



THE
MANCHESTER
DEANSGATE
HOTEL

Festive Menus

Festive Buffet Menu

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Turkey Meatballs - Thai Red Sauce, Toasted Coconut, Pickled Chilli, Spring Onion

Pan-Roasted Salmon - Cranberry Hoisin, Crispy Shallots, Pickled Red Cabbage & Ginger

Cauliflower Schnitzel - Curried Apple Sauce, Braised Red Cabbage, Crispy Capers (Vegan/GF)

Alpine Loaded Baby Potatoes - Melted Gruyere, Caramelised Onion, Cornichons, Chives (V)

Radicchio Salad - Cucumber, Grapefruit, Mint, Pumpkin Seeds, Coriander (Vegan/GF)

Pickled Pear Salad - Winter Leaves, Heritage Tomatoes, Beetroot (Vegan/GF)

Seasonal Fruit Salad (Vegan/GF)

Mince Pies (GF Options Available)

Banqueting Menu



Starter

Confit Duck, Cornfed Chicken, Smoked Lancashire Cheese & Sage Terrine

Whipped Lemon Yoghurt, Brioche Croute, Tarragon Oil

Wild Mushroom, Black Garlic & Chestnut Soup

Pickled Mushroom, Thyme Oil (Vegan)

Main

Turkey Ballotine

Sage & Onion Crumb, Buttered Mash, Cranberry Puree,
Honey-Spiced Root Vegetables, Pigs in Blankets, Sprouts, Christmas Gravy

Shawarma-Spiced Cauliflower

Tahini-Lemon Sauce, Roasted Shallot, Wilted Winter Greens,
Spice-Roasted Carrot, Dukkah (Vegan)

Dessert

Black Forest Torte

Ginger Poached Cherries, Chocolate Sponge, Vanilla Mousse,
Dark Cherry Sorbet
(Vegan/GF Version available)

3-Course Dinner
with Arrival Drink -



Canapes



Slow-Braised Beef Crostini - Mushroom Tapenade, Pickled Shallot

St. Clement's Cured Salmon - Blood Orange Gel, Caviar

Charcoal Fried Chicken - Clove-Orange Honey, Toasted Sesame, Chives

Rosemary & Garlic Pulled Lamb Shoulder - Anchovy Butter, Sourdough, Lemon Zest

Gin Cured Cod - Compressed Cucumber, Dill Oil, Lemon Puree

Honey Spiced Heritage Carrot - Whipped Tahini Yoghurt, Pomegranate, Smoked Olive Oil (Vegan/GF)

Classic Pigs in Blanket - Honey & Wholegrain Mustard

Spiced Turkey & Chestnut Tartlet - Cranberry & Tamarind Chutney, Raita

Crisp Potato Bite - Caramelized Vegan Feta, Chive Oil (Vegan/ GF)

Mince Pie Croquette – Vanilla Curd, Candied Citrus Peel

Toasted S'more – Spiced Orange Marshmallow, Graham Biscuit

Spiced Gingerbread Latte – Baileys, Gingerbread, Creme Brulee

Clementine Tart – Rosemary, Caramelised White Chocolate

Festive Trifle – Eggnog, Spiced Berry Jelly (Vegan/ GF)

Battenberg – Black Cherry, Sage (Vegan/ GF)

Mini Chestnut – Chestnut mousse, Praline, Chocolate

Apple And Cinnamon Choux – Calvados Cream, Bramley Apple Compote

Beignets – Biscoff, Miso Cream

Mini Yule Logs – Poached Pear, Winter Spiced Caramel

Brie Cheesecake – Cranberry Gel, Thyme Biscuit

Dessert Canapes



Bowl Foods

Tandoori Cauliflower & Coconut Dahl -
Cranberry & Sesame Aloo, Mint Raita
(Vegan/GF)

Orange & Star Anise Sticky Pork Belly - Rice,
Charred Pineapple, Kimchi (GF)

Mulled Duck Bao Bun - Crispy Shallot, Cranberry
Hoisin, Pickled Red Cabbage

Turkey Massaman - Sticky Rice, Roast Pineapple
Salsa, Crispy Garlic

Korean Fried Turkey - Gochujang Glaze, Sticky
Rice, Sesame & Apple 'Slaw

Figs In Blankets - Celeriac, "Bacon" Crumb, Maple
(Vegan/GF)

Fish Pie - King Prawn, Poached Cod, Potato Rosti,
Peas, Gribiche



Festive Sharer Menu



Marinated Gordal Olives, Chilli & Lemon (Vegan)

Rosemary & Sea Salt Baked Focaccia (Vegan)

Burrata, Hot Honey, Baked Figs, Crispy Sage (V)

Caramelised White Onion Hummus, Pickled Red Onion,
Rosemary Olive Oil (Vegan)

Fried Chicken, Cranberry, Orange & Maple Glaze

Glazed Short Rib of Beef, Roast Pumpkin, Baked
Camembert, Pickled Pear, Herb Dressing

Roast Cod Loin, Smoked Mussels, Braised Leeks &
Chives

Tandoori Cauliflower, Coconut Dahl, Mint Raita (Vegan)

Char Grilled Stem Broccoli, Miso & Sesame (Vegan)

Duck Fat Roast Potatoes, Smoked Pancetta & Thyme

Podium Group Bookings
& Private Hire





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