

NATIVE | (D) (S) (W)

**MEETINGS  
AND  
EVENTS  
MENUS**

**AT  
DUCIE STREET  
WAREHOUSE**

# SIT DOWN MENU



3 Course Menu

## STARTERS

Chicken gyoza with Yuzu Ponzu dipping sauce

Calamari with sriracha aioli & lemon

Aubergine, date syrup & zhoug [ve/gf]

## MAINS

Poulet breton, cider & mustard sauce & caramelised shallot [gf]

Plant based cheese & shallot pie, truffle aligot & baby leek [ve]

Pan-Roasted skate wing, lemon, kale & caperberries [gf]

All served with sharing herbed potatoes & seasonal veg [ve]

## DESSERTS

Chocolate tart, amarena cherry & praline [ve]

Lemon bavaois & hibiscus meringue [ve/gf]

Seasonal ice cream [vegan available]

## ADD EXTRA

Spritz or beer with nibbles +£10pp

**THE IMPORTANT STUFF:** Before ordering please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

v-Vegetarian    ve-Vegan    gf-Gluten Free

# WEDDING MENU



3 Course Menu

## STARTERS

Chorizo with sriracha aioli & crispy onion

Zucchini fritto & katsu curry sauce [ve]

Mini fondue with focaccia sticks [v]

## MAINS

Steak frites with peppercorn sauce

Pea & asparagus linguine with vegan feta & sun-dried tomato [ve]

Pan roasted skate wing with lemon, kale caperberries & crispy potatoes [gf]

## DESSERTS

Manchester tart, whipped custard, raspberry & coconut

Lemon bavaois & hibiscus meringue

Coffee & scone

## ADD EXTRA

Cheese Course +£5pp

Mini Digestif Cocktail +£5pp

Spritz or beer with nibbles +£10pp

**THE IMPORTANT STUFF:** Before ordering please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

v-Vegetarian ve-Vegan gf-Gluten Free

# FEASTING MENU



Sharing dishes served in waves

## WAVE 1

Muhammara bruschetta [ve / n]

Zucchini fritto with katsu  
curry sauce [ve]

Mini yorkies with beef &  
horseradish

## WAVE 2

Gochujang chicken wings

Baby chorizo with  
sriracha aioli

Oyster mushroom birria taco  
with chipotle & hibiscus hot  
sauce [ve/gf]

Vegetable gyoza with yuzu ponzu  
[v]

Hoisin tofu bao with spring  
onion, sesame & coriander [ve]

## WAVE 3

Mini Manchester tarts [v]

Mini lemon meringue pie [ve]

## ADD EXTRA

Cheese selection +£5.0pp

Spritz or beer with nibbles  
+£10pp

**THE IMPORTANT STUFF:** Before ordering please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

# FINEST FEASTING MENU



Sharing dishes served in waves

## WAVE 1

Chicken karaage with kewpie  
mayo

Labneh, harissa, dill sumac &  
dukkah with flatbread [v]

Prawn & chorizo with spring  
onion & sundried tomato

Zucchini fritto with katsu  
curry sauce [ve]

## WAVE 2

Lamb cutlet, ras al hanout,  
pomegranate & celeriac crisp

Smoked haddock, spinach, beurre  
blanc & caperberries

Sliced bavette steak, mushroom  
tarragon & shallot

Cauliflower shawarma, coconut  
yoghurt & dukkah [ve/gf]

Selection of potatoes &  
seasonal vegetables [ve]

## WAVE 3

Manchester tart with whipped  
custard, raspberry & coconut  
[v]

Lemon meringue, raspberry &  
basil [ve]

Chocolate delice, praline &  
amarena cherry [v]

Mini Scone

## ADD EXTRA

Cheese selection +£5.0pp

Spritz or beer with nibbles  
+£10pp

**THE IMPORTANT STUFF:** Before ordering please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

# STANDING MENU



Plates & bowls to feast upon  
5 dishes | 8 dishes

## SAVOURY

Muhammara bruschetta,  
walnuts & mint [ve]

Chorizo with sriracha  
aioli

Oyster mushroom birria tacos  
[ve]

Gochujang chicken wings

Grilled halloumi, coconut  
yoghurt & pomegranate [v/gf]

Padron peppers, lemon & salt  
[ve/gf]

Chicken gyoza with yuzu ponzu

Vegetable gyoza with yuzu ponzu  
[ve]

Hoisin tofu bao [ve]

## SWEET

Manchester tart with whipped  
custard, raspberry & coconut [v]

Coffee & scone

Lemon bavarois & hibiscus  
meringue

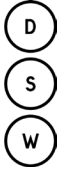
## ADD EXTRA

Spritz or beer with nibbles  
£10pp

**THE IMPORTANT STUFF:** Before ordering please make your serves aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.

v-Vegetarian    ve-Vegan    gf-Gluten Free

# DAILY DAY RATE MENU



Please select additional meat-free sandwich  
& two choices of salad.

## MONDAY

Bel Air Club Sandwich - grilled  
chicken, ham & American cheese  
on sourdough

Smoked mackerel & horseradish,  
pickled cucumber bagel

## WEDNESDAY

Pulled pork on brioche with  
sliced emmental

Ploughman's on sourdough [Ham,  
cheese, lettuce, Branston  
pickle]an ranch on Brioche

## FRIDAY

Smoked salmon & cream cheese  
bagel

Honey roast ham & mustard mayo  
on brioche

## TUESDAY

Medianoche with sriracha mayo  
on sourdough

Chicken pesto & rocket on  
flatbread

## THURSDAY

Reuben Sandwich - pastrami,  
sauerkraut, thousand island  
dressing & Emmental

Tuna & black bean ranch on  
brioche

**THE IMPORTANT STUFF:** Before ordering please make your serves aware  
of any dietary requirements or allergies. All our food is cooked  
fresh in our kitchens that use ingredients to which some people  
may be allergic.

# DAILY DAY RATE MENU



Please select additional meat-free sandwich  
& two choices of salad.

## MEAT-FREE SANDWICH OPTIONS

Coronation chickpea on beetroot  
flatbread [ve]

Italian vegetarian sub  
[aubergine, courgette, tomato,  
onion] [v/ve]

Bombay grilled cheese on  
sourdough [v/ve]

Garlic roasted aubergine on  
sourdough with date syrup &  
zhoug [ve]

Fried halloumi flatbread with  
cucumber & red pepper coulis  
[v]

## POTTED SALAD

Caesar salad with garlic  
sourdough croutons [v]

Pearl barley & roasted carrot  
with dill vinaigrette [ve]

Quinoa Tabbouleh [VE]

Superfood salad with cucumber,  
grains, spring onion & toasted  
walnut [ve]

Italian Orzo salad [v]

Tex-Mex-style sweetcorn salad  
[v]

Cobb Salad with avocado & vegan  
feta [VE]

Fattoush salad with Lebanese  
flat bread & sumac [ve]

Mediterranean black bean salad  
[V]

Greek Salad with tomato, onion,  
olives, potato, fine beans &  
feta [v]

## ADD EXTRA

Spritz or beer with nibbles  
+£10pp