

PROVENANCE
PLANT BASED
SUSTAINABLE
PASSION
EXPERIENCE

INTRODUCING
FOOD AT
MANCHESTER
CENTRAL



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A passionate kitchen creating unforgettable experiences.



Here at Manchester Central, I am immensely proud to lead one of the most creative and dedicated kitchen teams I've had the pleasure of working with. We share a passion for quality, local ingredients, and that, coupled with our Northern pride, drives us to create exceptional culinary experiences for everyone who comes to visit. From the best homemade biscuit to have with a brew, to the most decadent fine dining menu, we treat everything with the same love, care and attention to detail. I hope you enjoy tasting our menus as much as we enjoyed creating them.

I look forward to seeing you soon.

Matt Hagan
Executive Chef

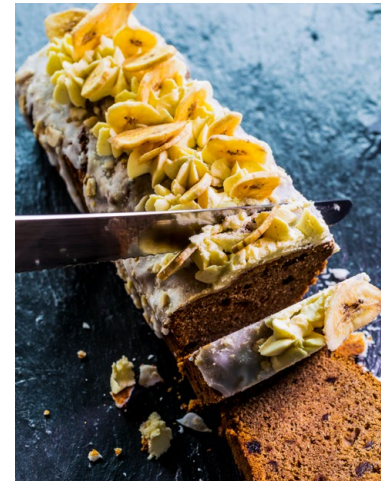
Our in-house team of chefs take inspiration from across the globe to create an extraordinary culinary experience brought to life using some of the North West's finest produce.



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We search Greater Manchester, Lancashire and beyond to find local independent producers, farms and growers that take pride and excel in what they produce,

Seasonality is key; Executive Chef Matt Hagan works with a hand-picked selection of local suppliers to source the very best of what's in season and we plan for this in the development of our menus.



Local first

The majority of our produce is sourced from the North West.



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Our latest menus bring **plant-based,** wholesome vegan produce to the fore.

We are passionate about vegetarian and vegan dishes sitting at the heart of our offer, not merely an afterthought.

Our delicious non-meat and non-dairy options are guaranteed to appeal to all dietary requirements and preferences, allowing you to make a sustainable choice without compromise.

Our dishes are developed with our varied and diverse client and visitor groups in mind, to ensure our hospitality is matched perfectly to your needs.

But its not just about choosing from a menu; our team love nothing more than to work with you to curate a unique range of dishes and service options that ensure your event objectives aren't just met but exceeded.

We pride ourselves
on finding the best
local suppliers.

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MARTINS BAKERY

Located just three miles from the venue, **Martin's provides all our bread and baked goods that aren't made in house.** Favourites include their sourdough loaves for toast and grilled cheese, fired miniatures loaves to accompany our banqueting menus and their famous Oven Bottom Muffins; delicious buttered and filled with our Cumberland sausages or locally-smoked bacon.

SPILMANS FARM ASPARAGUS

Grown across nine acres in the heart of North Yorkshire, **we believe this is the best of the best.** Their Pasture Lane variety is our favourite, **always delicious and never bitter.** We love it served simply with a soft poached egg and a chilli drizzle.

TOMLINSON'S RHUBARB

Grown by one of only a handful of farmers who still use traditional forced farming methods and coming from Yorkshire, **Tomlinson's rhubarb is a hero ingredient for us** and sits pride of place in some of our favourite tarts and bakes; **a quintessential British staple that we love to champion.**

Our commitment to sustainable practices underpins our hospitality proposition.



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We work only with suppliers who champion organic and free-range meat and dairy produce and, where possible, our fish is line-caught and always from sustainable stocks.

We also prioritise working with small-scale farmers and artisan suppliers to ensure the highest quality, flavour and traceability of all our food and produce. We will only source from those who share our commitment to sustainability, Red Tractor-certified farming methods and Fairtrade.

When developing dishes, our chefs make the most out of raw ingredients; from carrot top garnishes to carrot peelings dried and used to make crisps, **we keep waste to an absolute minimum.**

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We won't compromise on **quality**.

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Our championing of plant-based dishes has led to an accreditation from the Vegetarian Society, who have carefully audited each of our vegan and vegetarian dishes to ensure they meet the highest of standards.

Our selection of drinks follows the same ethos; we work with a range of local small-batch brewers and distillers including Manchester Gin and Seven Brothers Brewery.



All our vegetarian and vegan dishes have been audited by The Vegetarian Society, giving full traceability of ingredients, to confirm they are suitable for vegetarian and vegans.

Sustainability goes beyond our food and drink offerings; from plates crafted from palm leaf using low-carbon production methods to our chefs' jackets made from recycled plastic.

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HIGH LIGHTS

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Top Chicken & ham pie
Bottom Executive Chef Matt Hagan

Executive Chef Matt introduces a few of our favourite dishes...

BANQUETING STARTER

Bury Market black pudding (VG)
Sweet potato & sage croquette, young leaves, pickles

"Championing the best of local. This dish eats incredibly well. Hearty, substantial and pairs beautifully with any main to follow. And yes, the black pudding is vegan!"

MAIN

British confit duck leg
Vimto braised red cabbage puree, pressed potato, green peppercorn sauce

"A traditional dish with an undeniably modern Manchester take. Vimto takes our braised cabbage to another level; fruit, sweet with a really rounded depth of flavour."

DESSERT

Black Forest Knickerbocker glory (V)
Kirsch & basil Cheshire Farm ice cream, sour cherry, dark chocolate

"A real old-school classic that will make a statement at the end of your dinner service. We work with our local ice cream supplier to create unique, bespoke flavours for each of our dishes and this one is a stand out hero in this dish."

(VG) Vegan (V) Vegetarian

All our products are prepared in an environment where all 14 allergens are present. Items may change due to produce availability.

LUNCH

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Fish finger butty

Breaded pollock, milk bread, homemade tartar sauce

"A northern favourite that's a definite crowd pleaser, our classic fish finger butty – made with proper homemade fish fingers (not goujons!) – stacked on a fresh Oven Bottom Muffin won't disappoint. Finished with a generous dollop of our house-made tartar sauce, there's not much to top it!"

Tortilla



Albert bartlett potatoes, white onion, smoked back bacon, Blacksticks mayo

"Yes, a traditional Spanish dish but our combination of local smoked back bacon and Blacksticks mayo bring this right back to the North of England. A satisfying slice of utter perfection."

Chicken & ham pie

Ham hock, chicken thigh, roasted potatoes, double cream, black pepper pastry

"If you like pies, you'll love this. Jam packed with tender pulled chicken and ham and in a rich, herby gravy its definitely one of our new favourites and come highly recommended by the entire kitchen team"

 Vegan  Vegetarian

All our products are prepared in an environment where all 14 allergens are present. Items may change due to produce availability.

DESSERTS & BAKES

Frangipane tart

Blackberry, browned butter

Lemon tart

Ginger, baked figs

"Two of our favourite tarts; one deliciously spongy and decadent and one fresh, sharp and light. Chosen by our talented pastry chef, Chris, these colourful dishes jump right of the plate and are both the perfect finish to any meal."



Image Tortilla

If you would like to discuss your catering needs further, please email catering@manchestercentral.co.uk or alternatively, call **+44 (0)161 827 7656** to speak with a member of the team.

Allergens are available on request as ingredients are subject to change. All mandatory allergen information will also be easily accessible, visible and clearly legible during the event.

All pictures shown are for illustrative purposes only, actual products may vary