

# Manchester Cathedral Menu

Catered by Harvey Nichols Manchester Head Chef Matthew Horsfield

## "Chaplain"

### STARTERS

#### meat

#### BLACK PUDDING

pear, bean bundles, mustard

#### PROSCIUTTO BRUSCHETTA

guacamole, confit tomato

#### fish

#### CORNISH MACKEREL

panzanella salad, BBQ sauce

#### SMOKED HADDOCK FISH CAKES

tartare sauce

#### vegetarian

#### GOAT'S CHEESE MOUSSE

wonton crisps, marinated courgettes

### MAINS

#### meat

#### CHARRED PORK LOIN

cauliflower cheese, garlic hash browns

#### PINK ROAST BEEF TOPSIDE

horseradish, dauphinoise potatoes

#### fish

#### SALMON

smoked mash, broccoli, olive oil

#### vegetarian main course

#### FALAFEL

Baba Ganoush, tahini yoghurt

### DESSERTS

#### CHERRY BAKEWELL

Cornish clotted cream

#### BAKED APPLE TERRINE

cinnamon yoghurt mousse, sultanas

### COFFEE

HARVEY NICHOLS AFTER DINNER BLEND  
AND HARVEY NICHOLS PETIT FOURS

£60

## "Canon"

### STARTERS

#### meat

#### CHORIZO ARANCINI

grapes, yoghurt

#### DUCK TERRINE

honey and orange dressing, mustard, beans

#### fish

#### TIGER PRAWN SALAD

mango, mint

#### SMOKED TROUT

celeriac remoulade, mixed peel

#### vegetarian

#### BLUE CHEESE CROQUETTES

Branston pickle, apple

### MAINS

#### meat

#### CORN FED CHICKEN BREAST

dauphinoise potatoes

#### ROLLED PORK BELLY

pomme Anna apple choucroute

#### fish

#### COD

crushed new potato, sauce Grenoble

#### vegetarian

#### SMOKED CHEESE TART

apple, Branston pickle

### DESSERTS

#### CHOCOLATE TART

hazelnut, vanilla crème fraîche (n)

#### TIRAMISU TORTE

amaretto cream

### COFFEE

HARVEY NICHOLS AFTER DINNER BLEND  
AND HARVEY NICHOLS PETIT FOURS

£70

## "Dean"

### STARTERS

#### meat

#### BEEF FILLET CARPACCIO

radish, truffle, soy

#### CHICKEN LIVER PARFAIT

red onion jam, dripping toasts

#### fish

#### POTTED CRAB

apple capers, cucumber

#### SCOTTISH SALMON GRADVALAX

horseradish and potato salad

#### vegetarian

#### SHALLOT TARTE TATIN

cream cheese, oregano

### MAINS

#### meat

#### GOOSENARGH DUCK BREAST

Boulangère potato, Griottine cherries

#### SLOW COOKED LAMB SHANK

minted mash

#### fish

#### WILD SEA BASS

burnt onion purée, braised celery

#### vegetarian

#### TARRAGON GNOCCHI

mushroom ragoût, herb salad

### DESSERTS

#### DARK CHOCOLATE TORTE (n)

white chocolate mousse, pistachio

#### PEANUT BUTTER CHEESECAKE (n)

caramelised banana

### COFFEE

HARVEY NICHOLS AFTER DINNER BLEND  
AND HARVEY NICHOLS PETIT FOURS

£80