

Chetham's Breakfast Menus

Light Buffet Breakfast

£9.50 exc. VAT

Bacon or Sausage Roll served with Tomato or Brown Sauce

Mini Croissants served with Smoked Salmon & Cream Cheese

Selection of Mini Danish Pastries v

Freshly Brewed Tea or Coffee

Fresh Fruit Juice

Still or Sparkling Water

Full English Breakfast

£12.50 exc. VAT

Minimum 35 covers

Lower numbers may incur an additional charge

Fresh Fruit Platter v

Selection of Mini Danish Pastries v

Mini Croissants with Preserves v

Grilled Bacon

Grilled Pork Sausages

Scrambled Eggs v

Black Pudding Slices

Sautéed Mushrooms v

Grilled Tomatoes v

Baked Beans v

Hash Browns v

Wholemeal or Brown Toast with Butter and Preserves v

Freshly Brewed Tea or Coffee

Fresh Fruit Juice

Still or Sparkling Water



www.chethams.com
0161 838 7259

Chetham's Light Refreshment Menus



Traditional Canapés

£2.40 each exc. VAT

We recommend:

3-4 canapés per person with pre-dinner drinks

5-6 canapés per person for a reception

Meat

Peppered Haggis Oatcakes

Tandoori Chicken Skewers with a Mint Raita

Mini Sausages filled with a Mustard Mash

Mini Steak & Stilton Pies

Chicken Caesar Salad Crostini

Lamb & Mint Shepherd's Pies

Fish

Brioche Breaded Prawn Mousseline Stuffed Mushrooms

Curried King Prawn & Coconut Skewers

Smoked Haddock & Gruyère Fishcakes

Sweet Chilli & Coriander Crab Cakes

Sticky King Prawns with Honey & Sesame Seed

Vegetarian v

Crispy Pitta Chips topped with Aubergine, Pomegranate & Mint

Polenta Cakes with Red Onion Relish & Goats' Cheese

Roast Beetroot Tarts with Feta Cheese

Tomato, Olive & Basil Bruschetta

Parmesan, Rosemary & Thyme Shortbreads

Sweet v

Mini Cherry Bakewell Tarts

Mini Chocolate Brownies

Raspberry Filled Chocolate Cups

Slow-Roasted Rum & Cinnamon Pineapple

White Chocolate Dipped Strawberries

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Chetham's Light Refreshment Menus

Finger Buffet

£16.00 exc. VAT

A selection of any 10 food options

Still or Sparkling Water & Fruit Juice included

Bruschetta of Roasted Pepper v
Mini Jacket Potatoes with Sour Cream & Chive v
Goat's Cheese, Rocket & Black Olive Tart v
Marinated Halloumi & Pepper Skewer v
Stilton Rarebits with Onion Marmalade v
Mushroom & Aubergine Tart v
Tomato Tart Tatin v
Prawn & Chorizo Skewers with Garlic & Parsley
Fried Chicken Goujons in Parmesan Crumb
Pancetta Wrapped Asparagus Spears
Griddled Pork Fillet with Apple & Herb Crumb
Satay Chicken Skewers & Peanut Sauce
Honey & Mustard Glazed Cumberland Sausages
Selection of Dim Sum

Mini Scones served with Strawberries & Clotted Cream
Cherry & Sultana Flapjacks
Coconut & Raspberry Slice



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Chetham's Lunch and Dinner Menus

Working Lunch

£16.00 exc. VAT

Tea, Coffee & Biscuits

Served on arrival and refreshed for morning break

A selection of Meat, Fish and Vegetarian Sandwiches
on Wholemeal Bread

A selection of Meat, Fish and Vegetarian Open Sandwiches
on Homemade White Bread

Chef's Choice of Homemade Cake

Fresh Fruit Platter

Fruit Juice, Still or Sparkling Water

Tea, Coffee & Biscuits served at afternoon break



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Chetham's Lunch and Dinner Menus



Banqueting Menu

To Start

Duck Confit on a Brioche Slice with a Blackcurrant Sauce	£6.00
Roasted Squash Risotto with a Wensleydale Scone v	£5.50
Roast Trio of Beets with Breaded Goat's Cheese and Red Onion Marmalade v	£6.00
Pan Fried Scallops on a bed of Black Pudding with Mustard Foam	£6.50
Chickpea, Cumin and Spinach Koftas with a Tahini Dressing v	£5.50
Roasted Squash Hummus with Sourdough Soldiers v	£5.50
Homemade Mackerel Paté with Pickled Vegetables and a Rye Stack	£6.00
Mediterranean Tomato Soup with Celeriac Crisps v	£5.50
Homemade Pork Terrine with Roasted Apple	£6.00
Wild Mushroom, Smoked Pancetta & Parmesan En Croute	£5.50

Main Courses

Served with the Chef's Choice of Seasonal Vegetables and Potatoes

Braised Lamb Rump in Red Wine with star glazed Vichy Carrots and a Parsley Rösti	£17.50
Venison Pavé with a Blueberry & Port Sauce	£21.00
Medallion of Fillet with a Stilton & Baby Onion Sauce on a bed of wilted Spinach	£21.00
Curry Crusted Monkfish on a Caper and Lentil Cassoulet with Jasmine Rice	£19.00
Garlic & Rosemary Chicken Breast with a Wild Mushroom Pancake and Madeira Reduction	£16.00
Roasted Pork Belly with Colcannon Mash and Red Wine Jus	£16.00
Pan-Fried Honeyed Duck Breast with Potato Dauphinoise and Chargrilled Chicory	£18.00
Feta and Spinach Filo Tart v	£14.00

All prices exclude VAT

Vegan options available upon request

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Chetham's Wine List



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White Wine

Dudley's Stone Chenin Blanc (South Africa) £12.00

Delicious hints of peach and melon unfold in an expressive bouquet, followed by a rounded juicy palate of zesty tropical fruit flavours.

Tierra del Rey Sauvignon Blanc (Chile) £13.00

A crisp, refreshing Chilean wine with mouthwatering aromas of grapefruit, passion fruit and gooseberry followed by a light, bright zingy citrus palate.

Niel Joubert Chenin Blanc (South Africa) £14.00

Delicious hints of pineapple, guava and granadilla unfold in the expressive bouquet, followed by a rounded juicy palate of zesty tropical fruit flavours and a subtle hint of spice.

Mirabello Pino Grigio (Italy) £15.00

A classic dry, fresh and fruity Pinot Grigio. Gentle floral and citrus aromas combine with clean lemon and lime on the crisp palate, further enriched by layers of delicate honeyed fruit.

Louis Latour Ardèche Chardonnay (France) £16.00

A classic Chardonnay offering a generous bouquet of juicy apples, pineapple and lemon curd with soft touches of vanilla. The rich fruit flavours continue on the well-balanced palate with subtle hints of almond in the complex finish.

Mirror Lake Sauvignon Blanc (New Zealand) £17.00

A wonderful, finely crafted Marlborough Sauvignon Blanc with an intense nose of passion fruit, gooseberry and nettle. In the mouth vibrantly fruity with great balance and a deliciously refreshing citrus finish.

Rosé Wine

Wildwood Zinfandel Rosé (USA) £12.00

Aromas of fresh cherries and watermelon give way to a medium palate of juicy ripe strawberries. A perfectly balanced rosé with a wonderfully summery character.

Mirabello Pinot Grigio Rosé (Italy) £14.00

Summer in a glass! Delicate floral aromas and flavours mingle with notes of fragrant red berry and cherry fruit enhanced by gentle vanilla notes.

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Red Wine

Dudley's Stone Cabernet Merlot (South Africa) £12.00

Rich concentrated forest fruit aromas, notably blackcurrant and plum, follow through to a richly fruity palate where well integrated tannins and subtle spicy notes create a deep, satisfying finish.

Tierra del Rey Merlot (Chile) £13.00

Bright red and black jammy fruits on the nose accompanied by a succulent medium bodied fruity palate. Soft tannins offer balance and texture whilst hints of black cherry and mocha linger in the finish.

Dry River Shiraz (Australia) £14.00

Inky red in colour with an aromatic nose of spiced berry fruit accented by touches of cocoa and smoke. The palate is flavoursome and well-rounded with steeped dark fruit flavours, delicate notes of cinnamon, pepper and finely integrated tannins.

Bodegas Artesa Rioja Tempranillo (Spain) £16.00

A youthful, fruity Rioja with a deep ruby colour and ripe red berry aromas. Smooth, rich and generous in the mouth with notes of soft plum, strawberry and red cherry fruit, layered with subtle spices and vanilla oak.

Panilonco Pinot Noir Reserva (Chile) £17.00

A delicious, elegant Pinot Noir, the nose offers perfumed raspberry and cherry aromas underscored by wonderful earthy notes and peppery spice. The mouthful is silky as delicate tannins blend seamlessly with lively fruit and subtle hints of oak.

Louis Latour Beaujolais 'Lancie' (France) £19.00

Clear ruby in colour with an intense bouquet of red summer berry fruits, soft cedar and a hint of violet. The medium bodied palate is wonderfully complex expressing notes of raspberry, redcurrant, clove and a touch of white pepper.

All prices exclude VAT

Our Commitment

We are committed to providing excellent service to you and your guests.

We are happy to cater for vegan diets or other dietary requirements on request, and full allergen information is available for all of our menus.

Should you wish to discuss options not listed on these menus, please contact us at any time.