

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.

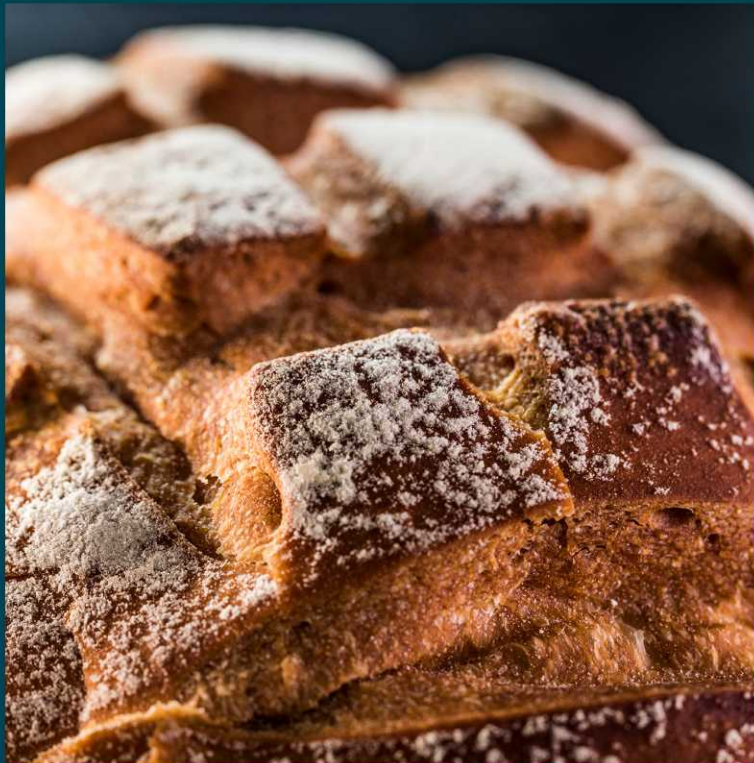
Our delicious non-meat and non-dairy options are guaranteed to appeal to all dietary requirements and preferences, allowing you to make a sustainable choice without compromise.

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.

CHESHIRE FARM ICE CREAM

Manufacturing real dairy ice cream since 1984, the family initially sold their product in a small on-site ice cream parlour. 30 years on, the fresh milk that makes their **award-winning ice cream is still sourced from the cows that graze the fields around the Cheshire plains.** From the cows being milked to the production of the ice cream, the entire process takes just 24 hours, ensuring the highest quality end product.

Our commitment to sustainable practices underpins our hospitality proposition.



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We work with suppliers who champion organic and free-range meat and dairy produce and, where possible, our fish is line-caught and 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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Where possible, any unutilised food is donated to local charities:

Mustard Tree & Homeless Project

Left-over, packaged food is donated to the Mustard Tree or Homeless Project

Open Kitchen MCR

Raw/unprepped food i.e. fruits and vegetables are donated to Open Kitchen MCR

Eat Well

Hot food i.e. from buffets is donated to Eat Well



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.

HIGHLIGHTS

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

BANQUETING STARTER

Smoked bacon potato cake
Poached Cacklebean egg, hot mustard, mustard cress

"A traditional northern dish, raised to the next level. Crispy smoked bacon added to a fluffy potato cake topped with a golden yoked egg, perfect flavour combinations with a hot kick of good old English mustard."

MAIN

Grilled breast of chicken
Wild mushroom vol au vont, British asparagus, pea puree, young carrots, tarragon pan gravy

"Elevating the humble banquet chicken. Creamy British mushrooms served in a flaky puff pastry old school vol au vont. Using seasonal and local asparagus and peas to bring freshness and vibrant colour to the dish."

DESSERT

Warm chocolate fondant 
Poached blackberries, pistachio ice cream

"The perfect finish to an event, gooey and sticky chocolate fondant, boozy berries and a pistachio packed ice cream from our friends over at Cheshire Farm."

 Vegan  Vegetarian  Gluten Free

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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Lancashire cheese roll

Beer braised onions,
roast potato

"Using the best of Lancashire cheeses and local beers. A perfect cheesy roll, wrapped in all butter puff pastry with a tangy beer soaked onion, the perfect quick bite and a favorite within the kitchen"

Kori Ghassi

Mangalorean chicken
curry with curry leaves,
chillies & coconut milk

"An authentic Indian dish prepared expertly by our in house chefs. We use the best roasted spices to bring a warming curry that you will just want to go back to for seconds. Even better mopped up with a flamed naan"

Chicken pie

Chicken thigh, roasted
potatoes, double cream,
black pepper pastry

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

DESSERTS & BAKES

School Cornflake Tart

Sweet Pastry,
Raspberry Jam

"A nod to our kitchen teams school days. Crisp pastry and sticky cornflakes finished with sweet raspberry jam. There is a reason it is still served in northern schools today."

'Milky Bar' mousse

Boozy blackberries,
honeycomb

"Rich, creamy and perfectly sweet with a kick of boozy berries and crisp honeycomb. Our pastry chef's favorite dessert to make and one that the team always fight to taste test!"

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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