		Beeckfast Buffet -
	0	A La Caste Menue 2023
	3	children penu 2015
	9	Afterproon lea 2015
	3	Carape Hemi from all Bacheres 2025
	6	3018 Sibden red From all Barders 225
	0	wedding evening Buffet
1	8	birger Buffet from all
	9	Fork Buffet from all
	(10)	Kods prem from wedding
		5 dys Conference (rom)
	(12)	Bento Box Spa 2025 Marie

		Breakfast P	Breakfast Product Check list -2025	-2025			
Drinks Station	Orange Juice	Cut fruit	Orange segments		Drocontor	Chamada and Inch	
	Apple Juice		Primes		1 5551 753	Su awbelly Jam	
	Cranberry juice	Τ	Comment of the Commen			Urange Marmalade	
	Still water	T	Grape II dit segments			Organic Honey	
	Charling Water	1	Truit of the forest			Nutella	
	Spaining water	7	Figs			Peanut Butter	
10000			Mixed Fruit salad			Marmite	
пот випет	Bacon					Butter portion	
	Jackwoods of Manchester Local						
	Pork Sausages	Yoghurts	Muller Light Mixed fruit trav			Control of the contro	
	Fried Eggs		Low fat plain vogurts			sommower / vegetable spreads	
	Hash Browns		Sova milk		- Total Co.	37.7	
	Grilled Tomatoes	<u> </u>	Almond milk		ea caddle	o different teas	
	Mushrooms		Oat Milk			Corree Sticks	
	Baked Beans	Γ	Comi Chimmod Mill			UE Care Sticks	
	Vegetarian Sausages	T	Serial Skilliffied Willk			DE café Tea bags	
	Vegan Sausages					White sugar	
		1				Brown Sugar	
	Scrambled Eggs (on request)	Cold meats / Cheese	Cheese platter			Sugar free sugar	
	rollinge (oil request)	1	Cold meat platter				
	Poached Eggs (On request)						
		Cereals Station	2 unsweetened cereals		Sliced fruit	Motor	
Sauces	HP Sauce		7 coros podotos		100	Water melon	
	Mustard	T	2 250 500 500 500 500 500 500 500 500 50			Pineappie	
	ketchin	1	2 Orly studies			melon	
	Black pepper Mill	T	Z Dry mults Gluten free cereal			Sliced Orange	
						Claps Hospital	
Whole fruit	Orange					Sliced Honeydew melon	
	Banana	Bakers basket	White Bloomer bread		Local Produce	Bury Black oudding	
	Apple		Brown Bloomer bread			Ready's Local James coloration	
			Gluten free Bread (on request)				
			Croissants				
			Pain Au Chocolate				
			Mini Muffins				

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels 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, nots 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.

K = 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 DIOXIDI	MOLLUSCS
		В	REAKF	AST - I	HOT BI	UFFET							,,,,	
HOT BUFFET														
Bacon														
Jack woods of Manchester Local Pork Sausages	X												х	
₽2' → Beans														
Grilled tomato														
Mushrooms														
Hash browns														
Potato tots														
Vegetable sausages	X				Х									
Vegan sausages												Х		
Black pudding	Х													
Scrambled egg		X					Х							
Fried egg							х							
Porridge	X	X												
Poached eggs							X							
10														

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ALLERGEN INFORMATION														
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
		BR	EAKFA	ST - C	OLD SI	ECTIO	N							
COLD SECTION														
Orange segments														
Prunes														
Grape fruit segments														
f. of the forest														
Figs														
Mixed Fruit salad														
Fruit yoghurts		Х												
Plain yoghurts	1	X	_									Х		
Cheese portions	1	X	 									^		
Cheese platter		X												
Cold Meat platter		_		-										
Orange														
Banana														
Apple		-												
Watermelon	-	-										_	-	
Pineapple	-													
Cantaloupe melon														
	-													
G PS	-													
Honeydew melon	1	<u> </u>												
		BRI	EAKFAS	IUL - Tâ	ICES &	MILKS	3							
JUICES AND MILKS														
Orange Juice														
Apple Juice Cranberry Juice	+													
Still water						-								
Sparkling Water														-
Soya milk												Х		
Almond milk			X											
Oat Milk Semi Skimmed Milk	Х	X										- 4		_
OCHA SKIIIMEU WIIIK														
		00												

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ALLERGEN INFORMATION														
X = contains the allergen														
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BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDI	MOLLUSCS
			BREAK	(FAST	CER	PILE								
CEREALS			DILLA	LIASI	CLN	ALS						_	•	
Bran flakes	х	Ī		Ī		Г					Г	_		
Cornflakes	х	MC										1	MC	
Weetabix	Х												IVIC	
Rice Krispies	Х													
Coco pops	X	MC												
Musil	Х												MC	
Alaen red	Х	X	X											
A _n blue	X	X	X											
Gluten free cornflakes														
	RDEAVEAST MITS AND SEEDS													
NUTS AND SEEDS NUTS AND SEEDS														
Chopped mixed nuts			X	Х		r								
Hazelnuts			X	X										-
Sunflower seeds														
Dried apricots													Х	
		BREAK	FAST -	BREAD	S ANI	D PAST	TRYS							
BREADS AND PASTRYS														
Sourdough bread	х	MC					MC			-	MC	MC		
White Kingsmill bread	X						IVIC				IVIC	X		-
Brown Kingsmill bread	X											X		
Dr Schar Gluten Free & Vegan White Sandwich Loaf														
Cr nants	Х	Х	MC				MC					МС		-
Pain Au Chocolate	Х	Х	МС				Х				Х	Х		
Blueberry muffin	X	X					Х				MC	Х		
Chocolate muffin	X	X				1	X				Х			
SPREADS		E	BREAK	FAST -	SPRE	ADS								
Nutella		Х	V									_		
Strawberry Jam		^	Х											
Orange Marmalade														
Organic Honey														
Peanut Butter			X	X								X		
Marmite	Х				Х									
Reeds local jams														
Butter portions		Х												
Flora portion											,			
6	1,12	ME	6000	au-							1			

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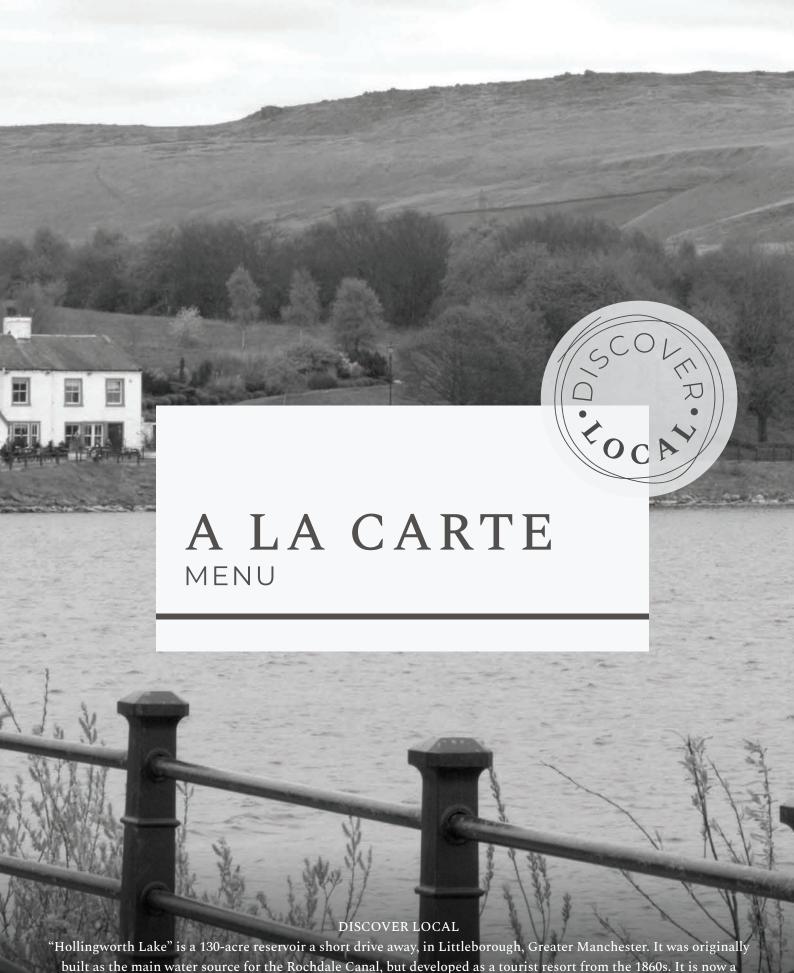
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ALLERGEN INFORMATION														
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BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MIUSTARD	SESAME SEED	SOY BEANS	SULPHUR DIO	MOLLUSCS
BREAKFAST - HOT DRINKS														
HOT DRINKS														
Cappuccino		X									_			
Flat white		X												
Latte		X												
			DDEAM	CACT	CALLO									
SAUCES			DNEAR	(FAST	- SAUC	ES	-							
Tomato ketchup			-		-	- 1			-	-	-			
auce	Х										-	_		
Mustard														
Mayonnaise							Х		-	X				

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MERCURE

HOTEL



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.

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

	locally sourced Reedy's jam	
	LUNCH MENU Served from 12 pm	
	Soup of the Day (B, K, V, VE) Chef's special home-made seasonal soup of the day served with a crispy bread roll and butter	£6.50
	Pea and Mint Falafel (V, VE) With a lemon and garlic vegan mayonnaise	£6.50
	Garlic bread (V, K) Plain Mature Cheddar	£4.50 £5.50
SCON STOCK	Lancashire Dairy Farm Goats Cheese & Beetroot Salad (V, GF) Cherry tomatoes, basil, pickled onions, cucumber and radish, drizzled with a raspberry vinaigrette	£8.00
	Smoked Haddock Melt in the Middle Fishcake (B) sustainable fish range Served with a wholegrain mustard mayonnaise and lemon wedge	£8.50
	Crispy Southern Fried Chicken Goujons (H, K) Drizzled with a smoky BBQ sauce	£7.50
COLOC P.	Jackwoods of Manchester BBQ Pork Baby Back Ribs (GF) Slow cooked pork ribs, smothered with BBQ sauce	£7.50
	Chunky Chorizo Chunks Cooked in red wine and honey served with crusty sourdough bread	£8.50
	Sandwiches Cold (24/7) All served with skinny fries, mixed leaf salad and a cho of white or brown bloomer. During nights these choices sandwiches will be served with crisps, not fries	
	Vegan Coronation Chicken (V, VE) With baby gem lettuce	
CON CONTRACTOR OF THE PROPERTY	Lancashire Dairy Farm Cheese and Caramelized Red Onion Chutney (V)	

Protein Packed Healthy Classic Tunacado sustainable fish range

Slow Cooked Honey Roasted Jackwood's of Manchester Chicken and Sweetcorn (H) Ham and Wholegrain Mustard Mayonnaise

Hot Sandwiches

$\begin{tabular}{ll} Vegan \ Meatless \ Balls, Spicy \ Salsa \ and \\ Vegan \ Cheese \ (V, \ VE) \\ \it Served \ on \ to a sted \ vegan \ white/brown \ bloomer \ bread \\ \end{tabular}$	£15.50
The following hot sandwiches are served on toasted s bread, skinny fries and mixed leaf salad	sourdough
Flaked Tuna, Spring Onion & Mature	£15.50

PIZZAS

Honey Roasted Ham and Applewood Cheese £15.50

£15.50

Cheddar Cheese sustainable fish range

BBQ Pulled Pork and Crispy Onions

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
Mushroom, sweetcorn, red onion, pineapple, peppers	
and cherry tomato	
Cajun Chicken (H)	£15.50
Pepperoni	£15.50
Meat Feast	£15.50
Chicken, pepperoni, ham and salami	

SALADS

Healthy Crispy Chickpea Salad (V, VE) £15.00 Rocket salad, crispy onions, avocado, bell peppers, pumpkin seeds, cucumber, cherry tomatoes and a romesco dressing

Classic Caesar Salad (O, H)	£15.00
Charred organic chicken, Caeser dressing, garlic	
croutons, grated parmesan and baby gem lettuce	
ADD SALMON	£5.00
Crispy Duck Salad	£15.00
Coated in hoisin sauce served on a house salad	

DINNER MENU

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

STARTERS

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

sourdough bread

MAINS

MAINS		FROM THE GRILL	
Quorn Mexican Chilli		£10.00 supplement in case of prepaid dim All served with grilled mushrooms, tomato, chunk peppercorn sauce with a rocket salad	
Con Carne (V, VE, GF) Served with basmati rice and tortilla chips	£18.00	Grange Mixed Grill (L, B)	£30.00
Peppered Steakless Pasty (V, VE) Served with roasted root vegetables and house salad	£18.00	4oz chicken, 4oz rump steak, 2 sausages, 4oz gammo and fried egg.	n
Serveu with rousieu root vegetubles und nouse suidd	, to	8oz Gammon steak (GF, B)	£21.00
Beer Battered Fish and Chips (K) sustainable fish range Served with mushy peas, tartare sauce and charred	£19.00	8oz Rump steak (GF, B)	£28.00
lemon		SIDES	
Baked Salmon Supreme (GF)	£23.00	Fries (V, VE)	£4.25
sustainable fish range With wholegrain mustard mash, creamy leek sauce,		Chunky Chips (V, VE)	£4.25
tenderstem broccoli and crispy pancetta		Garlic Bread (V)	£4.50
Chicken Rogan Josh (H)	£19.00	Garlic Bread with Cheese (V)	£5.50
Served with rice, naan bread, poppadoms and		Mash Potato (V, GF)	£4.25
mango chutney		Cous Cous (V)	£4.25
Honey and Garlic Charred Organic		Onion Rings (V)	£4.2
Chicken (GF, O, H)	£19.00	Healthy House Salad (V, VE, GF)	£4.2
Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce		Healthy Seasonal Greens (V,GF)	£5.00
Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a	£21.00	DESSERTS	
Moroccan cous cous	£21.00	Banana Sticky Toffee Pudding (V, VE) Served with a vegan ice cream	£8.50
Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy	£21.00	Mango Delice (V, VE) With mango and passionfruit sorbet	£8.50
BURGERS All served on a brioche bun with rocket salad an	nd fries	Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry	£6.00
	£16.00	Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream	£8.50
Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa	210.00	Rum and Raisin Custard Tart Served with custard cream and raisin gel	£8.50
Buffalo Organic Chicken Burger (O)	£19.00	Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream	£8.50
Gem lettuce, tomato and drizzled with a blue cheese dressing		Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream	£8.50
Smoky Grange Beef Burger 80z beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce	£21.00	Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers £3.00 supplement in case of prepaid dinner	£12.00

FROM THE GRILL

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.

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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
				BRUN	СН								1	
TOAST AND PRESERVES														
white toast	Х													
brown toast	X											X	+	-
flora spread												X	-	-
butter portion		X										-	-	-
Reedys Local Jams													X	-
FILLED BAP											W 11			
brioche bun	X										MC	-		
butter portion		X				\neg					IVIC		-	-
brown sauce	X								-	-			-	
tomato ketchup														
egg						-	х						-	
bacon								-	-					
sausage	Х							\neg	-		-		X	
BREAKFAST BASKET			I Sinh					The same						
white toast	X			T		-	T	M.S. CORN						
brown toast	Х				\rightarrow	\rightarrow	-	-	-	-		Х		
flora spread					-	-	-					X		
butter portion		X				_	-			-				
croissant	X	X	MC		\dashv		MC	-						
pain au choc	Х	X	MC		-+		MC	-	_	-	-+	MC X		
Reedys Local Jams					\dashv						_	^	х	

PAMA PRESENTLY

ALLERGEN INFORMATION X = contains the allergen MC = May contains the allergen JLPHUR DIOXII New A LA CARTE MENU from 14th GLUTEN MUSTARE FISH BEANS July 2025 **LUNCH MENU** SOUP OF THE DAY soup ASK CHEF ON DAY butter portion White bread roll PEA AND MINT FALAFEL pea and mint falafel lemon and garlic vegan mayonnaise GARLIC BREAD garlic bread plain MC Garlic Bread with chedder cheese LANCASHIRE DAIRY FARM GOASTS CHEESE & BEETROOT SALAD goats cheese cherry tomatoes basil pickled onions X cucumber radish raspberry vinagirette SMOKED HADDOCK MELT IN THE MIDDLE FISHCAKE smoked haddock fishcake X wholegrain mustard mayonnaise X X lemon CRISPY SOUTHERN FRIED CHICKEN GOUJONS southern fried chickn goujons 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

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MC

sourdough bread

Rama Agrindy

ALLERGEN INFORMATION X = contains the allergen MC = May contains the allergen CRUSTACE New A LA CARTE MENU from 14th CELERY July 2025 **COLD SANDWICHES VEGAN CORONATION CHICKEN** vegan coronation chicken brown bread X X white bread X X mixed salad with balsamic dressing X fries LANCASHIRE DIARY FARM CHEESE AND CAREMLIZED RED ONION CHUTNEY lancashire dairy darm cheese caramelized red onion chutney white bread X brown bread X X mixed salad with balsamic dressing fries PROTEIN PACKED HEALTHY CLASSIC TUNACADO tuna guacamole X white bread X brown bread X mixed salad with balsamic dressing X SLOW COOKED HONEY ROASTED JACKWOOD'S OF MANCHESTER CHICKEN AND SWEETCORN honey roasted chicken X honey sweetcorn white bread X brown bread X X mixed salad with balsamic dressing X fries HAM AND WHOLEGRAIN MUSTARD MAYONNAISE wholegrain mustard mayonnaise X white bread X brown bread mixed salad with balsamic dressing fries X

ENOS MENDONAL 12/7/25 Rome poundly 12/7/25 Rome poundly

New A LA CARTE MENU from 14th July 2025 VEGAN MEATLESS BALLS, SPICY SALSA AND VEGAN CHES vegan meatless balls spicy salsa vegan cheese vegan white bread vegan brown bread mixed salad with balsamic dressing fries LAKED TUNA, SPRING ONION AND MATURE CHEDDAR Couna spring onion mature cheddar cheese ourdough bread mixed salad with balsamic dressing ries X BQ PULLED PORK AND CRISPY ONIONS		HOT MC	PEANUTS	CELERY	CRUSTACEA S	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS X	SULPHUR DIOXIDE X	***************************************
July 2025 VEGAN MEATLESS BALLS, SPICY SALSA AND VEGAN CHEST Vegan meatless balls Spicy salsa Vegan cheese Vegan white bread Vegan brown bread X X X X X X X X X X X X X	SSE	нот				EGGS		LUPIN	MUSTARD	SESAME SEEDS	X		
vegan meatless balls spicy salsa vegan cheese vegan white bread vegan brown bread mixed salad with balsamic dressing fries **ELAKED TUNA, SPRING ONION AND MATURE CHEDDAR Couna spring onion mature cheddar cheese ourdough bread mixed salad with balsamic dressing ries X	CHEESE		SAND	WICH	ES		x				X		
vegan meatless balls spicy salsa vegan cheese vegan white bread vegan brown bread mixed salad with balsamic dressing ries LAKED TUNA, SPRING ONION AND MATURE CHEDDAR Couna pring onion nature cheddar cheese ourdough bread mixed salad with balsamic dressing x x	CHEESE						x				X	x	
vegan meatless balls spicy salsa vegan cheese vegan white bread vegan brown bread mixed salad with balsamic dressing fries **ELAKED TUNA, SPRING ONION AND MATURE CHEDDAR Couna spring onion mature cheddar cheese ourdough bread mixed salad with balsamic dressing ries X	CHEESE	MC					X				X	X	
spicy salsa vegan cheese vegan white bread vegan brown bread x mixed salad with balsamic dressing ries x ELAKED TUNA, SPRING ONION AND MATURE CHEDDAR C una pring onion nature cheddar cheese ourdough bread x nixed salad with balsamic dressing ries x	X	MC					X				X	x	
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mixed salad with balsamic dressing ries X LAKED TUNA, SPRING ONION AND MATURE CHEDDAR Couna pring onion mature cheddar cheese ourdough bread X mixed salad with balsamic dressing ries X	X	MC					X				X	X	
ries X LAKED TUNA, SPRING ONION AND MATURE CHEDDAR C una pring onion nature cheddar cheese ourdough bread X nixed salad with balsamic dressing ries X	X	MC					X					X	
una pring onion nature cheddar cheese ourdough bread nixed salad with balsamic dressing ries X	X	MC					X						
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nature cheddar cheese purdough bread X nixed salad with balsamic dressing ies X		MC					^						
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nixed salad with balsamic dressing ries X	MC	MC											
ries X			1		-	MC		-	MC	MC	MC		_
^					-		-	\dashv	IVIC	IVIC	IVIC	X	_
BQ PULLED PORK AND CRISPY ONIONS								-				^	_
bq pulled pork			12000				T				VI		
rispy onions X			\dashv		-	-	\dashv	\rightarrow			Х		
ourdough bread X	MC	MC	\neg	_	+	MC	\dashv		MC	MC	MC		_
nixed salad with balsamic dressing				+	\dashv		-	-	IVIC	IVIC	IVIC	_	
ies x				+	_		\rightarrow	-				X	
ONEY ROASTED HAM AND APPLEWOOD CHEESE													
oney roasted ham	T					-	No. of Lot, Lot, Lot, Lot, Lot, Lot, Lot, Lot,		ECAL ST	A SHEAT			2000
pplewood cheese	х	_	\neg	_	\rightarrow		-+	\dashv		-			
purdough bread X	МС	MC		+	\dashv	MC	-+	\dashv	MC	MC	MC	\dashv	
ixed salad with balsamic dressing				+			\dashv	_		IVIC	MIC	X	
es x					_	\dashv	+		+	-		^	
	7												

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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
				PIZZ	AC								DE	
cheese and tomato	Х	TV		FILL	AS		т —				,			
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		
	-	1 "		6414				MC		MC		MC		
				SALA	DS									
HEALTHY CRISPY CHICKPEA SALAD														
chickpeas			O/SIDE	A Egilen A										
roacket														
crispy onions	Х	1										_		
avocado														
bell peppers														
pumpkin seeds														
cucumber														
cherry tomatoes												-		
omesco dressing													-	
CLASSIC CEASER SALAD								Main						
harred chicken			T	T					T					
aeser dressing		х					X				\rightarrow			
garlic croutons	Х					\neg	-					х		
rated parmesan		X								-		^		
paby gem lettuce									_	\rightarrow	-		-	-
almon								X		_	-		-	
RISPY DUCK SALAD									Mark.	1464				
oisin	X	T			T	T			-		V			
uck					_			\rightarrow	-	-	X	X		
ouse salad with balsamic dressing				-	-+		-	\rightarrow	-	-+			-	
		DIN	NED	VECAL	NCTAI	TERC							Х	
EGAN CHICKEN DIPPER SERVED WITH A SMOKY BI	BO SA		NER -	VEGA	NSIAI	KIEKS								
egan chicken dipper		7												
noky bbq sauce	X		-	-										
UMMUS AND WILD MUSHROOMS With crispy chiest bread and drizzled with herb dressing	ck pea	s, crispy	onions,	sunflow	er seeds	,							N RA	
ummas	1000							The same			ALC: NO.	MARKE.	4	230
ushroom		\rightarrow	\rightarrow	-+	-+	-	\rightarrow	-			X			
nicke peas		-+	-	-	-	-+	-	-					_	
isp onions	X	_	_	-	-	+		-	-	-	-		_	
inflower seeds	-	$\neg +$	_	_		-	-	-	-		_			
at bread	х	_	_		_	-		_	-	-	_			
erb dressing						_	+	+	-	+	-	-	+	
		$\neg \uparrow$				+		-	_		-		-+	-

610PS 42000 Mess 12/7/25

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ALLLI		4		-			71-1	<u> </u>	10					
X = contains the allergen														
MC = May contains the allergen	The same													
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 DIOXID	WOLLOW.
			DINI	VER - S	TART	ERS							m	
CHILLI AND CHEESE NUGGET BITE				Name of the least		0.000					eller i			
chilli and cheese nugget bite	X	X								T	T			
sweet chilli sauce SALT AND PEPPER SQUID														
salt and pepper squid														10 m
tartare sauce	X	-	-			-	X	-	-		+	X)
BUFFALO CHICKEN WINGS	100				18660		^			X				
chicken wings	X	I	T				I	I		SER A	Sport Hill	10/10/20	(B-1875)	
buffalo sauce	Х	Х									+	+-	+	+
blue cheese dressing BURY BLACK PUDDING BON BON		X					Х			X				
bury black pudding bon bon	X	X	Marie Marie											
wholegrain mustard		^				-	X	-		X	+-	-	-	-
mayonnaise							X			X	+-	-	+	+
HAM HOCK TERRINE								1,41						
ham hock terrine							Π			х	I	ME NAME	T	
sticky red onion chutney sourdough bread														
sourdough bread	Х	MC	MC				MC			MC	MC	MC		
		D	INNER	- VEG	AN M	IAINS								
QUORN MEXICAN CHILLI CON CARNE		AL END							Colored Miles					BANK.
quorn con carne												MC		
pasmati rice					-						-	MC		-
ortilla chips											-	MC	-	-
PEPPERED STEAKLESS PASTY														
teakless pasty oot vegetable	X	MC					MC							
nouse salad with balsamic dressing				-								-		
			DINN	IER - I	MAIN	S							Х	
EER BATTERED FISH AND CHIPS		WAY.						100	Silling .					
attered haddock	Х							х	NE SHOW	47.50				
nushy peas								-					X	-
hunky chips emon	X													
artare sauce	-		-	_		-	X							
AKED SALMON SUPREME						1000	^			X	T DOWN			DIE STORY OF
aked salmon								Х		Acres 1				
holegrain mash		Х					X			х				
reamy leek sauce enderstem broccoli	-	X												
rispy pancetta	-	-		-+		-	-	\dashv						
HICKEN ROGAN JOSH					SE VELL			(SZ 20						
nicken Ogan josh														
ce	+	-	MC	MC	MC		-			MC	MC	MC		
aan bread	X						\dashv	-+						
oppadpms	MC			MC										
ango chutney										х				
		6	1000	= 1	174	Don	812							

GIVPS MENDONED

12/7/25

For 12/2/2015

X = contains the allergen MC = May contains the allergen	-													500
New A LA CARTE MENU from 14th July 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SOL HONDIONIDE	SIII BUILD DIO
HONEY AND GARLIC CHARRED ORGANIC CHICKEN											S		l on	
honey and garlic chicken											T		_	
green vegetables		X				-					-		-	_
creamed mash		X				\rightarrow					+			
garlic muchroom sauce		X							-		+	-	+	-
LAMB TAGINE					A Filtra									
LAMB TAGINE											T		1	
spiced tomato sauce chick peas											1	_		+
apricot														
moroccan cous cous	X		-	- +							-	-		
BRAISED LAMB HENRY			Marine Marine		A CO							TE VOE		
lamb	100	E 15:30 1												
roasted root vegetables													X	T
mash potato	-	X		-+										
lamb gravy	-	^		\rightarrow	\rightarrow	\rightarrow								
			P	URGE	DC								Х	
CRISPY HALLOUMI BURGER				ONGE	V2			Contract of the Contract of th			****			
halloumi	T	X		T	T	T	-	A 198.04.0				-		
brioche bun	X				$\overline{}$	_	-+		-		MC	+	+	+-
red peppers							\neg	_	-+		IVIC	+	+	+
gem lettuce									_	\neg		+	+-	+
omato spiced salsa												-		+
OUFFALO ORGANIC CHICKEN BURGER											-//			
hicken														
em lettuce	-												T	T
omato	-	-												
rioche bun	х	_	_	-	_	-	_							
lue cheese dressing	^	X	-		_					_	MC	MC		
MOKY GRANGE BEEF BURGER	y - 1	A					X			X				Contract of the last of the la
oz beef burger	X	T							Ti-			10		
harred chorizo	-	X	-+-	_	-		-			_				
lapenos		-	-	_	+	-	+							-
exican cheese		X	-+	_		+	+	-	-	-				-
	Х				_	_		-+-	+		AC	-		
em lettuce							+	+	_	- 1	ИC			-
pmato								_		_				├
noky bbq sauce				\perp										
RANGE MIXED GRILL			FROM	THE	RILL		10/2/200							
icken	A STATE OF THE PARTY OF			17/11/10/0	Section 2	ATTENDED		Open and				No. Sept		
mp		X	-		+	_	_			_				
Usaga		X	+	-	-		+							
mmon		X	_	+		+	+	-	_	_	\rightarrow		X	
g			_		+)		+	_	-	-			
ushroom		Х		_	+		-	-	+-	-	-			
mato		X				\top	+	_	_	+		_		
ips x							\top			+	_	-		
ppercorn sauce cket with balsamic dressing	1	X									+			
						1			_					

A)

18/07/2015 Th

ALLE	R	GE	EN	IN	1F	OF	2M	AT	IC	N				
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
80z GAMMON STEAK] m	
gammon		X		T	T	T		T	T	T	elifo li	ne of the		
mushroom		Х	1		+	+	1			+	+-	-	+	+
tomato		Х						†		_	_	1	1	
chips	X													
peppercorn sauce		X												
rocket with balsamic dressing 8oz RUMP STEAK			-										X	
8oz rump steak		V		SVS IS		A STATE	diam'r.	A COLUMN TO	400 E	19493				Mary St.
mushroom		X	-	+-	-	-	-	-	-	-	-	-	-	-
tomato		X	+	+	-	+	+	-	-		-	-	-	-
chips	Х	1				+	+-		-	-	<u> </u>	-		-
peppercorn sauce		X					+-					-		-
rocket with balsamic dressing													X	
				SID	ES									
fries	X													
chunky chips	X			-										
garlic bread garlic bread with cheese	X	MC		-	-	-	-					MC		
mash potato	Х	X		-	-	-	-	-		-		MC		
cous cous	Х	^		-	-	-	+				_	-		
onion rings	X			-		 	-		-			-		
healthy house salad with balsamic						<u> </u>	+			-		-		
dressing	V.												X	
healthy seasonal greens		X												
			VEG	AN - D	ESSER	TS								
BANANNA STICKY TOFFEE PUDDING					STATE OF		NAME OF	HEATE						
banana sticky toffee pudding	х		MC	MC			1				1/4 -2-1	V	V	
vegan ice cream		MC	MC				<u> </u>			-		X	X	
MANGO DELICE					Hea		All the				1500	^		HETES!
mango delice	X	MC	MC						No.				PO SE	
mango and passion fruit sorbet	^	IVIC	IVIC				MC							

EVUS MENDONE PARA ARADLLY
12/7/25 Plan 12/0/2005

ALLE	R	GE	EN	IN	IF	OR	M	AT	10	N				
X = contains the allergen														
MC = May contains the allergen														
											S		SUI	
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
				DESSE	RTS								m	
MIXED ICE CREAM														
vanilla ice cream		X			T	T	T				T			
strawberry ice cream		Х									+	+	_	1
chocolate ice cream		X										-		+
LEMON AND RASPBERRY PARFAIT														
lemon and raspberry parfait	MC	X	MC				MC				1	V	146	
raspnerry coulis						1	IVIC				-	X	MC	\vdash
lemon cream		X									_	-	_	-
RUM AND RAISIN CUSTARD TART					M									
rum and raisin custard tart	Х	X	MC	MC			х				l a			
custard cream		X										+		\vdash
raisin gel														
MIXED BERRY FRANGIPANE										600				
mixed berry frangipane	Х	Х	MC				X					MC		
coulis														
vanilla ice cream		X										_		
LOTUS BISCOFF CHEESECAKE														
biscoff cheesecake	X	X	MC				Х		I			X		
biscoff sauce	X											X		-
vanilla ice cream		X												-
SELECTION OF CHEESE AND BISCUITS														
stilton cheese		X		T			EXECUTE:						A TIMES	
chedder cheese		X												
brie cheese		Х							-			 		-
crackers	Х	X					MC		_		х	MC		-
house chutney														-
celery					X									\neg
grapes														
butter		X												\neg

ELUPS MENDONET 12/2/2025 12/7/25 July

200 DIFFERENCES





KIDS MENO

Starters £4.50 | mains £7.50 | desserts £4.50

Starters

Garlic bread slices (y)
Small bowl of soup with bread (y)
Hummus with pitta bread (y)
Healthy carrot & cucumber sticks with hummus (y, 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



ELP THE BEE IND THE HTVF



Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels 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 crosscontamination, 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	-	_		_												
Marching to a continue of the					1									_	-	-
CHIDREN A LA CARTE MENU 2025		GLUTEN	MILL	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	1000	EIGH	MIANT	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	-
			KID	S MEN	U 202	.5 - ST	ARTER	RS					50		301	
GARLIC BREAD Garlic bread													-	-		
	1	(MC				_	1	_	-						
SOUP OF THE DAY								-	_					MC		
Soup of the day - (ask chef on day) Bread roll								T	_	-	_					
Butter)							_	+	+	-	-	_			
			х					-	+-	+	-	_	MC			
HUMMUS WITH PITTA BREAD Hummus									_							
			T	T						-	-					
pitta bread	X								+	-	-		X			
HEALTHY CARROT AND CUCUMBER STICKS WIT	TH HUMI	MUS							1	1						
COTTOL SLICKS			T	T		-	-	-	_	-		-				
celery sticks				_	-	x	-		+-	\perp						
nummus					-	^	_		-	+						
420.5			KID	SMEN	111 200	T 44	LINIO						X			
CHICKEN GOUJONS			1115	OFILI	10 202	3 - M/	4IN2	_								
hicken goujons	X	T	T	T	_	V	-		_							
ries	Х		+	\dashv	-	Х	-		-						T	
omato ketchup		1	+	_	-	-	-			_						
EALTHY ORGANIC PENNE PASTA			-													
enne pasta	X		T	\neg	7	- T	-									- 1
omato and vegetable sauce				-	-	-	\rightarrow	-							T	
AUSAGE AND MASH	-					_			_							
lusages	X	T	T	_			-	-							-	-
rsley mash potato		X	+	+	+	-	-	_							x	_
avy		† <u>"</u>	1	-	-	-	-	_								
ASSIC BEEF BURGER		0		_												
ef burger	X	_	1	-		-										
eddar cheese		X	+	+	-	_							T		T	
25	х	^	+	+	+	-		_							_	
oche bun	X	х	+	+	-	-	_	_								
			DC M	ENULC	005			X				MC	Mo		+	-
OCOLATE FUDGE CAKE		KIL	73 M	ENU 2	U25 - I	DESSE	RTS						100		_	
colate fudge cake	V		_	-												
colate sauce	Х	MC	M	-			IV.	1C			T		1		-	
SH FRUIT SALAD													X	+	+	-
t salad		_	_	-	-								^	1		
CTION OF ICE CREAM											T		T	7	1	
wberry ice cream	-	Х	_		-						1	-	-		_	_

Jan 2006/6/2025.

Chocolate ice cream	Y		T		1	1	1	_			
Vanilla ice cream	1 ^	-	-	-							
- Limit lee cicain	X	1		4						_	-

PAMA 16/6/2025.

AND UNDERSTANDING

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

Accommodation

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

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

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

Cernson lea

Finger sandwiches Fruit scones.

Selection of cakes Tea and coffee

Uncluding Room Hire) £20.00 per person:

SPARKLING AFTERNOON TEA

Addi a touch of fizz, to your afternoon tea with a glass of fizz

(Including Room Hine): £25.00 per person



(B)) - Traditional British dishes (W) Suitable for vegetarians (WE): Suitable-for vegans (O):- Organic Produce (L) Locali Produce (GE) Glutem-free



Tinger buffet

Please: pick two from each section: Upgrade option 1 £27,500 pen penson:

Choice

Salt and pepper chicken wings 🔐 🖰 Smoky barbecue ponk ribs 🗀 Battlened god goujans: B. L 🗈

Choice 2

Sundnied tomato, blue cheese and spinach tantlet Breaded: spiry cheese and jalapeno bites 🕦 Cajun spiced chicken and ned onion ciabatta Classic ponk sausage rolls in

Chaice 3

Wegetable saxouny nice and peas 😢 🕦 🚌 Seasoned potatio-wedges: (VL.) Skinmy fries V. V. Garliic bread

Externs

House selection of British cheese and biscuits: 🗥

House charcutenie and seafood plattens 🔗

Add any exma meat option £5:00 per person Addlany vegetable option £3,50 per person. Please-note: that we do ask that you endeavour to cater for 190% of guests

Our finger and Norfork buffat comes with a salvation of house dips. freshly made saliats and a selection of chef choice dessens.

Parking. Memn: Please ensure-youenteryour veditide registration on the parking terminals ar the Hotel reception to avoid Being issued a PGM.
Ranking is anyour own: "The fortel does not take any responsibility for any loss, damage or accidents.

life celebrations Browne 2025

Hot fork buffet

Choose three of the following. Upgrade: optiom2 532,50 per person

Best of British

Served with fat chips, mushy peas and gravy Served with fat allips, red cabbage and gravy Served!with:parsley sauce and:garden:peas Vegan sausaga and mash: Served with caramelized on ions, vegan gravy Chicken:and/mushroom.pie Guilled filler of cod Steak and ale pie

Pasta Italiam

Chicken and mushroom conchiglie pasta Penne: pastaral formo Spiceditomato and vegenble seuce and vegan: cheese Serwediwith white wine creamsauge Beaflasagne

Cumy

slow.cookedibeefiragu, cheesy bechanel/sauce and/oregano

Chick pearandisweer potatorumy Servedwith basmatirice and insanibread Serwediwith basmatinine and mannibread Slow braised lamb Balti Chicken: tikka: masala:

Egg:noodles-and/Chinese vegetables Chicken chow mein Hoi simtofu Chimese

Sweetland sounsauce with pineapple, peppers and onions: 111E Servedtwith chunky vegetables and beansprouts: 💘 V 🔅 Sweett and soun ponk

If yousuffar from o faodireliaed-alliegy on innobrance, planse leuus-know. Allageninformation for this menuis avoitable onrequess Noods-discribedin: this menuare prepared in a kitchen than handliss gluten; nuts and other allagens thius are prepared.



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. Inoon bea

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

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

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. 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

Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents. reception to avoid being issued a PCN.

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MC = May contains the allergen					,									
AFTERNOON TEA MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOTTOSCS
			SA	NDW	CHES									
FINGER SANDWICHES														
Brown bloomer	Х											Х		
white bloomer	Х											х		
Gluten free bread														
1 a crunch							Х	Х		х				
Chicken Caesar		Х					х							
Savoury cheese and red onion		Х					х			х				
Ham and mayonnaise							Х			Х				
Egg mayonnaise							Х			X				
SCONES AND CREAM														
Plain scones	X	X			Ī		Х							
Strawberry jam														
Clotted cream		Х												
CAKES														
Victoria sponge	Х	Х	MC				Х	T	T				1	
Red velvet cake	Х	MC	МС				МС							
Macaroons		X	Х				Х					Х		
Vanilla cheesecake	[495 A	X	MC				X	0						

e (NS ME non)

3 PANA 11/2/25 judding Bothere gals Foods described in this menu are prepared in a kitchen that handles gluten, nuts Mushroom and blue cheese tartlet W. GE, B. Crispy hoi sin duck and cucumber bite GP Mini bruschetta bites Focaccia topped with tomato, basil and onion WWE Caprese skewer Cherry tomatoes with mozzarella and basil W. G.F. Watermelon and whipped feta bite W. OF If you suffer from a food related allergy or intolerance, please let us know. Parma ham and manchego croquette Served with tomato romesco dressing Mac and cheese croquette Served with tomato romesco dressing Prawn and crab crostini Served with citrus mayonnaise Allergen information for this menu is available on request. Mini vegetable spring roll Served with hoi sin dip $^{(V)}$ VE and other allergens that are prepared. Canapés £1.00 Canapés £1.50 Canapés £2.00 Our best seller Our best seller



Canapés £1.00

Caprese skewer Cherry tomatoes with mozzarella and basil W GP

Our best seller

 $\begin{tabular}{ll} Mini\ bruschetta\ bites \\ Focaccia\ topped\ with\ tomato,\ basil\ and\ onion\ W.\ VE \\ \end{tabular}$

Our best seller

Mini vegetable spring roll Served with hoi sin dip W. VE

Canapés £1.50

Watermelon and whipped feta bitery, GEI Mushroom and blue cheese tartlet W. GE, BI

Mac and cheese croquette Served with tomato romesco dressing W

Our best seller

Canapés £2.00

Crispy hoi sin duck and cucumber bite KFF

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

Drines

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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X = contains the allergen									-					
MC = May contains the allergen			_	_	_									
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
CARREST AVENUES				CANA	PES									
CAPRESE SKEWER	_									-				
cherry tomatoes														
mozzarella		X												
basil														
MINI BRUSCHETTA BITES													W	
focaccia bread	X	MC									MC	MC		
tomato														
basil														
red onion														
MINI VEGETABLE SPRING ROLL	·													
v table spring roll	Х											Х		
hoi sin dip	Х										Х	X		
WATERMELON AND WHIPPED FETA B	ITE													
watermelon														
feta cheese		Х												
MUSHROOM AND BLUE CHEESE TART	LET													
mushroom & blue cheese tart	X	X	MC				Х							
MAC AND CHEESE CROQUETTE														
mac and cheese croquette	Х	X					Х							
romesco dressing														
CRISPY HOI SIN DUCK AND CUCUMBER	RBITE													
hoi sin sauce	Х										X	X		
crispy duck														
cucumber														
PARMAHAM AND MANCHEGO CROQU	JETTE													
Parma ham croquette	X						Х							
romesco dressing														
										D				

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MC = May contains the allergen														
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						Х		MC						MC
crab						Х								MC
crostini	Х	MC					MC					MC		
citrus mayonnaise							X			Х				

((1/2/25

Cledaing Greatfast

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 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. something specific, please let us know and we would be more than happy to develop a bespoke menu with you.

Starters

Potato and water cress soup Served with tarragon oil (VE, V, GR, 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 caranelised onions and sourdough

croute
Poached Scottish salmon
Served with fermented cucumber and horseradish

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 $\langle \mathrm{VE,\,V\,GF}\rangle$

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 ride and crisp leeks (V, GF)

Jackwoods of Manchester lime and paprika charred organic chicken fillet (3)
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

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

a potatoes, peet jus and

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)

Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato
mascarpone sauce (GF)
supplement of £5.00 per person

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 guten, nuts and

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

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)

Sicilian lemon cheesecake Served with lemon curd and crushed meringue $\langle V \rangle$

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

Served with forest compote and chocolate pencil (V)

Chocolate and raspberry roulade

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 Mpal

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

Starter

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

Grilled organic chicken tikka Served on a bed of salad with cucumber raita and red onions

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 GP)

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

Oyster mushroom and aubergine stroganoff Served with wild basmati ride and crisp leeks (V. GF) Jackwoods of Manchester lime and paprika charred organic chicken

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

ackwoods of Manchester corn fed supreme organic

Chicken fillet
Served with thyme scented crushed potatoes, redcurrant and tarragon jus

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

Roast loin of pork Served with braised red cabbage, sauté potatoes, mustard and chive cream sauce (GF, L_1 P

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

Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato
mascarpone sauce (GF)
supplement of £5.00 per person

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() esselt

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

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

Our leat aults

Sicilian lemon cheeserake

Sicilian lemon cheesecake Served with lemon curd and crushed meringue W

Chocolate and raspberry roulade Served with forest compote and chocolate pencil W Toffee apple betty
Served with clotted cream ice cream IV.
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.

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X = Contains the allergen														
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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 DIOXID	MOLLUSCS
	3	COUR	SE SIT	DOW	N MEA	L STA	RTERS						***	
BREAD ROLLS														
White bread roll	Х										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 INFUSI	ED SO	UP			*									
Squash and chilli soup					Х						- 1			
Coconut cream		Х												
SUPER GREEN VEGETABLE SOUP														
Vegetable soup					Х									
ROASTED PLUM TOMATO AND CHARRI	ED PE	PPER S	OUP						*					-
Tomato and pepper soup					Х									
Basil oil												_		
BAKED YORKSHIRE GOATS CHEESE TAR	Т													
Goats cheese tartlet	Х	Х	MC			T	Х						-	
Sun dried tomato gel														
Pickled beetroot														
	2 18	2							1					

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3 crs sit-down meal menu 2025 from	0	10.0	큐	P	-	S			-	2	SESAME SEEDS	S	SULPHUR DIOXIDE	2
	GLUTEN	3	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	E	22	E	MUSTARD	A	SOY BEANS	프	MOLLUSCS
Wedding Brochure & Social	JE 3	MILK	2	S	ER	TA	EGGS	FISH	LUPIN	TA A	ES	BE/	RD	5
Banqueting Brochure	2	1	ST	ST	_ <	E		1 7-1	~	RO	EE	Z	ō	SC
The second second second	100	1-1-			110	-				1	SG	05	E	
						100				100		100	m	
HARISSA MARINATED ROMANESCO CA	AULIF	LOWE	R											
Romanesco cauliflower							T				T	T	T	T
Hummus											X	1	1	1
Pomegranate														
GRILLED ORGANIC CHICKEN TIKKA														
Cken tikka		Х	Т				1					1	1	1
Mixed salad with balsamic glaze												_	X	\vdash
Cucumber raita		Х					 				+		^	-
Red onion												1	+	\vdash
PORK, DUCK AND BRANDY PATE														
Pate		X	MC					T			T T	T		Т
Caramelised red onion														
Sourdough croute	X	MC	MC								МС	MC		\vdash
POACHED SCOTTISH SALMON														
Poached salmon		X						X					Ī	
Fermented cucumber														
Horseradish cream		X					Х			Х			Х	
BRUSHCHETTA OF COLD WATER PRAW	NS													
Prawns						Х		MC						MC
shed avocado														
ernon oil														
Sourdough	X	MC	MC								МС	МС		
	3	COU	RSE SIT	DOW	N ME	AL MA	INS							
/EGAN COTTAGE PIE														
Cottage pie				- 1		T	-			-				
Minted peas														
Pickled red cabbage														
/egan gravy														
HAWARMA CAULIFLOWER STEAK														
			T I		T	T								
Cauliflower steak														
/liso & pepper glaze												Х		
												Х		
/liso & pepper glaze												X		
liso & pepper glaze												X		

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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 AUBERGIN	E STR	OGANO	OFF											
Mushroom & aubergine stroganoff		X												
Balsamic rice														
Crisp leeks														
JACKWOODS OF MANCHESTER LIME A	AND PA	APRIKA	CHAR	RED	DRGAI	VIC CH	ICKEN	FILLET	E					
Lime & paprika chicken fillet														
Crispy sweet potatoes														
Mediterranean stew					X									
JACKWOODS OF MANCHESTER CORN	FED SU	JPREM	IE ORG	ANIC	CHICK	EN FIL	LET							
Corn fed chicken fillet														
Thyme crushed new potatoes		X												
Redcurrant and tarragon jus														
JACKWOODS OF MANCHESTER SLOW	BRAIS	ED FEA	THER	BLADI	OF B	EEF								
Feather blade beef													_ X	
Herb roast potatoes														
Beef jus														
Yorkshire pudding	X	Х					X							
ROAST LOIN OF PORK														
Pork loin														
B sed red cabbage														
Sauté potatoes Mustard and chive cream sauce		X												
		Х								X				
SLOW BRAISED BARNSLEY LAMB CHOI	PS													
Lamb chops														
Fondant potato		Х												
Mint jus														
GRILLED FILLET OF HADDOCK Haddock fillet				т-т	-									
Saffron potatoes				_				Х						
Garlic fine beans		X	-	\rightarrow				_			-			_
Tomato mascarpone sauce		X				-	-				-		-	
masear point sauce		^	-					-						
										-				
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PAMA of 13/2/25

ALLERGEN INFORMATION														
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3 crs sit-down meal menu 2025 fron Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
	3	COU	RSE SIT	DOW	N ME	AL DES	SERTS							
VEGAN SALTED CARAMEL CHOCOLAT	TE BRO	WNIE												
Salted caramel brownie			MC	MC	T	1	T	T						
Judes Vegan cocnut ice cream														
FRUIT COCKTAIL														
Fruit cocktail														
J >s Vegan cocnut ice cream														
STICKY TOFFEE PUDDING														
Sticky toffee pudding	X	X	MC	MC			Х					X		
Vanilla ice cream	1	X												
FLOURLESS CHOCOLATE FONDANT														
Chocolate fondant		Х	MC			X						X		
Pouring cream		X												
PROFITEROLES														
Profiteroles	X	X	MC					Х						
Dark chocolate sauce												X		
Raspberries														
SICILIAN LEMON CHEESECAKE														
Lemon cheesecake	X	X	MC				Х					X		
Lemon curd							X							
Crushed meringue	4													
CHOCOLATE AND RASPBERRY ROULA	DE													
colate and raspberry roulade		X	MC				X					X		
Forest compote														
Chocolate pencil		Х												
Mango coulis														
TOFFEE APPLE BETTY														
Toffee apple betty	X	Х	MC	MC										
Caramel sauce		Х												
Clotted cream ice cream		X	MC				MC					MC		
SELECTION OF FAVOURITE CHEESE AN	D BISC										- 4			
Cheddar cheese		X												
Stilton cheese Brie cheese		X												
Crackers	X	X												
Butter portion	X	X					X				Х			
Celery		Х			V				-		_			
Grapes					Х									
Red onion chutney								-					-	
sinon diaglicy	1							1						

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Included in our wedding package
For your evening buffet, we invite you to pick one of From your chosen theme please pick one meat option and one vegetarian option our street themes.

British (served with double cooked thick chips)

Mac 'n' cheese 🔻

Chicken and mushroom pie Bacon, sausage or egg buns Served with mushy peas and gravy

Served with mushy peas and gravy Steak and ale pie

Italian pizza (served with fries)

Margarita pizza

Barbecue chicken and red onion pizza Ham and mushroom pizza Pepperoni pizza

American

(served with Cajun fries)

Buttermilk chicken and sticky barbecue burger Vegan chicken style burger IVE, V Steak and cheese burger

Indian

Pulled pork with caramelized onion burger

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

£15.00 per person Please pick two from each section

Choice 1

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

Choice 2

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

Choice 3

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

House selection of British cheese and biscuits N

House charcuterie and seafood platters (GF)

Add any extra meat option £5.00 per person Add any vegetable option £3.50 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. Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

Act for puffet

Choose three of the following Upgrade option 2 £20.00 per person

Best of British

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

Pasta Italian

Spiced tomato and vegetable sauce and vegan cheese VE. Chicken and mushroom conchiglie pasta Served with white wine cream sauce Penne pasta al forno

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Beef lasagne

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

Chinese

Served with chunky vegetables and beansprouts W. Egg noodles and Chinese vegetables 🕜 Chicken chow mein Hoi sin tofu

Sweet and sour sauce with pineapple, peppers and onions Sweet and sour pork

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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	
	WC	ORLD S	TREET	FOOD	BUFF	ET - E	RITISI	4							
MAC AND CHEESE															
mac and cheese	X	Х	MC	MC						Х	MC				
Double cooked thick chips	X														
CHICKEN AND MUSHROOM PIE															
c'ken and mushroom pie	X	X													
Double cooked thick chips	X														
mushy peas															
gravy															
Bacon, sausage, egg buns															
bacon															
sausage	Х												Х		
egg							Х								
floured bap Double cooked thick chips	X										MC				
	Х														
STEAK AND ALE PIE															
steak and ale pie	X	X								X					
Double cooked thick chips	X														
mushy peas															
gravy															
									n						

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X = contains the allergen						- 27		7 2 7						
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
	WORI	LD STR	EET F	OOD B	UFFET	- ITA	LIAN P	IZZA						
PIZZAS														
	T	T	r -	-	T		-	_						
margarita pizza BBQ chicken and red onion pizza	X	X				-	-	-	-	MC	MC	MC		
pepperoni pizza	X	X	-	-		-	-	-		MC	MC MC	MC		
ham and mushroom pizza	X	X	1				-			MC	MC	MC		
fries	X			+						IVIC	IVIC	IVIC		
		RLD ST	REET	FOOD	BUFFE	T - Al	MERIC	AN	,	,	1			
VEGAN STYLE CHICKEN BURGER														
vegan chicken burger	Х	T	Г	T			ľ				Ï			
brioche bun - vegan bun	X		1								МС			
Cajun fries	X													
BUTTERMILK CHICKEN AND STICKY BA	RBEC	JE BUI	RGER											
buttermilk chicken	X	X												
BBQ sauce														
brioche bun	Х	Х					Х				MC	MC		
Cajun fries	X													
STEAK AND CHEESE BURGER														
beef burger	-		_	!										
<u>cheddar cheese</u>		X		-										
brioche bun	X	X					Х				MC	MC		
PULLED PORK AND CARAMELIZED ONI	ON BL	JRGER												
P pulled pork				-										
caramelized onions brioche bun	V	V		-								140		
brioche bun	X	Х					Х			<u> </u>	MC	MC		
	W	ORLD	STREE	T FOOI	D BUF	FET - (CURRY							
CHICK PEA AND SWEET POTATO RED O	URRY													
chick pea and sweet potato curry														
basmati rice														
naan bread	X													
CHICKEN TIKKA MASALA													1	
chicken tikka masala		X												
basmati rice														
naan bread	X													
SLOW BRAISED LAMB BALTI	_													
lamb Balti			MC	MC						MC				
basmati rice														
naan bread	X										-0			
	6	COCK	MELL	Do cerl					7.04	0	1			

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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) 25 supplement per person

House charcuterie and seafood platters (GF)

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

At Joh 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 lassagne
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 (0)
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)

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.
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Banquelskis Boreline gess. vening reception buff

World freet food BUFFET STYLE DINNER

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

Barbecue chicken and red onion pizza Pepperoni pizza

American

Ham and mushroom pizza

(served with Cajun fries)

Buttermilk chicken and sticky barbecue burger Vegan chicken style burger (VE, V) Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

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



Upgrade option 1 £15.00 per person Please pick two from each section

Choice 1

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

Choice 2

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

Choice 3

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

House selection of British cheese and biscuits (V)

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

Act for buffet

Choose three of the following Upgrade option 2 £20.00 per person

Best of British

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

Pasta Italian

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

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

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

Chinese

Served with chunky vegetables and beansprouts (V, VE) Egg noodles and Chinese vegetables (O) Chicken chow mein Hoi sin tofu

Sweet and sour pork

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

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. 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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AND UNDERSTANDING noissagma

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

Accommodation

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

Function Suites

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

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

Alternoon Jea

Fruit scones

Selection of cakes Tea and coffee

with clotted cream and strawberry preserve

£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



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



Hat love guillet

£27.50 per person Please pick two from each section

Choice 1

Mediterranean vegetable skewers Served with maple and sesame glaze 1V, VE, GF. Salt and pepper chicken wings (GE, L, O) Smoky barbecue pork ribs GF Battered cod goujons B. L. O

Choice 2

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

Choice 3

Vegetable savoury rice and peas (V, VE. CE) Seasoned potato wedges :VE, Vi Skinny fries W. VE, GF Garlic bread 00

Extras

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

Vegan sausage and mash Served with caramelized onions, vegan gravy W. U. Served with fat chips, mushy peas and gravy Served with fat chips, red cabbage and gravy Served with parsley sauce and garden peas Choose three of the following Chicken and mushroom pie Best of British Grilled fillet of cod Pasta Italian Upgrade option 2 £32.50 per person Steak and ale pie

Curry

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Beef lasagne

Spiced tomato and vegetable sauce and vegan cheese. VE. Chicken and mushroom conchiglie pasta

Penne pasta al forno

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

Chinese

Sweet and sour sauce with pineapple, peppers and onions Served with chunky vegetables and beansprouts . Egg noodles and Chinese vegetables 🗅 Chicken chow mein Sweet and sour pork Hoi sin tofu

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

If you suffer from a food related altergy or intolerance, please let us know. Altergen 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. Our finger and hot fork buffer comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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.

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels 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														
Finger Buffet from all broshures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
		FI	NGER	BUFFE	т снс	DICE 1								
EDITERRANEAN VEGETABLE SKEWERS getable skewers														
vegetable skewers														
maple and sesame glaze											Х			
SALT AND PEPPER CHICKEN WINGS														
s and pepper chicken wings														
BATTERED COD GOUJIONS														
cod goujons	X							X						
SMOKY BARBECUSE PORK RIBS														
BBQ pork ribs														
		FI	NGER	BUFFE	т снс	ICE 2						71		
SUNDRIED TOMATO, BLUE CHEESE AN	D SPIN	NACH 1	TARTLE	T										
tomato, blue cheese, tartlet	Х	X	MC				Х							
BREADED SPICY CHEESE AND JALAPEN	O BITE													
spicy cheese & jalapeno bite	Х	X												
CAJUN SPICED CHICKEN AND RED ONIC	ON CIA	BATT	A											
Cajun spiced chicken														
red onion														
ciabatta	X	MC					MC					MC		
										1				

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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
		FI	NGER	BUFFE	т снс	DICE 3								
skinny fries	Х													I
vegetable savoury rice and peas														
seasoned potato wedges	X													
garlic bread	X	MC										MC		
		F	INGER	BUFF	ET EX	TRAS								
HOUSE SELECTION OF CLASSIC CHEESE	AND	BISCUI	TS											
cheddar cheese		X												
stilton cheese		Х												
brie cheese		Х												
crackers	X	X					Х				Х			
butter portion		Х												
celery					Х									
grapes														
red onion chutney														
HOUSE CHARCUTERIE AND SEAFOOD P	LATTE	ER												
Parma ham														
sliced ham														
salami														
prawns						Х		MC						МС
smoked salmon								Х						
lemon														
red onion chutney														
ie rose sauce							Х			Х				
mixed salad with balsamic Glaze													Х	

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RAMPY 12/25



World Freet food BUFFET STYLE DINNER

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

option and one vegetarian option

British (served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie Bacon, sausage or egg buns Served with mushy peas and gravy

Served with mushy peas and gravy

Steak and ale pie

Italian pizza (served with fries) Margarita pizza 🔻

Barbecue chicken and red onion pizza Pepperoni pizza

American

Ham and mushroom pizza

(served with Cajun fries)

Buttermilk chicken and sticky barbecue burger Vegan chicken style burger (VE, V)

Indian

Pulled pork with caramelized onion burger

Steak and cheese burger

Chick pea and sweet potato red curry (VE, V) (Served with basmati rice and naan bread) Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1 £15.00 per person Please pick two from each section

Choice 1

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

Choice 2

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

Choice 3

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

House selection of British cheese and biscuits (V)

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

Act one puffet

£20.00 per person Choose three of the following Upgrade option 2

Best of British

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

Pasta Italian

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

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

Curry

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

Chinese

Served with chunky vegetables and beansprouts (V,VE) 3gg noodles and Chinese vegetables Chicken chow mein Hoi sin tofu

Sweet and sour pork

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

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



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

Choice 1

Mediterranean vegetable skewers Served with maple and sesame glaze (N, 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)

House charcuterie and seafood platters (GF) E5 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.

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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 IV. VE, GFI
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 (C) 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 (C)
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 case of everything.

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.

Alternoon Tea

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

£20.00 per person (Including Room Hire)

Tea and coffee

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



Tinger buffet

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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., V.E., G.F. 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 wi Breaded spicy cheese and jalapeno bites wi Cajun spiced chicken and red onion ciabatta Classic pork sausage rolls (8)

Choice 3

Skinny fries AV VE, GF
Vegetable savoury rice and peas AV VE, GF
Seasoned potato wedges AVE AV
Garlic bread AV

Extras

House selection of British cheese and biscuits (1/7 S5 suppiensen per person House charcuterie and seafood platters (GF) 25 suppiement per person Add any extra meat option £5.00 per person Add any vegetable option £3.50 per person

E22.50 per person Choose three of the following Best of British Vegan sausage and mash Served with caramelized onlons, vegan gravy: V.V.E. (G.F. Chicken and mushroom pie Served with fat chips, mushy peas and gravy Steak and alle pie Served with fat chips, red cabbage and gravy Grilled fillet of cod Served with parsley sauce and gravy Grilled fillet of cod Served with parsley sauce and grave

Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese 'VE
Chicken and mushroom conchiglie pasta
Served with white wine cream sauce :
Beef lasagne
Slow cooked beef ragu, cheesy berhamel sauce and oregano

Curry

Chick pea and sweet potato curry Served with basmati rice and man bread Chicken tikka masala Served with basmati rice and man bread G Slow braiteed lamb Balti Served with basmati rice and man bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts A. VV.
Chicken chow mein

Egg noodles and Chinese vegetables 4D

Sweet and Sour pork

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (34).

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 ontilible 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.
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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
	Н	OT FO	RK BU	FFET -	BEST	OF BR	ITISH							
VEGAN SAUSAGE AND MASH														
Quorn sausages												Х		
mash potato														
caramelized onions														
an gravy														
CHICKEN AND MUSHROOM PIE														
chicken and mushroom pie	Х	Х												
fat chips	Х													
mushy peas														
gravy														
STEAK AND ALE PIE														
steak and ale pie	Х	X								Х				
fat chips	X													
red cabbage														
gravy														
GRILLED FILLET OF COD														
cod fillet								Х						
parsley sauce		X												
garden peas)			
				u\Fes						1	/			

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V = contains the all areas							-							
X = contains the allergen MC = May contains the allergen														
- way 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 FO	ORK BU	JFFET	- PAST	FA ITA	LIAN							
PENNE PASTA AL FORNO														
penne pasta	Х													T
spiced tomato & vegetable sauce														
vegan cheese														
C'CKEN AND MUSHROOM CONCHIG	LIE PAS	STA					-							
penne pasta	Х													
white wine cream sauce		Х											Х	
chicken and mushroom														
BEEF LASAGNE														
beef lasagne	X	X			X		Х			MC				
		НО	T FOR	K BUF	FET - (URRY	,							
CHICK PEA AND SWEET POTATO CURR	Y													
chick pea and sweet potato curry								Ť						
basmati rice														
naan bread	Х													
		НОТ	FORK	BUFF	ET - C	HINES	E							
HOI SIN TOFU														
hoi sin tofu	X										X	Х		
chunky vegetables														
beansprouts														
CKEN CHOW MEIN														
chow mien sauce							ij				X	Х		X
egg noodles	X						Х							
Chinese vegetables														
SWEET AND SOUR PORK														
sweet and sour pork	Х													

21/425 11/425

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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

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.





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X = Contains the allergen														
MC = May contains the allergen														
Wedding Brochure Children Menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MIUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDI	MOLLUSCS
		СНІ	LDREN	IS MEI	NU ST	ARTER	S							
FANNED MELON WITH BERRY COULIS														
Honeydew melon														
Fruit compote														
k pberry coulis														
Strawberry														
CHEESY GARLIC BREAD														-
Garlic bread	X	MC										MC		
Chedder cheese		X										IVIC		
CHEESY GARLIC BREAD														
		СН	ILDRE	NS ME	NU M	IAINS								
CHICKEN GOUJIONS														
Chicken goujions	Х			1			- 7			T		- 1	-	
Baked beans							-	\dashv	-					
Chunky chips	Х													
Tomato ketchup					Х									
Mayonnaise							х			х				

13/02/25

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ALLERGEN INFORMATION X = Contains the allergen MC = May contains the allergen SULPHUR DIOXIDE SESAME SEEDS CRUSTACE! TREE NUTS GLUTEN MOLLUSCS Wedding Brochure Children Menu FISH 2025 FISH GOUJIONS Fish goujions X Garden peas **Chunky chips** X Tomato ketchup X Mayonnaise X **QUORN SAUSAGES Quorn sausages** X **Baked beans** Chunky chips X Tomato ketchup X Mayonnaise X **CHILDRENS MENU DESSERTS** ICE CREAM illa ice cream Chocolate ice cream X Strawberry ice cream FRESH FRUIT SALAD Fruit salad

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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
MATERIAL				
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
Ch of Asserted				
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







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MONDAY Beef chilli con carne Chicken stew and haricot beans Quorn cottage pie with sweet potato mash Basmati rice Panache of vegetables Tortilla chips Sour cream XX Siz chilli noodle salad XX Gix en salad with balsamic Glaze Coleslaw Coleslaw Coleslaw Coles cakes (ASK CHEF ON DAY) Fruit salad Pouring Cream XX XX MC XX MC XX	MC = May contains the allergen													100	
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Beef chilli con carne			con	ferenc	e men	u 202 5									_
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Sour cream													MC		
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Pouring Cream X															
	Fruit salad														

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ALLERGEN INFORMATION X = Contains the allergen MC = May contains the allergen FISH WEDNESDAY Braised lamb, sweet potato and five bean pot Chicken tikka masala curry X Spiced cauliflower & lentil pie X Pilau rice X Naan bread Chunky chips Х dums MC MC Green salad with balsamic Glaze Coleslaw x X Tomato and mozzarella salad х Chefs cakes (ASK CHEF ON DAY) X Х MC MC X MC Fruit salad X **Pouring Cream** х THURSDAY Minced beef and onion pie Х X Lime and coconut chicken X Quorn sausage and mixed bean casserole X X x Chunky chips X Garden peas Sweet potato mash Sweet chilli noodle salad X Green salad with balsamic Glaze Greek salad MC MC Chefs cakes (ASK CHEF ON DAY) MC X MC MC X Fruit salad MC ing Cream FRIDAY Beef bourguignon X **Butter chicken** X Aubergine and Quorn mince chilli (Katerveg Mice) X Tortilla chips MC French fries X Coconut rice Green salad with balsamic Glaze Coleslaw X **Papadums** MC MC Pasta salad X Chefs cakes (ASK CHEF ON DAY)

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X

Fruit salad

Pouring Cream

X

X

MC

MC

X

MC



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 caeser 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.

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Bento Box	GLUTEN	Z Z Z Z Z Z	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
TOMATO TORTILLA WRAP	X													
Ham and mayo with baby gem							X			X				
Chicken Caeser and baby gem		X					X							
Tuna crunch							X	X		X				
Egg and chive mayonnaise		X					X			X				
Savoury cheese and red onion		X					X			Χ				
Roasted veg, tomato, rosemary vegan aioli										X				
SIDES		1				5 5		ŋ.E.						Œ.
Homemade coleslaw							X							
Seasonal green salad with balsamic glaze													X	
Seasonal fruit nibbles														
DESSERT			1											
Baked New York vanilla cheesecake		Х	МС				X							
Chocolate orange tart	МС	МС	МС				МС					X		
Fruit coulis										\neg				\neg
Fresh fruit salad											\neg			





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BENTO BOX 2025	GLUTEN	MILK	TREENUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSES
			BEN	ITO BO	X 202	5								
WRAPS														
tomato tortilla wrap	X													
egg mayonnaise and chive		Х					ж			×				
chicken caeser and baby gem		X					ж							
tuna crunch							х	х		x				
savoury cheese and red onion		ж					х			х				
roasted vegetables, tomato and vegan aiolo										х				
ham, mayonnaise and baby gem							×			х				
SIDES														
homemade coleslaw		_					Ж							
seasonal green salad	-												Х	
fruit nibbles														
DESSERTS														
baked new york cheesecake		X	MC				Х							
chocolate and orange tart	MC	MC	MC				MC					Х		
fruit coulis														

11/2/25 All 02/2025