

**PRIVATE PARTIES AT**  
THE CASTLEFIELD ROOMS



**THE CASTLEFIELD ROOMS**  
*event space*

# The Castlefield Rooms

## Private Parties

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The Castlefield Rooms are the private event spaces above Dukes92 and Albert's Shed in the heart of Manchester city centre.

We offer boutique, out of the ordinary spaces to host your event. Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and with an exquisite wine menu to pair with, The Castlefield Rooms is the venue to impress your guests.

We have three spaces available - The Merchant Room, The Brindley Room and The Gallery Bar and Balcony.

The Merchant Room can accommodate up to 140 guests for a seated meal and up to 220 for a drinks reception.

The Brindley Room can accommodate up to 100 guests for a seated meal and up to 130 for a drinks reception.

The Gallery Bar and Balcony can accommodate up to 60 guests inside and 40 outside on the private balcony.



THE CASTLEFIELD ROOMS  
*event spaces*

## CONTACT US

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# BUFFETS

## THE CASTLEFIELD ROOMS

Our menus served buffet style  
for a more casual feel



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# CANAPÉS

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## FISH

### SMOKED MACKEREL PATE

On a rock salt crostini with caperberries and dill

\*GF option available

### GOLDEN TEMPURA KING PRAWNS

With a sriracha and lemon aioli

\*GF option available

### SALMON NORI ROLLS

With a wasabi crème fraîche and pink pickled ginger

### MINI SMOKED HADDOCK AND GRUYERE FISHCAKES

With a sriracha and lemon aioli

## MEAT

### FILLET STEAK SKEWERS

Fillet steak with a sticky balsamic and cracked black pepper

\*GF option available

### SPICY THAI CHICKEN FRITTERS <sup>GF</sup>

With a sweet mirin dip

### MINI GLOUCESTER OLD SPOT SAUSAGES

With a honey and wholegrain mustard glaze

### SATAY DUCK SKEWERS

Grissingham duck breast with satay sauce

### PULLED BEEF AND BONE MARROW CROQUETTES

With a horseradich crème fraîche

## VEGETABLE

### SPINACH, FETA AND NUTMEG PARCELS <sup>V</sup>

With a sweet and spicy relish

### CARAMELISED ONION AND GRUYERE CHOUX FRITTERS <sup>V</sup>

### WILD MUSHROOM ARANCINI <sup>V</sup>

Wild mushroom and dolcelatte arancini served with a smoked garlic mayonnaise

### SOUP AND A SANDWICH <sup>V</sup>

Tomato and red pepper soup shot with a grilled cheese sandwich

\*GF option available

### MINI SQUASH AND ONION BHAJI <sup>VE</sup>

### AVOCADO ON TOAST <sup>GF VE</sup>

Avocado salsa on toasted gluten free crostini with pea shoots

### BABY HASSLEBACK POTATOES <sup>GF VE</sup>

With rosemary and rock salt and truffle mayonnaise

## SWEET

### MINI CHERRY BAKEWELL PASTRIES

### SALTED CARAMEL BROWNIE BITES

### CINNAMON AND LAVENDER DOUGHBALLS

With salted caramel sauce

### MARSHMALLOWS AND SEASONAL FRUITS <sup>GF</sup>

Skewered and served with rich chocolate dipping sauce

### WHITE AND DARK CHOCOLATE DIPPED <sup>GF</sup> STRAWBERRIES

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£10 PER 4 CANAPÉS  
£2.50 PER ADDITIONAL CANAPÉ  
MINIMUM ORDER OF 30 PER ITEM

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# BOWL MENU

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## MAINS

**SLOW BRAISED LAMB SHOULDER**  
With crispy hot pot potatoes, winter vegetables and rosemary jus

**TRADITIONAL LASAGNE**  
Fresh pasta layered with rich tomato bolognese and a creamy white sauce finished with parmesan shavings

**SLOW BRAISED CHICKEN AND CHORIZO**  
With sweet peppers and kalamata olives in a saffron tomato sauce.  
\*GF option available

**MALAYAN CHICKEN** GF  
Kashmir spiced chicken thighs in a coconut, chilli and lime sauce with pak choi, edamame beans and red peppers  
\*VEGAN option available - Butternut squash, chickpea and spinach

**AUBERGINE AND CHICKPEA TAGINE** V  
With toasted almonds

**LANCASHIRE CHEESE AND ONION PIE** V  
Caramelised onions in a lancashire cheese and tarragon sauce topped with crisp puffed pastry

**WILD MUSHROOM, SPINACH AND FETA LASAGNE** V  
With a nutmeg cream sauce and parmesan shavings  
\*VEGAN option available - aubergine and heritage tomato lasagne with toasted pine nuts

**SEAFOOD GRATIN**  
Locally smoked haddock, salmon, cod and braised leeks in a lancashire cheese and tarragon sauce, layered with potato, parmesan sourdough crumb  
\*GF option available

## SIDES

**Heritage Tomato and Red Onion** VEGAN GF  
Salad with Sticky Balsamic

**Seasonal Green Vegetables** GF V  
with Shallot Butter  
\*VEGAN option available

**Roasted Baby New Potatoes with Rosemary and Rock Salt** GF V  
\*VEGAN option available

**Warm Garlic and Rosemary Ciabatta** V

**Wild and Fragrant Rice with Fresh Coriander and Shallot** VEGAN GF

**Truffle and Parmesan Wedges** V  
\*VEGAN option available

**Smoked Garlic Caesar Salad** V

**Homemade Bread with Oils and Vinegars** V  
\*GF option available

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**£20.95 PER PERSON**  
Choose 2 main and 2 side dishes

**£24.95 PER PERSON**  
Choose 3 main and 3 side dishes

**£3.00 PER ADDITIONAL SIDE DISH**

\*GF or vegan options available

**MINIMUM ORDER FOR 30 GUESTS**

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# GRAZING MENU

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## ARTISAN CHEESE BOARD <sup>V</sup>

A selection of locally sourced cheeses with, walnuts, pistachios, dried fruits, grapes, homemade chutney and sticky honey drizzle

\*GF option available

## MEAT & PATE PLATTER <sup>GF</sup>

Salami, parma ham, ardennes pate and peppered pastrami

## HERITAGE TOMATO AND MOZZARELLA <sup>GF V</sup> BOARD

With ripped basil, cracked black pepper and sticky balsamic

## BOWLS OF OUR FAVOURITE DIPS <sup>GF V</sup>

Avocado and tomato salsa, beetroot hummus, cucumber and mint yoghurt

## MARINATED AND PICKLED VEGETABLES <sup>GF V</sup>

Roasted aubergines and courgettes, mixed olives, sunblush tomatoes, mini cornichons and cream cheese stuffed peppers

## ROCKET, RED ONION AND PINE NUT SALAD <sup>V</sup>

\*GF option available

## BUCKETS OF ROSEMARY AND ROCKSALT <sup>V</sup> CROSTINIS, GRANARY BREAD, FRENCH STICKS AND PRETZELS

\*GF option available

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**£16.95 PER PERSON | MINIMUM ORDER FOR 30**

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# BBQ MENU

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## MEAT

### DUKE'S BURGER

Sea salt & cracked black pepper steak burger with sliced gouda, sage onions and bloody mary ketchup

\*GF option available

PLEASE CHOOSE BEFORE THE  
EVENT BETWEEN

### GOURMET HOTDOG

Cheshire Pork Sausage  
in a brioche roll

OR

### MALAYAN CHICKEN THIGHS <sup>GF</sup>

Kashmir spiced chicken thighs in a coconut, chilli and lime sauce with pak choi, edamame beans and red peppers

## VEGETARIAN

\*10 % of your final number  
unless specified

### MEDITERRANEAN VEGETABLE <sup>V GF</sup> AND HALLOUMI KEBAB

Chargrilled halloumi with sweet, red onion, cherry tomatoes and courgette with a basil oil

\*VEGAN option available

### VEGETARIAN SAUSAGE <sup>V</sup>

\*VEGAN option available

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## SIDES

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### CHARRED SWEETCORN SLAW <sup>V</sup>

\*GF and VEGAN option available

### ROSEMARY & ROCK <sup>V</sup> SALT WEDGES

With sour cream

\*GF and VEGAN option available

### MOROCCAN SPICED <sup>V</sup> TABBOULEH SALAD

With orange, toasted pine nuts, coriander and honey

\*VEGAN option available

### FETA, MINT AND POMEGRANATE SALAD <sup>V</sup>

With tomato, cucumber and kalamata olives

\*GF option available

All served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish.

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**£18.95 PER PERSON | MINIMUM ORDER FOR 30 GUESTS**

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MUST BE CATERED FOR 100% OF FINAL NUMBER OF GUESTS

BBQ menu can be served outside on our Balcony during our summer months (May-September), subject to weather conditions.

All items subject to change in the event of which an equivalent substitute will be provided. Available in The Merchant Room, The Brindley Room and The Gallery Bar & Balcony



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# HOG ROAST

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Our pork is supplied from a speciality producer in Garstang, North Lancashire.

A hog roast joint is served for a minimum of 30 guests up to 69 guests.

70 plus guests will receive a full hog.

Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm.

Served as joints only in the Gallery Bar and Balcony for logistical reasons.

## ACCOMPANIED BY

APPLE SAUCE <sup>V GF</sup> - CONFIT GARLIC AND APRICOT STUFFING - CRISPY CRACKLING  
VIENNESE ONIONS <sup>V GF</sup> - SAUERKRAUT <sup>VEGAN</sup>

## FOR VEGETARIANS

\*10 % of your final number  
unless specified

MEDITERRANEAN VEGETABLE <sup>V GF</sup>  
AND HALLOUMI KEBAB  
Chargrilled halloumi with sweet red onion  
cherry tomatoes and courgette with a  
basil oil  
<sup>\*VEGAN option available</sup>

ROASTED RED PEPPERS <sup>V</sup>  
Stuffed with quinoa, feta, red onion and  
dried apricots  
<sup>\*VEGAN option available</sup>

## ALL SERVED WITH

ROASTED BABY  
POTATOES <sup>V GF</sup>  
With rosemary and rock salt  
<sup>\*VEGAN option available</sup>

HERITAGE TOMATO AND  
RED ONION SALAD  
With sticky balsamic  
<sup>VEGAN GF</sup>

CORN ON  
THE COB <sup>V GF</sup>  
<sup>\*VEGAN option available</sup>

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£20.95 PER PERSON | MINIMUM ORDER FOR 30

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# THE PAN MENU

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Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from our Albert's Shed kitchens.

\*VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

## PAELLA

KING PRAWNS, MUSSELS,  
CHORIZO, CHICKEN AND SQUID  
WITH SAFFRON AND CHERRY  
TOMATOES

## VEGETARIAN

ROASTED RED PEPPERS <sup>V</sup>  
Stuffed with quinoa, feta, red onion and  
dried apricots

MEDITERRANEAN VEGETABLE <sup>V GF</sup>  
AND HALLOUMI KEBAB  
Chargrilled halloumi with sweet red onion  
cherry tomatoes and courgette with a  
basil oil

\*10 % of your final number  
unless specified

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## SERVED WITH

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STONE BAKED  
FLATBREAD <sup>V</sup>

HERITAGE TOMATO AND  
RED ONION SALAD  
With sticky balsamic

VEGAN GF

GARLIC AND ROSEMARY  
ROASTED BABY <sup>V</sup>  
POTATOES  
With smoked garlic aioli

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£21.95 PER PERSON | MINIMUM ORDER FOR 60

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# SNACK AND STREET FOOD MENU

Our Snack and Street Food menus are designed to provide a less formal dining option than our fork and bowl menus. Both menus are served canape style to your guests and are a great way to feed everyone without interrupting your party.

## SNACK MENU

### CORNISH PASTIES

Served with homemade piccalilli

### BACON ROLLS

Rashers of crispy streaky bacon served with a choice of sauces

\*GF option available

### SESAME AND SOY CHICKEN WINGS

### MINI CHEESE AND HAM TOASTIES

\*VEGETARIAN and GF option available

### MINI FISH FINGER ROLLS

With homemade tartar sauce

### CRISPY BUTTERMILK HALLOUMI <sup>v</sup>

With avocado salsa and paprika spiced tortillas.

### ROSEMARY AND ROCKSALT WEDGES <sup>VEGAN</sup>

With smokey BBQ sauce

\*GF option available

### NACHOS <sup>v</sup>

With melted cheese, sour cream and jalapenos

\*VEGAN option available

### MINI CHEESE AND ONION PIE <sup>v</sup>

### FALAFELS AND HUMMUS <sup>VEGAN</sup>

### BABY HASSLEBACK POTATOES <sup>v</sup>

With rosemary, rock salt and truffle mayonnaise

\*VEGAN and GF option available

## STREET FOOD MENU

### SLOW COOKED PORK NACHOS

With a sweet and sticky barbecue sauce, jalapenos, sour cream and charred corn

\*GF option available

### HONEY AND HARISSA SPICED CHICKEN WINGS

With pomegranate and mint yoghurt and hazelnut dukkah

\*GF option available

### TRADITIONAL BRITISH BEER BATTERED COD

With herb salted fries and homemade tartar sauce

### HALLOUMI SLIDERS <sup>v</sup>

Crispy buttermilk halloumi with chargrilled red peppers and chilli jam

\*GF option available

### MAC N CHEESE <sup>v</sup>

Baked macaroni pasta with gruyere, monterey jack, mozzarella and fresh breadcrumbs

### WILD MUSHROOM AND ITALIAN <sup>v</sup> MOZZARELLA ARANCINI

With garlic aioli

### TRUFFLE AND PARMESAN BAKED <sup>v</sup> POTATO WEDGES

With a smoked garlic mayo

VEGAN and GF options available

### SQUASH AND ONION BHAJIS <sup>VEGAN</sup>

With a vegan mint mayo

**£15.95 PER PERSON**

Choose 5 items per party

**£17.95 PER PERSON**

Choose 4 items per party

**MINIMUM ORDER FOR 50 GUESTS**



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# EXTRAS

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Add any extras to any of our buffet options excluding snack and street food menus.

<b>SZECHUAN PORK RIBS</b> With chilli, spring onions, sweet and sticky sauce and black sesame seeds	<b>£5.00</b>	<b>HERITAGE TOMATO AND RED ONION SALAD</b> <small>VEGAN GF</small> With sticky balsamic	<b>£3.00</b>
<b>MINI GLOUCESTER SAUSAGES</b> With a honey and wholegrain mustard glaze	<b>£4.00</b>	<b>HOMEMADE FLAT BREAD</b> <small>V</small> With hummus and tzatziki dip <small>*GF option available</small>	<b>£2.50</b>
<b>LAMB KOFTA KEBABS</b> Served with a mint yoghurt	<b>£4.00</b>	<b>CORN ON THE COB</b> <small>V</small> With a garlic butter <small>*VEGAN and GF options available</small>	<b>£2.50</b>
<b>CHICKEN SALTIMBOCCA SKEWER</b> With a shallot and sage mayonnaise <small>*GF option available</small>	<b>£3.00</b>	<b>SMOKED GARLIC CAESAR SALAD</b> <small>V</small>	<b>£2.50</b>
<b>KING PRAWN SKEWER</b> <small>GF</small> Chargilled king prawns and cherry tomatoes with a sriracha and lemon mayo	<b>£4.00</b>	<b>ROSEMARY AND ROCK SALT POTATO WEDGES</b> <small>V</small> <small>*GF option available</small>	<b>£3.00</b>

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Minimum order of 30 per item is required.

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# BUFFET DESSERTS

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## ASSORTED MINI PATISSERIE DESSERTS <sup>v</sup>

Chocolate truffle tortes, creme patisserie profiteroles, mini pecan pies and assorted macarons with vanilla pouring cream

£1 SUPPLEMENT

## MINI POT OF CHESHIRE FARM ICE CREAM <sup>v</sup>

Assorted flavours available

## CHOCOLATE DIPPED STRAWBERRIES <sup>v</sup>

\*GF option available

## SALTED CARAMEL BROWNIE BITES <sup>v</sup>

## LUCKY DIP LOLLY <sup>v</sup>

A lucky dip selection of your favourite flavours, Fruit Pastels, Calippo, Fab and Strawberry Split

## LITTLE LEMON CURD POT <sup>v</sup>

Layers of lemon curd, whipped cream and berry compote with homemade shortbread

£1 SUPPLEMENT

## CHEESE BOARD (PRICED PER PERSON) <sup>v</sup>

Our favourite British and continental cheeses with cornichons and pepper pearls, fresh fruits, multiseed crackers, wheat and rye toast and date and apple chutney.

GF OPTION AVAILABLE  
£2 SUPPLEMENT PER PERSON

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£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM

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# CHILDREN'S DINING

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Please choose up to 3 main options and 2 dessert options for the little ones attending

## MAINS

PLEASE CHOOSE UP TO THREE MAINS MAXIMUM

### PIZZATINIS <sup>v</sup>

Mini margherita pizzas  
served with thin cut chips

\*GF option available

### FISH GOUJONS

With salad and thin cut chips

### TOMATO PASTA <sup>v</sup>

Pasta twirls in a plum tomato and  
basil sauce with mini garlic bread

\*VEGAN and GF option available

### MINI BURGER

With thin cut chips and coleslaw

### CHICKEN GOUJONS

Breaded chicken pieces  
with thin cut chips

\*GF option available

## DESSERTS

PLEASE CHOOSE UP TO TWO DESSERTS MAXIMUM

### ICE CREAM SUNDAE <sup>v</sup>

Vanilla ice cream, brownie bites,  
chocolate sauce and squirty cream

### MINI CHOCOLATE BROWNIE <sup>v</sup>

With warm chocolate sauce

### FRESH FRUIT JUMBLE <sup>GF</sup>

With Cornish honey

\*VEGAN option available

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**£10.95 PER CHILD**

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## CHILDREN'S BUFFET

### SAVOURY

TRIANGLE SANDWICHES  
cheddar cheese & cucumber and roasted ham

\*GF option available

### SKINNY FRIES <sup>v</sup>

MINI CHICKEN GOUJONS  
with ketchup

### SWEET

MINI CHOCOLATE BROWNIES <sup>v</sup>

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**£10.95 PER CHILD | MINIMUM ORDER OF 10 GUESTS**

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**PRIVATE DINING AT**  
THE CASTLEFIELD ROOMS

Seated table service  
for a more formal dining experience



**THE CASTLEFIELD ROOMS**  
*event space*



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## A LA CARTE MENU

All our dishes are freshly prepared in our Albert's Shed kitchens and sourced with produce from local independent suppliers. As we think seasonal produce tastes better, some dishes are only available at certain times of the year so certain aspects of our dishes may change.

You can choose up to 2 starters, 3 mains and 2 desserts to offer as choices to your guests. Please choose at least 1 vegetarian or vegan starter and main course as this will be included within your choices. We require who the guest is, where they are sat and what they have chosen 2 weeks prior to your event. The Choice menu must be agreed with your events coordinator and chef prior to the event.

### STARTERS

PLEASE CHOOSE UP TO TWO STARTERS MAXIMUM

#### SOUPS

Served with a rustic roll and butter

\*Vegan and GF options available

SPRING PEA AND MINT <sup>v</sup>  
With a lemon creme fraiche

SLOW ROASTED TOMATO <sup>v</sup>  
AND RED PEPPER

LEEK AND POTATO <sup>v</sup>  
With white truffle oil

WILD MUSHROOM AND TARRAGON <sup>v</sup>

#### POTTED GOOSNARGH DUCK

Sourdough crostini, chopped spring onions and a date and apple chutney

\*GF option available  
£1.55 SUPPLEMENT

#### WELSH GOAT'S CHEESE FRITTER <sup>v</sup>

With roasted beetroot, red onion, mixed leaves and a cracked black pepper and honey dressing

#### HAM HOCK AND BROAD BEAN SALAD

With beetroot boiled egg, shallots, pickled gherkin and a hot mustard dressing

#### TRUFFLE HONEY AND GOAT'S CHEESE FLAN <sup>v</sup>

With poached pear and sticky onion jam

£1.55 SUPPLEMENT

#### PROSCIUTTO AND POACHED PEAR SALAD

Poached baby pears, prosciutto di parma, mixed leaves, sticky onion jam and a modena balsamic dressing

#### CHARGRILLED ASPARAGUS <sup>VEGAN</sup>

With shaved black truffle, shallot lemon and caper mayonnaise

#### LITTLE PIE & PEAS

Slow cooked rump of beef in shortcrust pastry with proper mushy peas and red wine gravy

£1.55 SUPPLEMENT

#### WILD MUSHROOMS ON TOAST <sup>v</sup>

Pan-fried wild and field mushrooms in a garlic cream on toasted rustic bread with truffle oil

\*VEGAN and GF option available

#### PRAWN AND AVOCADO COCKTAIL

Marie Rose prawns with cucumber and avocado guacamole, crispy tortilla and bloody mary dressing

£1.55 SUPPLEMENT

#### SLOW ROASTED TOMATO BRUSCHETTA <sup>v</sup>

Toasted rustic bread with heritage tomatoes, black olive tapenade, buffalo mozzarella, rocket and basil salad

\*VEGAN and GF option available

**£7.95 PER ITEM**

All items subject to change in the event of which an equivalent substitute will be provided. Available in The Merchant Room and The Brindley Room.



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# MAINS

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PLEASE CHOOSE UP TO THREE MAINS MAXIMUM

## PARMA HAM WRAPPED CHICKEN

Pan-fried chicken wrapped in parma ham with roasted new potatoes, seasonal greens and a confit garlic and sage cream sauce

\*GF option available

**£18.50**

## WILD MUSHROOM AND MASCARPONE STUFFED CHICKEN <sup>GF</sup>

With spring onion mash, seasonal greens and a confit and sage cream sauce

**£19.50**

## GRESSINGHAM DUCK LEG

Slow cooked Gressingham duck leg with dauphinoise potatoes, seasonal greens and a blackberry jus

\*GF option available

**£20.50**

## SLOW BRAISED PORK BELLY

With spring onion mash, french beans, cassis jus and a mini toffee apple.

**£19.75**

## ROASTED LAMB RUMP

With spring onion mash, seasonal greens and a rosemary and red wine jus

\*GF option available

**£27.00**

## BEEF SHORTRIB

Braised cheshire beef with caramelised onion mash, caraway carrots and rosemary jus

\*GF option available

**£24.00**

## 6OZ FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak served pink or well done with dauphinoise potatoes, rocket and parmesan salad and your choice of peppercorn or diane sauce

\*GF option available

**£32.00**

## FILLET OF SEABASS <sup>GF</sup>

With roasted new potatoes, french beans, vine tomatoes and salsa verde

**£20.00**

## PAN FRIED SALMON

With a pancetta and chestnut cream sauce, wilted spinach, thyme roasted fondant potato and crispy oyster mushrooms

**£26.50**

## LANCASHIRE CHEESE AND ONION PIE <sup>V</sup>

With a lancashire cheese and tarragon sauce, roasted new potatoes and seasonal greens

**£16.50**

## GOAT'S CHEESE AND BABY PEAR SALAD <sup>V</sup>

Crispy goat's cheese fritters, roasted butternut squash and beetroot, mixed leaves, candied walnuts and balsamic dressing

\*GF option available

**£16.50**

## MALAYAN CHICKPEA CURRY <sup>VEGAN GF</sup>

Chickpeas, roasted butternut squash, pak choi, edamame beans and red peppers in a coconut, chilli and lime sauce with wild and jasmine rice

**£15.95**

## LENTIL AND SPINACH STEAMED PIE <sup>VEGAN</sup>

Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roasted new potatoes, french beans and red wine gravy

**£15.95**



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# DESSERTS

PLEASE CHOOSE UP TO TWO DESSERTS MAXIMUM

## LITTLE LEMON CURD POT <sup>V</sup>

Layers of lemon curd, whipped cream and berry compote served with homemade shortbread.

**£7.95**

## STICKY TOFFEE PUDDING <sup>V GF</sup>

With butterscotch sauce, toasted pecans and choice of cream or homemade custard

**£7.95**

## PASSION FRUIT ETON MESS <sup>V GF</sup>

Homemade meringue with fresh passion fruit, mango puree, coconut cream and pineapple, kiwi and blueberries

**£7.95**

## BLUEBERRY AND ALMOND <sup>V</sup> FRANGIPANE TART

With a blueberry compote and vanilla mascarpone

**£7.95**

## TEA AND COFFEE <sup>V GF</sup>

With luxury chocolates

**£3.50**

## CHOCOLATE AND RASPBERRY TART <sup>V</sup>

Rich chocolate ganache tart studded with fresh raspberries, served with pouring cream.

**£7.95**

## MILK CHOCOLATE PROFITEROLES <sup>V</sup>

Filled with a vanilla cream and salted caramel sauce

**£7.95**

## VEGAN CHOCOLATE AND CLEMENTINE TORTE <sup>VEGAN GF</sup>

With vegan vanilla ice cream

**£7.95**

## CHOCOLATE BROWNIE <sup>V</sup>

Warm chocolate brownie with salted caramel sauce and vanilla pouring cream

\*GF option available

**£7.95**

## POACHED PEAR AND BLUEBERRY <sup>VEGAN</sup> SUNDAE

Vegan vanilla bean icecream with blueberry compote, sweet poached pear and toasted almonds

**£7.95**

## SHARERS

Served to the table for your guests to share

### MIXED CHEESE AND DESSERT PLATTERS

A selection of handmade patisseries desserts with pouring cream and british and continental cheeses. Served with biscuits, chutney and fruit

\*not available for choice menus

\*GF option available

**£10.95 PER PERSON**

### TABLE PLATTERS OF ENGLISH AND CONTINENTAL CHEESE <sup>V</sup>

We have a wide selection of british and continental cheese available to your guests. Served with homemade apricot & plum chutney, fruit and biscuits.

**£50.00 PER TABLE**



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## EXTRAS

### LINEN

**BESPOKE LINEN**  
Floor length white  
or black table linen

**£15.00 per table**

**LINEN NAPKINS**  
Add a pop of colour  
to your tables

**£1.50 per napkin**

### CHAIR HIRE

**CROSSBACK  
IN NATURAL WOOD**

**£5 per chair**

### FAIRY LIGHTS

**THE MERCHANT ROOM**  
Floor-to-ceiling fairy  
lights in one window

**£175.00**

### CEILING LANTERNS

**50 LANTERNS**

**£325.00**

**70 LANTERNS**

**£375.00**

**100 LANTERNS**

**£425.00**

Selection of small and large paper lanterns lit, hanging from the ceilings of any room in a selection of colours schemes.

### CEREMONY EXTRAS

**AISLE RUNNER**  
**£100.00**

**DECORATIVE  
COPPER ARCH**  
**£150.00**

**AISLE LANTERNS**  
**£50.00**

## OTHER

**LIGHT-UP "LOVE" LETTERS**  
**£250.00**

**POSTBOX**  
A post-box for your cards or messages  
**£70.00**



THE CASTLEFIELD ROOMS

*event spaces*