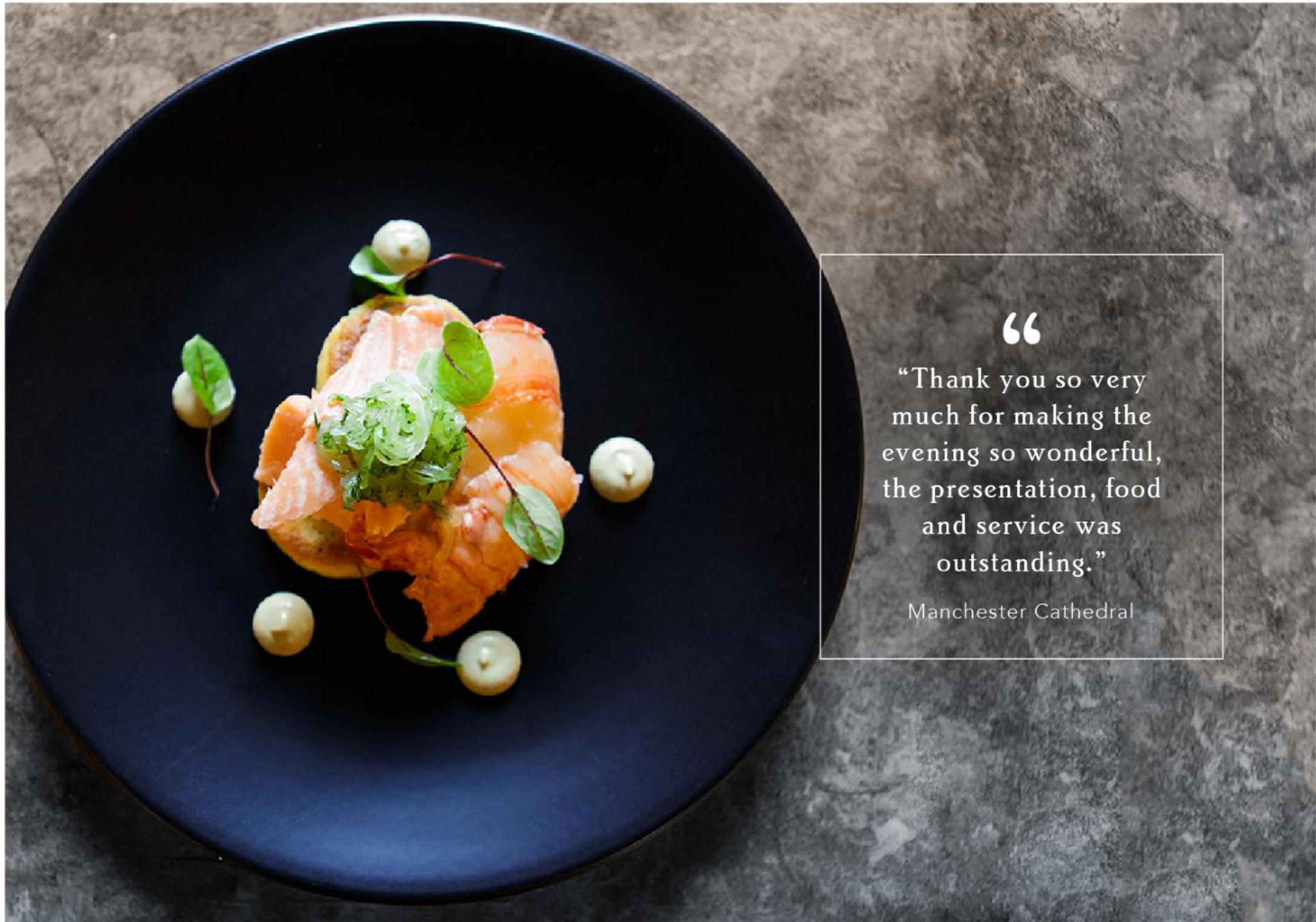


Innovative ideas,
distinctive delivery



“

Thank you so very much for making the evening so wonderful, the presentation, food and service was outstanding.”

Manchester Cathedral





3 COURSE SIT DOWN DINNER

£38 PER PERSON

Please choose one of each starter, main and dessert for your entire party

Starter

Sweet Potato, candied walnut, red currant vinaigrette soup (V)

Smoked ham terrine, spiced pineapple and ginger chutney, mustard frills and sourdough

Peppered Cornish mackerel with celeriac remoulade, mizuna and balsamic beetroot dressing

Chilled variations of melon, petite seasonal berry salad and Vimto syrup (V)

Main

Roast chicken, sweetened parsnips and parsley scented potatoes and seasonal broccoli

Daube of beef, horseradish potato puree, honey roasted carrots, crispy kale and brasing juices

Slow cooked pork belly, creamed spring cabbage, baby apple, new potatoes and cider jus

Hand rolled potato gnocchi, spinach pesto, shaved ricotta, Ruby chard and smoked almonds (V)

Dessert

Set Crème Anglaise, Braeburn apple gel, caramelised apple and vanilla butter crumb (V)

Strawberry and vanilla panna cotta, poached strawberries and strawberry powder (V)

Chocolate and cherries with tuile biscuit (V)

Lemon tart, blood orange gel and broken meringue (V)

Minimum order for 500 guests

Prices exclude 20% VAT and subject to ingredients' seasonality

Where possible we will always try to accommodate your guests' dietary requirements

All images are Grape and Grain's property and are illustrative of our dishes and service.

PREMIUM 3 COURSE SIT DOWN DINNER

£46 PER PERSON

Please choose one of each starter, main and dessert for your entire party

Starter

Duo of roasted pepper and spiced yellow pepper soup (V)

Confit Goosnargh chicken & pistachio, red onion and blackberry textures, truffled focaccia

Organic Kiln smoked salmon with soft herbs, fennel salad, avocado, radish and citrus vinaigrette

Kidderton Ash goat's cheese, charcoal soil, beetroot coulis and macaroon (V)

Main

Fillet of beef Rossini, Garlic brioche, chicken liver parfait, Parisienne vegetables, Madeira jus

Caramelised duck breast carved upon a butternut squash, fondant potato, spiced spinach

Champagne poached supreme of organic salmon, crushed New potatoes and tarragon *beurre blanc*

Three grain porridge, spelt and barley risotto with wild mushroom ragout and lemon truffle oil (V)

Dessert

Valrhona chocolate torte, chocolate soil, Morello cherry and salted caramel popcorn

Raspberry & Elderflower cheesecake with shortbread crumble, raspberry gel and dust

Sticky toffee pudding, Bramley apple compote, clotted cream and whiskey caramel

Baileys brioche bread and butter pudding with milk chocolate *crème Anglais*

Minimum order for 500 guests

Prices exclude 20% VAT and subject to ingredients' seasonality

Where possible we will always try to accommodate your guests' dietary requirements

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MANCHESTER THEMED MENU

£38 PER PERSON

Please choose one of each starter, main and dessert for the entire party.

Starter

Cheshire Ham & Pea Terrine, sourdough, pickled baby vegetables and piccalilli gel
Cauliflower soup, crumbled Lancashire cheese and garlic herbs

—

Main

Chicken in Boddingtons Syrup with Bury black pudding crust
Local IPA braised beef, buttered mash potatoes, Chorlton Mayflower honeyed carrots

—

Dessert

Manchester Tart
Dark chocolate delice with Vimto berries, Vimto Gel and sherbet

—

Locally sourced ingredients and products and subject to seasonality.

Prices exclude 20% VAT and are subject to minimum numbers.

Please let us know of any dietary requirements you may have at your party.

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BAR

Drinks package

Prosecco

Red and white wine

Beer

Soft drinks

From £19 per person for 2 hours

Arrival drink: Prosecco glass or Elderflower fizz | £5 per glass

Gin based cocktail *Manchester Calling* | £7.50 per glass

Drinks pre order per table available

Cash bar option available with staff included

Prices exclude 20% VAT

Full drinks menu available upon request

Costs are subject to minimum numbers





Cape
GRAIN
18

Cape
GRAIN

EFMC
International Federation
of Financial Executives
The 100

Cape
GRAIN



LOGISTICS FEE

The cost of menu per person includes the food and the staff to serve it.

An additional charge, the logistics fee, will be calculated bearing in mind the event's specifications and the necessary equipment hire costs.

This fee will be calculated by our operations team once menu and numbers are confirmed.



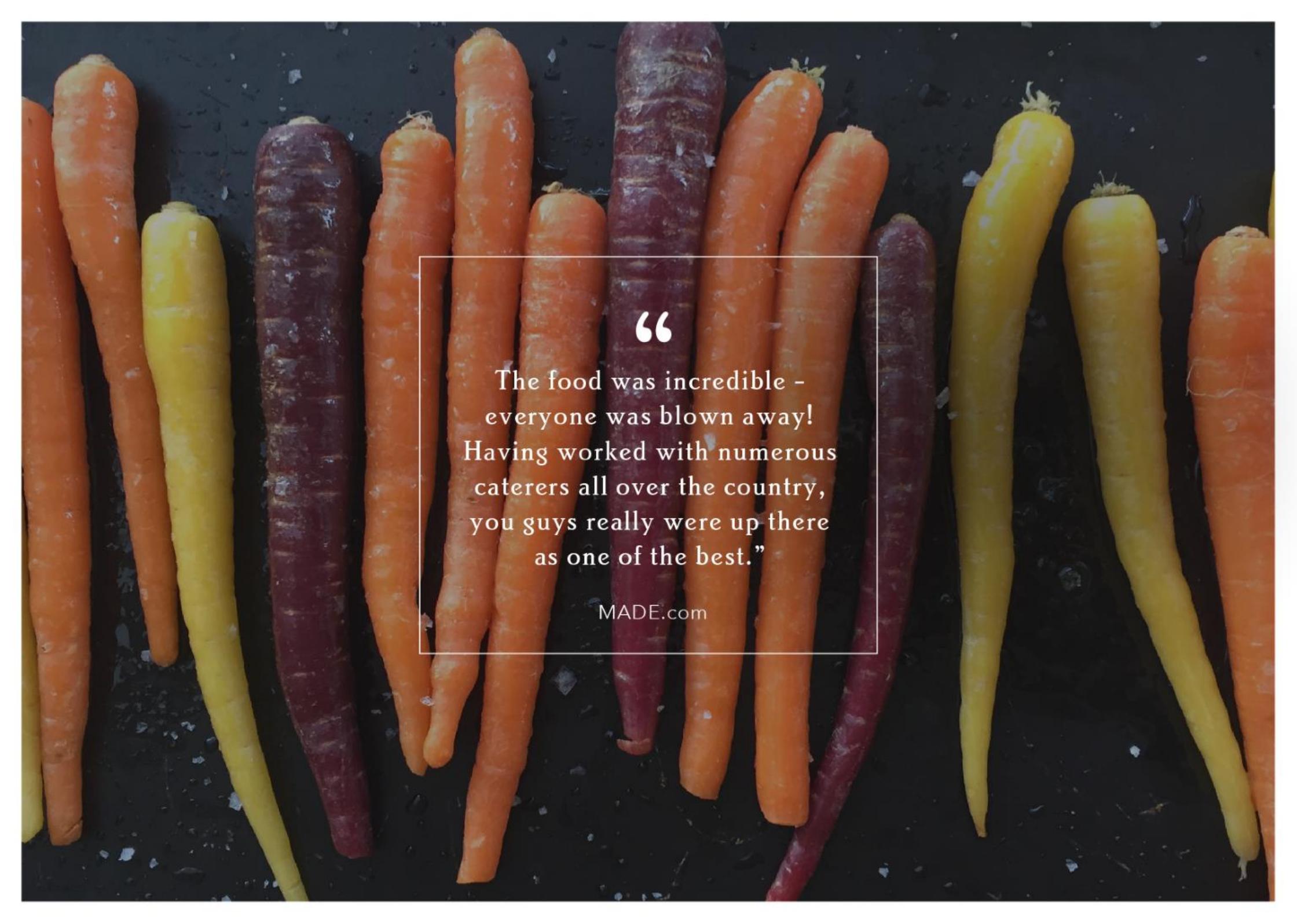
Lara Silveira

Events Coordinator

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T 0161 850 9879

W www.grapeandgraincatering.com



“

The food was incredible - everyone was blown away! Having worked with numerous caterers all over the country, you guys really were up there as one of the best.”

MADE.com



www.grapeandgraincatering.com