

# Chancellors Hotel

*The Magnificent Setting of Chancellors Hotel makes it the perfect venue for your Christmas Celebrations. Whether it is Christmas cocktails and canapés, lunch, dinner or a buffet Chancellors Hotel situated on five acres of landscaped gardens, really is a Winter Wonderland.*



## Christmas 2009

Menus

## *Christmas Carvery Lunch Menu*

*@ £14.95 per head*

Inclusive of a free drink on arrival

Roasted Norfolk Turkey Breast with all the Festive Trimmings  
Pan Roasted Scottish Salmon with a Parsnip and Spinach Cream  
French Goats Cheese and Cranberry Compote Filo Tart (V)  
Garlic and Sage Roasted Potatoes  
Steamed New Potatoes with Olive Oil and Sea Salt  
Carrots and Sprouts with Chestnut Butter



Selection of Desserts

## *Christmas Finger Buffet Menu*

*@ £14.95 per head*

Inclusive of a free drink on arrival

Selection of Festive Meat, Fish and Veggie Sandwiches  
Creamy Stilton and Port Wine and Shallot Marmalade Crostini  
Chive and Black Pepper Blini with Smoked Salmon and  
Caviar Crème Fraiche  
Broccoli, Chestnut and Butternut Squash Tartlet (V)  
Mini Baked Potatoes with Sage and Onion Butter (V)



Selection of Desserts

*Lunch*

*Buffet*

# Christmas Choice Menu

@ £33.95 per head

## To Start

Cream of Broccoli Soup with Stilton and Roast Chestnut Cream (V)

Terrine of English Ham Hock, Rosemary Poached Pear and Grandma Singleton's Cheshire Cheese with Toasted Spelt Loaf

Warm Salad of Honey Roast Carrot and Parsnip with Peppered Beetroot and a Puy Lentil and Herb Vinaigrette (V)

Asparagus Mousse with Pickled Walnuts, White Truffle Mayonnaise and Softly Poached Quails Egg (V)



## To Continue

Free Range Norfolk Turkey Breast wrapped in Locally Smoked Bacon, served with an Apple, Cranberry and Cider Compote, Sage infused Fondant Potatoes and all of the festive trimmings

Roasted Breast of Gressingham Duck and Slow Braised Confit Duck Leg on Sautéed Savoy Cabbage and Chestnuts with a Port Wine and Dark Chocolate Jus

Pancetta Wrapped Fillet of Haddock on a Parsnip and Wholegrain Mustard Mash with Thyme Roasted Shallots and Red Wine and Balsamic Reduction

Winter Root Vegetable and Forest Mushroom Bourguignon served in a Filo Crown with Maris Piper and Sweet Potato Chips



## To Indulge

Christmas Pudding Shortbread Tower with Rum and Raisin Pastry Cream and Caramelised Apples (V)

Panettone Eggy Bread with Cheshire Farm Vanilla Ice Cream drizzled with Mulled Wine Syrup (V)

Good Old Plum Pudding served with Lashings of Brandy Sauce

Stilton and Shropshire Blue Cheese Board with Port Jelly and Homemade Festive Chutney

## Set menu priced at £18.95


### To Start

Cream of Broccoli Soup with Stilton and Roast Chestnut Cream (V)



### To Continue

Free Range Norfolk Turkey Breast wrapped in Locally Smoked Bacon, served with an Apple, Cranberry and Cider Compote, Sage infused Fondant Potatoes and all of the festive trimmings



### To Indulge

Panettone Eggy Bread with Cheshire Farm Vanilla Ice Cream drizzled with Mulled Wine Syrup (V)

## Christmas Canapé Selection

Smoked salmon and cream cheese roulade with caviar  
Honey and thyme roasted parsnips with Stilton and parsley dip  
Venison Pate on toasted rye bread with plum chutney  
Classic 'Pigs in blankets' with Apple and Calvados  
Turkey and Parma Ham skewers with sage butter  
Smoked Duck with orange and maple compote  
Mini baked potato with chive creme fraiche  
Turkey and Chestnut roulade with cranberry sauce  
Mini Bubble and Squeak patties



Selection of 3 plus 1 cocktail £6.95  
Selection of 5 plus 2 cocktails £9.95

Set menu

Canapés

## Contact

Call the Sales Team on 0161 907 7404

Email: [chancellors-conf@manchester.ac.uk](mailto:chancellors-conf@manchester.ac.uk)



## Booking Information

\*Canapé Evenings min 8 max 120

Buffets max 8- 120

Sit down meal 8-80

Sit down lunch 8-80

To confirm a £10 deposit per person require in advance.

Overnight  
accommodation  
from £49.00

Bookings Available  
for parties 8-120\*

For all  
enquiries  
0161 907 7404

# Booking