TIKKA														
Chicken tikka		X												
Mixed salad with balsamic glaze													X	
Cucumber raita		X												
Red onion														
PORK, DUCK AND BRANDY PATE														
Pate		X	MC											
Caramelised red onion														
Sourdough croute	X	MC	MC								MC	MC		
POACHED SCOTTISH SALMON														
Poached salmon		X						X						
Fermented cucumber														
Horseradish cream		X					X			X			X	
BRUSHCHETTA OF COLD WATER PRAWNS														
Prawns						X		MC						MC
Smashed avocado														
Lemon oil														
Sourdough	X	MC	MC								MC	MC		
3 COURSE SIT DOWN MEAL MAINS														
VEGAN COTTAGE PIE														
Cottage pie														
Minted peas														
Pickled red cabbage														
Vegan gravy														
SHAWARMA CAULIFLOWER STEAK														
Cauliflower steak														
Miso & pepper glaze												X		
Sauté potatoes														

6/11/25 MONDOICAN
13/02/25

PAMA
13/2/25

ALLERGEN INFORMATION

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3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
OYSTER MUSHROOM AND AUBERGINE STROGANOFF														
Mushroom & aubergine stroganoff		X												
Balsamic rice														
Crisp leeks														
JACKWOODS OF MANCHESTER LIME AND PAPRIKA CHARRED ORGANIC CHICKEN FILLET														
Lime & paprika chicken fillet														
Crispy sweet potatoes														
Mediterranean stew					X									
JACKWOODS OF MANCHESTER CORN FED SUPREME ORGANIC CHICKEN FILLET														
Corn fed chicken fillet														
Thyme crushed new potatoes		X												
Redcurrant and tarragon jus														
JACKWOODS OF MANCHESTER SLOW BRAISED FEATHER BLADE OF BEEF														
Feather blade beef													X	
Herb roast potatoes														
Beef jus														
Yorkshire pudding	X	X					X							
ROAST LOIN OF PORK														
Pork loin														
Red cabbage														
Sauté potatoes		X												
Mustard and chive cream sauce		X								X				
SLOW BRAISED BARNSELY LAMB CHOPS														
Lamb chops														
Fondant potato		X												
Mint jus														
GRILLED FILLET OF HADDOCK														
Haddock fillet								X						
Saffron potatoes		X												
Garlic fine beans		X												
Tomato mascarpone sauce		X												

6 UPS NEWPORT
13/2/25

RAMA
13/2/25

ALLERGEN INFORMATION

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3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
3 COURSE SIT DOWN MEAL DESSERTS														
VEGAN SALTED CARAMEL CHOCOLATE BROWNIE														
Salted caramel brownie			MC	MC										
Judes Vegan cocnut ice cream														
FRUIT COCKTAIL														
Fruit cocktail														
Judes Vegan cocnut ice cream														
STICKY TOFFEE PUDDING														
Sticky toffee pudding	X	X	MC	MC			X					X		
Vanilla ice cream		X												
FLOURLESS CHOCOLATE FONDANT														
Chocolate fondant		X	MC			X						X		
Pouring cream		X												
PROFITEROLES														
Profiteroles	X	X	MC					X						
Dark chocolate sauce												X		
Raspberries														
SICILIAN LEMON CHEESECAKE														
Lemon cheesecake	X	X	MC				X					X		
Lemon curd							X							
Crushed meringue														
CHOCOLATE AND RASPBERRY ROULADE														
Chocolate and raspberry roulade		X	MC				X					X		
Forest compote														
Chocolate pencil		X												
Mango coulis														
TOFFEE APPLE BETTY														
Toffee apple betty	X	X	MC	MC										
Caramel sauce		X												
Clotted cream ice cream		X	MC				MC					MC		
SELECTION OF FAVOURITE CHEESE AND BISCUITS														
Cheddar cheese		X												
Stilton cheese		X												
Brie cheese		X												
Crackers	X	X					X				X			
Butter portion		X												
Celery					X									
Grapes														
Red onion chutney														

61055 MEMO
42.02.25

PANA
13/2/25

Evening reception buffet

World street food BUFFET STYLE DINNER

Included in our wedding package
For your evening buffet, we invite you to pick one of our street themes.

From your chosen theme please pick one meat option and one vegetarian option

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns

Steak and ale pie
Served with mushy peas and gravy

Italian pizza
(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger

Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1
£15.00 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)
£5 supplement per person

House charcuterie and seafood platters (GF)
£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.

Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

Hot fork buffet

Upgrade option 2
£20.00 per person

Choose three of the following

Best of British

Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie
Served with fat chips, mushy peas and gravy

Steak and ale pie
Served with fat chips, red cabbage and gravy

Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta
Served with white wine cream sauce (O)

Beef lasagne
Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry
Served with basmati rice and naan bread

Chicken tikka masala
Served with basmati rice and naan bread (O)

Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

Hoi sin tofu
Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein
Egg noodles and Chinese vegetables (O)

Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (GF)



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Wedding Brochure world street food dinner buffet menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
WORLD STREET FOOD BUFFET - BRITISH														
MAC AND CHEESE														
mac and cheese	X	X	MC	MC						X	MC			
Double cooked thick chips	X													
CHICKEN AND MUSHROOM PIE														
chicken and mushroom pie	X	X												
Double cooked thick chips	X													
mushy peas														
gravy														
Bacon, sausage, egg buns														
bacon														
sausage	X												X	
egg							X							
floured bap	X										MC			
Double cooked thick chips	X													
STEAK AND ALE PIE														
steak and ale pie	X	X								X				
Double cooked thick chips	X													
mushy peas														
gravy														

Groups mentioned
11/2/25

PAMA
11/2/25.

ALLERGEN INFORMATION

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MC = May contains the allergen

Wedding Brochure world street food dinner buffet menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
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WORLD STREET FOOD BUFFET - ITALIAN PIZZA

PIZZAS

margarita pizza	X	X								MC	MC	MC		
BBQ chicken and red onion pizza	X	X								MC	MC	MC		
pepperoni pizza	X	X								MC	MC	X		
ham and mushroom pizza	X	X								MC	MC	MC		
fries	X													

WORLD STREET FOOD BUFFET - AMERICAN

VEGAN STYLE CHICKEN BURGER

vegan chicken burger	X													
brioche bun - vegan bun	X										MC			
Cajun fries	X													

BUTTERMILK CHICKEN AND STICKY BARBECUE BURGER

buttermilk chicken	X	X												
BBQ sauce														
brioche bun	X	X					X				MC	MC		
Cajun fries	X													

STEAK AND CHEESE BURGER

beef burger														
cheddar cheese		X												
brioche bun	X	X					X				MC	MC		

PULLED PORK AND CARAMELIZED ONION BURGER

Pulled pork														
caramelized onions														
brioche bun	X	X					X				MC	MC		

WORLD STREET FOOD BUFFET - CURRY

CHICK PEA AND SWEET POTATO RED CURRY

chick pea and sweet potato curry														
basmati rice														
naan bread	X													

CHICKEN TIKKA MASALA

chicken tikka masala		X												
basmati rice														
naan bread	X													

SLOW BRAISED LAMB BALTI

lamb Balti			MC	MC						MC				
basmati rice														
naan bread	X													

ELIOSAFA AND
11/2/25

PAMA
11/2/25

Finger buffet

Upgrade option 1
£27.50 per person

Please pick two from each section

Choice 1

- Mediterranean vegetable skewers
Served with maple and sesame glaze (V, VE, GF)
- Salt and pepper chicken wings (GF, L, O)
- Battered cod goujons (B, L, O)
- Smoky barbecue pork ribs (GF)

Choice 2

- Sundried tomato, blue cheese and spinach tartlet (V)
- Breaded spicy cheese and jalapeno bites (V)
- Cajun spiced chicken and red onion ciabatta
- Classic pork sausage rolls (B)

Choice 3

- Skinny fries (V, VE, GF)
- Vegetable savoury rice and peas (V, VE, GF)
- Seasoned potato wedges (VE, V)
- Garlic bread (V)

Extras

- House selection of British cheese and biscuits (V)
£5 supplement per person
- House charcuterie and seafood platters (GF)
£5 supplement per person
- Add any extra meat option £5.00 per person
- Add any vegetable option £3.50 per person

Please note that we do ask that you endeavour to cater for 100% of guests

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.
If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
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Hot fork buffet

Upgrade option 2
£32.50 per person

Choose three of the following

Best of British

- Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)
- Chicken and mushroom pie
Served with fat chips, mushy peas and gravy
- Steak and ale pie
Served with fat chips, red cabbage and gravy
- Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

- Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (VE, V)
- Chicken and mushroom conchiglie pasta
Served with white wine cream sauce (O)
- Beef lasagne
Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

- Chick pea and sweet potato curry
Served with basmati rice and naan bread
- Chicken tikka masala
Served with basmati rice and naan bread (O)
- Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

- Hoi sin tofu
Served with chunky vegetables and beansprouts (V, VE)
- Chicken chow mein
Egg noodles and Chinese vegetables (O)
- Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (GF)



weddings

Banquets & Bachelorettes

Evening reception buffet

World street food BUFFET STYLE DINNER

*Included in our wedding package
For your evening buffet, we invite you to pick one of
our street themes.*

*From your chosen theme please pick one meat
option and one vegetarian option*

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns
Steak and ale pie
Served with mushy peas and gravy

Italian pizza
(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger
Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1

£15.00 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

Hot fork buffet

Upgrade option 2

£20.00 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)



Compassion

AND UNDERSTANDING

Set in landscaped gardens overlooking the Pennine Hills, Mercure Manchester Norton Grange Hotel & Spa provides a peaceful setting for you to gather with friends and family and remember the life of a loved one. A selection of private rooms are available and our understanding, professional staff will be on hand to take care of everything.

OVERNIGHT Accommodation

For your relatives and friends who have travelled a distance and would like overnight accommodation, we offer a large selection of comfortable contemporary bedrooms.

Function Suites

Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you, serve refreshments and stay on hand for any other requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, with ample complimentary car parking. Please contact a member of our Events Team to make these arrangements. Should you wish to come in and have a look at your suite, we would be more than happy to meet with you.

We can accommodate anything from small gatherings, to a maximum of 220 guests. Our rooms are very private, with their own bars and are in comfortable surroundings.

Afternoon Tea

Finger sandwiches

Fruit scones

with clotted cream and strawberry preserve

Selection of cakes

Tea and coffee

£20.00 per person

(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon

tea with a glass of fizz

£25.00 per person

(Including Room Hire)



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Finger buffet

Upgrade option 1

£27.50 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£10 supplement per person

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Add any vegetable option £3.50 per person

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Hot fork buffet

Upgrade option 2

£32.50 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (V, VE)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (V)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (GF)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (GF)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

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MC = May contains the allergen

Finger Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
FINGER BUFFET CHOICE 1														
MEDITERRANEAN VEGETABLE SKEWERS														
vegetable skewers														
maple and sesame glaze											X			
SALT AND PEPPER CHICKEN WINGS														
salt and pepper chicken wings														
BATTERED COD GOUJIONS														
cod goujons	X							X						
SMOKY BARBECUE PORK RIBS														
BBQ pork ribs														
FINGER BUFFET CHOICE 2														
SUNDRIED TOMATO, BLUE CHEESE AND SPINACH TARTLET														
tomato, blue cheese, tartlet	X	X	MC				X							
BREADED SPICY CHEESE AND JALAPENO BITE														
spicy cheese & jalapeno bite	X	X												
CAJUN SPICED CHICKEN AND RED ONION CIABATTA														
Cajun spiced chicken														
red onion														
ciabatta	X	MC					MC					MC		

EWAS Norton
11/2/25

RMA
11/2/25

ALLERGEN INFORMATION

X = contains the allergen

MC = May contains the allergen

Finger Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
FINGER BUFFET CHOICE 3														
skinny fries	X													
vegetable savoury rice and peas														
seasoned potato wedges	X													
garlic bread	X	MC										MC		
FINGER BUFFET EXTRAS														
HOUSE SELECTION OF CLASSIC CHEESE AND BISCUITS														
cheddar cheese		X												
stilton cheese		X												
brie cheese		X												
crackers	X	X					X				X			
butter portion		X												
celery					X									
grapes														
red onion chutney														
HOUSE CHARCUTERIE AND SEAFOOD PLATTER														
Parma ham														
sliced ham														
salami														
prawns						X		MC						MC
smoked salmon								X						
lemon														
red onion chutney														
lemon rose sauce							X			X				
mixed salad with balsamic Glaze													X	

Elvis mendoza
11/2/25



RAMA
11/2/25



Evening reception buffet

World street food BUFFET STYLE DINNER

Included in our wedding package

For your evening buffet, we invite you to pick one of our street themes.

From your chosen theme please pick one meat option and one vegetarian option

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns

Steak and ale pie
Served with mushy peas and gravy

Italian pizza

(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger

Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1

£15.00 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.

Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

Hot fork buffet

Upgrade option 2

£20.00 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

Finger buffet

Upgrade option 1
£27.50 per person

Please pick two from each section

Choice 1

- Mediterranean vegetable skewers
Served with maple and sesame glaze (V, VE, GF)
- Salt and pepper chicken wings (GF, L, O)
- Battered cod goujons (B, L, O)
- Smoky barbecue pork ribs (GF)

Choice 2

- Sundried tomato, blue cheese and spinach tartlet (V)
- Breaded spicy cheese and jalapeno bites (V)
- Cajun spiced chicken and red onion ciabatta
Classic pork sausage rolls (B)

Choice 3

- Skinny fries (V, VE, GF)
- Vegetable savoury rice and peas (V, VE, GF)
- Seasoned potato wedges (VE, V)
- Garlic bread (V)

Extras

- House selection of British cheese and biscuits (V)
£5 supplement per person
- House charcuterie and seafood platters (GF)
£5 supplement per person

Add any extra meat option £5.00 per person
Add any vegetable option £3.50 per person

Please note that we do ask that you endeavour to cater for 100% of guests

*Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.
If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.*

Parking Memo: Please ensure you enter your vehicle registration on the parking terminals at the hotel reception to avoid being issued a PCN.
Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.

Hot fork buffet

Upgrade option 2
£32.50 per person
Choose three of the following

Best of British

- Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)
- Chicken and mushroom pie
Served with fat chips, mushy peas and gravy
- Steak and ale pie
Served with fat chips, red cabbage and gravy
- Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

- Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (VE, V)
- Chicken and mushroom conchiglie pasta
Served with white wine cream sauce (O)
- Beef lasagne
Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

- Chick pea and sweet potato curry
Served with basmati rice and naan bread
- Chicken tikka masala
Served with basmati rice and naan bread (O)
- Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

- Hoi sin tofu
Served with chunky vegetables and beansprouts (V, VE)
- Chicken chow mein
Egg noodles and Chinese vegetables (O)
- Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (GF)



Compassion

AND UNDERSTANDING

Set in landscaped gardens overlooking the Pennine Hills, Mercure Manchester Norton Grange Hotel & Spa provides a peaceful setting for you to gather with friends and family and remember the life of a loved one. A selection of private rooms are available and our understanding, professional staff will be on hand to take care of everything.

OVERNIGHT Accommodation

For your relatives and friends who have travelled a distance and would like overnight accommodation, we offer a large selection of comfortable contemporary bedrooms.

Function Suites

Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you, serve refreshments and stay on hand for any other requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, with ample complimentary car parking. Please contact a member of our Events Team to make these arrangements. Should you wish to come in and have a look at your suite, we would be more than happy to meet with you.

We can accommodate anything from small gatherings, to a maximum of 220 guests. Our rooms are very private, with their own bars and are in comfortable surroundings.

Afternoon Tea

Finger sandwiches

Fruit scones
with clotted cream and strawberry preserve
Selection of cakes
Tea and coffee

£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon
tea with a glass of fizz
£25.00 per person
(Including Room Hire)



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Finger buffet

Upgrade option 1
£27.50 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers
Served with maple and sesame glaze (V, VE, GF)
Salt and pepper chicken wings (GF, L, O)
Battered cod goujons (B, L, O)
Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)
Breaded spicy cheese and jalapeno bites (V)
Cajun spiced chicken and red onion ciabatta
Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)
Vegetable savoury rice and peas (V, VE, GF)
Seasoned potato wedges (VE, V)
Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)
£5 supplement per person
House charcuterie and seafood platters (GF)
£5 supplement per person
Add any extra meat option £5.00 per person
Add any vegetable option £3.50 per person

Please note that we do ask that you endeavour to cater for 100% of guests

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.
If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
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Hot fork buffet

Upgrade option 2
£32.50 per person
Choose three of the following

Best of British

Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)
Chicken and mushroom pie
Served with fat chips, mushy peas and gravy
Steak and ale pie
Served with fat chips, red cabbage and gravy
Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (V, B, O)
Chicken and mushroom conchiglie pasta
Served with white wine cream sauce (L)
Beef lasagne
Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry
Served with basmati rice and naan bread
Chicken tikka masala
Served with basmati rice and naan bread (O)
Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

Hoi sin tofu
Served with chunky vegetables and beansprouts (V, VE)
Chicken chow mein
Egg noodles and Chinese vegetables (V)
Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (V, F)

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotel's prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

MC = May contains the allergen

Hot Fork Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HOT FORK BUFFET - BEST OF BRITISH														
VEGAN SAUSAGE AND MASH														
Quorn sausages												X		
mash potato														
caramelized onions														
Vegetarian gravy														
CHICKEN AND MUSHROOM PIE														
chicken and mushroom pie	X	X												
fat chips	X													
mushy peas														
gravy														
STEAK AND ALE PIE														
steak and ale pie	X	X								X				
fat chips	X													
red cabbage														
gravy														
GRILLED FILLET OF COD														
cod fillet								X						
parsley sauce		X												
garden peas														

61005 MERSO

11/2/25


11/2/25.


ALLERGEN INFORMATION

X = contains the allergen

MC = May contains the allergen

Hot Fork Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HOT FORK BUFFET - PASTA ITALIAN														
PENNE PASTA AL FORNO														
penne pasta	X													
spiced tomato & vegetable sauce														
vegan cheese														
CHICKEN AND MUSHROOM CONCHIGLIE PASTA														
penne pasta	X													
white wine cream sauce		X											X	
chicken and mushroom														
BEEF LASAGNE														
beef lasagne	X	X			X		X			MC				
HOT FORK BUFFET - CURRY														
CHICK PEA AND SWEET POTATO CURRY														
chick pea and sweet potato curry														
basmati rice														
naan bread	X													
HOT FORK BUFFET - CHINESE														
HOI SIN TOFU														
hoi sin tofu	X										X	X		
chunky vegetables														
beansprouts														
CHICKEN CHOW MEIN														
chow mien sauce											X	X		X
egg noodles	X						X							
Chinese vegetables														
SWEET AND SOUR PORK														
sweet and sour pork	X													

EIVAS MENDOZA
11/2/25


PAMA

11/2/25

Children's Menus



Please select one dish from each course to create a children's menu. We offer this menu to children aged 13 and under. This menu includes fruit cordial during the drink reception and wedding breakfast

STARTERS

Fanned melon with berry coulis
(V, VE, GF)

Cheesy garlic bread (V)

MAINS

Chicken goujons
Served with baked beans, chips, ketchup and mayonnaise

Fish goujons
Served with peas, chips, ketchup and mayonnaise

Quorn sausage
Served with baked beans, chips, ketchup and mayonnaise (V, VE)

DESSERT

Ice cream
Chocolate, vanilla and strawberry
Fresh fruit salad (V, VE, GF)

Our preferred wedding suppliers
bringing your dream to life.

Scan our QR code to view our
preferred wedding suppliers.



Upgrade options

Our Bucks Fizz arrival drink is included in our wedding package. Please see our upgrade options that are available for you to enjoy.

DRINK PACKAGES

Drink reception with a choice of bottled beers,
Pimms and bubbles £3.00 per person

Add one glass of bubbles for your speeches £5.00 per person
Add one glass of 175ml house wine with the wedding
breakfast £5.00 per person

Add one glass of 175ml house wine with the wedding breakfast
with one top up £9.00 per person

Add one glass of 175ml house wine with the wedding breakfast
with two top ups £12.00 per person

Tea and coffee station with chocolate mints £3.00 per person

WEDDING BREAKFAST

Additional adult guests £50.00

Additional child guest £25.00

Our weddings package includes - 1 starter, 1 main, 1 vegetarian/
vegan main and 1 dessert. Please note it needs to be the same
starter, main and dessert for all guests

Upgrade to a choice of two starters two mains two desserts
£3.50 per person

This choice requires name cards and table plan to be provided

Upgrade to a choice of three starters three mains three desserts
£5.00 per person

This choice requires name cards and table plan to be provided

EVENING BUFFET

Our wedding package includes our world street food
evening buffet

Upgrade to finger buffet £15.00 per person

Upgrade to hot fork buffet £20.00 per person

*If you suffer from a food related allergy or intolerance, please let us know. Allergen information for
this menu is available on request. Foods described in this menu are prepared in a kitchen that handles
gluten, nuts and other allergens that are prepared.*

Wedding

ACCOMMODATION



ALLERGEN INFORMATION

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MC = May contains the allergen

Wedding Brochure Children Menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
CHILDRENS MENU STARTERS														
FANNED MELON WITH BERRY COULIS														
Honeydew melon														
Fruit compote														
Blackberry coulis														
Strawberry														
CHEESY GARLIC BREAD														
Garlic bread	X	MC											MC	
Cheddar cheese		X												
CHEESY GARLIC BREAD														
CHILDRENS MENU MAINS														
CHICKEN GOUJIONS														
Chicken goujions	X													
Baked beans														
Chunky chips	X													
Tomato ketchup					X									
Mayonnaise							X			X				

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13/02/25

PAMA
13/2/25

ALLERGEN INFORMATION

X = Contains the allergen

MC = May contains the allergen

Wedding Brochure Children Menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
FISH GOUJIONS														
Fish goujions	X							X						
Garden peas														
Chunky chips	X													
Tomato ketchup					X									
Mayonnaise							X			X				
QUORN SAUSAGES														
Quorn sausages	X													
Baked beans														
Chunky chips	X													
Tomato ketchup					X									
Mayonnaise							X			X				
CHILDRENS MENU DESSERTS														
ICE CREAM														
Vanilla ice cream		X												
Chocolate ice cream		X												
Strawberry ice cream		X												
FRESH FRUIT SALAD														
Fruit salad														

61015 NEWDONRA
13/02/25

PAMA
13/2/25

2025 Five days Conference Lunch Menus

Monday	Tuesday	Wednesday	Thursday	Friday
Beef chilli con carne (L)	Sweet and Sour chicken with diced pineapple (GF, L)	Braised lamb, sweet potato and five beans hot pot (GF, L)	Mince beef and onion pie (L)	Beef Bourguignon (GF, L)
Chicken stew with haricot beans (L)	Beef and ale stew (B, GF, L)	Chicken tikka masala curry (GF, L)	Lime and coconut chicken (GF, L)	Butter chicken (GF, L)
Quorn cottage pie with sweet potato mash (GF)(V)(VE)	Vegan meatballs in tomato and garlic sauce (GF)(V)(VE)	Spiced cauliflower & lentil pie (GF)(V)(VE)	Quorn sausage and mixed bean casserole(V)(VE)	Aubergine and Quorn mince chilli(V)(VE)(GF)
Steamed Basmati rice (V, VE, GF)	mash potato (GF)(V)	Pilau rice (V)(VE)(GF)	Chunky chips(V)(VE)	Tortilla chips(V)(VE)(GF)
Panache of Vegetable (V, VE, GF)	Spaghetti (V)(VE)	Chunky Chips (V)(VE)	Sweet potato mash potato(V)(VE)(GF)	coconut rice (V)(VE)(GF)
Tortilla chips(V)(VE)(GF) ***** Sour Cream	Steamed Basmati rice (V, VE, GF)	Naan bread(V) **** Mini Papadum	Garden peas (GF)(V)(VE)	French fries (GF)(V)(VE) **** Mini Papadum
Green salad, Coleslaw Sweet noodle salad	Green salad, Potato and chive salad Pasta Salad	Green salad, Tomato and mozzarella salad Coleslaw	Green salad, Greek salad Sweet noodle salad	Green salad, Pasta salad Coleslaw
Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray
Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)

(B) - Traditional British dishes (V) Suitable for vegetarians

(VE) Suitable for vegans (GF) Gluten-free (O) - Organic Produce



ALLERGEN INFORMATION

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X = Contains the allergen

MC = May contains the allergen

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
conference menu 2025														
MONDAY														
Beef chilli con carne	MC									MC		MC		
Chicken stew and haricot beans		X												
Quorn cottage pie with sweet potato mash												X		
Basmati rice														
Panache of vegetables														
Tortilla chips												MC		
Sour cream		X												
Sweet chilli noodle salad	X													
Green salad with balsamic Glaze													X	
Coleslaw							X							
Chefs cakes (ASK CHEF ON DAY)	X	X	MC	MC			X				MC	X		
Fruit salad														
Pouring Cream		X												
TUESDAY														
Sweet and sour chicken with diced pineapple					X									
Beef and ale stew					X								X	
Vegan meatball in tomato & garlic sauce												X		
Spaghetti	X													
Mash potato														
Basmati rice														
Green salad with balsamic Glaze													X	
Pasta salad	X													
Potato and chive salad							X							
Chefs cakes (ASK CHEF ON DAY)	X	X	MC	MC			X				MC	X		
Fruit salad														
Pouring Cream		X												

61005 MERCURE
13/8/25

PAMA
13/2/25

ALLERGEN INFORMATION

X = Contains the allergen

MC = May contains the allergen

Red sky conference menu 2025

GLUTEN MILK TREE NUTS PEANUTS CELERY CRUSTACEA EGGS FISH LUPIN MUSTARD SESAME SEEDS SOY BEANS SULPHUR DIOXIDE MOLLUSCS

WEDNESDAY

Braised lamb, sweet potato and five bean pot

Chicken tikka masala curry

Spiced cauliflower & lentil pie

Pilau rice

Naan bread

Chunky chips

F dums

Green salad with balsamic Glaze

Coleslaw

Tomato and mozzarella salad

Chefs cakes (ASK CHEF ON DAY)

Fruit salad

Pouring Cream

THURSDAY

Minced beef and onion pie

Lime and coconut chicken

Quorn sausage and mixed bean casserole

Chunky chips

Garden peas

Sweet potato mash

Sweet chilli noodle salad

Green salad with balsamic Glaze

Greek salad

Chefs cakes (ASK CHEF ON DAY)

Fruit salad

Pouring Cream

FRIDAY

Beef bourguignon

Butter chicken

Aubergine and Quorn mince chilli (Katerveg Mice)

Tortilla chips

French fries

Coconut rice

Green salad with balsamic Glaze

Coleslaw

Papadums

Pasta salad

Chefs cakes (ASK CHEF ON DAY)

Fruit salad

Pouring Cream

ELIPS MEMORANDUM
13/2/25

PAMA
13/2/25



spa
Naturel
fitness
welcome to wellness



Name: _____

Date: _____

Time of Lunch (please circle): 12.00 13.00 14.00 15.00

Please choose your choice of wrap

TOMATO TORTILLA WRAP

- ☐ Ham and mayo with baby gem
- ☐ Chicken caesar and baby gem
- ☐ Tuna crunch
- ☐ Egg and chive mayonnaise
- ☐ Savoury cheese and red onion
- ☐ Roasted veg, tomato, rosemary vegan aioli (Vegetarian & Vegan)

SIDE

Homemade coleslaw (Vegan option available)

Seasonal green salad with balsamic glaze

Seasonal fruit nibbles

DESSERT

- ☐ Baked New York vanilla cheesecake
- ☐ Chocolate orange tart

Both served with fruit couli (vegetarian)

- ☐ Fresh fruit salad

If you suffer from a food related allergy or intolerance, please let us know below. Allergen information for this menu is listed on the back. Sandwiches can be gluten free on request.

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotel's prime concern is that the food that is served is prepared to high standard, using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response to. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear Guest, please note, whilst our well-trained kitchen team handle your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens. Please accept our sincere apologies if we couldn't fulfil your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen mc = may contain the allergen

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Bento Box														
TOMATO TORTILLA WRAP	X													
Ham and mayo with baby gem							X			X				
Chicken Caesar and baby gem		X					X							
Tuna crunch							X	X		X				
Egg and chive mayonnaise		X					X			X				
Savoury cheese and red onion		X					X			X				
Roasted veg, tomato, rosemary vegan aioli										X				
SIDES														
Homemade coleslaw							X							
Seasonal green salad with balsamic glaze													X	
Seasonal fruit nibbles														
DESSERT														
Baked New York vanilla cheesecake		X	MC				X							
Chocolate orange tart	MC	MC	MC				MC					X		
Fruit coulis														
Fresh fruit salad														

ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

MC = May contains the allergen

BENTO BOX 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BENTO BOX 2025														
WRAPS														
tomato tortilla wrap	X													
egg mayonnaise and chive		X					X			X				
chicken caesar and baby gem		X					X							
tuna crunch							X	X		X				
savoury cheese and red onion		X					X			X				
roasted vegetables, tomato and vegan aiolo										X				
ham, mayonnaise and baby gem							X			X				
SIDES														
homemade coleslaw							X							
seasonal green salad													X	
fruit nibbles														
DESSERTS														
baked new york cheesecake		X	MC				X							
chocolate and orange tart	MC	MC	MC				MC					X		
fruit coulis														

Elou Mendo
 11/2/25
 11/02/2025
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