

HARVEY NICHOLS

MANCHESTER CATHEDRAL EVENTS

Message from Stuart Marshall, Event Manager, Harvey Nichols Manchester

Thank you for your interest in Harvey Nichols at the Manchester Cathedral.

As a preferred caterer for the Cathedral, Harvey Nichols we will add that extra touch of luxury to a truly outstanding venue.

The Cathedral offers a unique space in the heart of the city and, as with any event at Harvey Nichols, we will plan with the same sense of style, creativity and flair for which we are renowned.

The Cathedral footprint means that we can help you create an event to suit your needs, whether it be a smaller gathering in the Regimental Chapel or a gala dinner in the Cathedral Nave. With a host of event partners, we will support and guide you to ensure your event is a fabulous success.

As recent recognition shows, the Second Floor Restaurant, under the guidance of Stuart Thomson, has become an established member of the Manchester restaurant scene and we will bring those exacting high standards to any event in the Cathedral. With menus starting at £47.50*, inclusive of VAT and all equipment, we believe we offer a very competitive option.

With regards,

Stuart
Phone: 0161 828 8809
Email: stuart.marshall@harveynichols.com
www.harveynichols.com

* Please note this menu price does not include the Manchester Cathedral hire charge

Manchester Cathedral Menus designed by Head Chef Stuart Thomson

"Chaplain"

starter

HAM HOCK
pear chutney, sourdough wafers

KEDGEREE
crispy hen's egg

main course

SLOW COOKED LAMB SHOULDER
preserved lemon, goats cheese gnocchi

RAINBOW TROUT
pickled carrot, spiced red lentils, coriander dressing

dessert

ICED APPLE SOUFFLE
apple crisp

BANANA CHEESECAKE
salted caramel ice cream

coffee

HARVEY NICHOLS AFTER DINNER BLEND
macaroons

£47.50

"Canon"

starter

SMOKED GOOSNARGH DUCK SALAD
pickled beetroot, hazelnut dressing

MACKEREL
panzanella salad

main course

GOOSNARGH CORN FED CHICKEN BREAST
pancetta wrapped thigh, spring cabbage, chive puree

COD "LANCASHIRE RAREBIT"
tomato cassoulet

dessert

LEMON MERINGUE PIE
short bread ice cream, raspberry jelly

VANILLA RICE PUDDING
armagnac soaked prunes

coffee

HARVEY NICHOLS AFTER DINNER BLEND
macaroons

£52.50

"Dean"

starter

CARPACCIO OF VENISON
blackberries, forager salad

SCOTTISH SALMON
poached, ceviche, cream cheese

main course

SIRLOIN BEEF
garlic mash, Bordelaise sauce

SEABASS
warm fennel salad, olive crushed potatoes, sauce verge

dessert

70% VALHRONA CHOCOLATE PAVE
white chocolate sorbet, cocoa nibs

MANUKA TEA SET CREAM
lime confit, brown sugar jelly, Manuka honeycomb

coffee

HARVEY NICHOLS AFTER DINNER BLEND
macaroons

£57.50