



DIDSBURY HOUSE HOTEL

— a luxury victorian villa —

CANAPÉS

PRIVATE DINING BBQ

BOWL FOOD

HOG ROAST

BUFFET

MIDNIGHT MUNCHIES



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Canapés

Cold

Crab & Celeriac Remoulade Filo Cup
Smoked Salmon & Goat's Cheese Mousse on Rye Bread
Chicken & Pistachio Terrine on Toast (N)
Crushed Avocado | Lime | Chilli & Coriander | Crispy Cup (V)
Beetroot & Feta Mousse | Caramelised Walnut | Croustade (V)(N)
Sun-Dried Tomatoes | Olives & Cream Cheese Profiterole (V)
Mini Thai Prawn Salad (Contains Sesame)

Hot

Popcorn Chicken | Cajun Mayo
Salt Cod Croquette | Aioli
Basil & Mozzarella Arancini (V)
Smoked Cheddar & Pear Tartlets (V)
Roast Beef Yorkshire Puddings | Mustard Mayo
Lamb Shoulder Fritter | Chive & Wholegrain Mustard Mayo
Tempura King Prawns | Ponzu Sauce

Dessert

House Macaron (N) (GF) (V)
Lemon & Thyme Posset (GF) (V)
Chocolate Profiterole (V)

PER PERSON

Choose SIX – 18 | Choose EIGHT – 22 | Choose TEN – 24 | Choose TWELVE – 26
AVAILABLE AS PRE-DINNER OPTIONS ONLY
CHEFS SELECTION – 9 | Choose FOUR – 12



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Private Dining

Starter

Smoked Salmon Carpaccio | White Crab & Celeriac Remoulade | Pickled Fennel & Radish
Braised Ham Hock & Lamb Shoulder Terrine | Apple & Chilli Chutney | Toasted Balsamic & Sourdough Bread
Cauliflower & Turmeric Soup | Toasted Pumpkin Seeds (V)
Butternut Squash Volute | Dill & Chervil Crouton | Chilli Oil (VV)
Roasted Figs | Goat Cheese Bon-Bon | Caramelized Pears (V)
Seared Hand Dived Scallops | Carrot Crisps | Pomegranate | Jerusalem Artichoke
Lobster & Ginger Bon-Bon | Lemongrass Cream | Salmon Caviar | Basil Oil
Mediterranean Vegetable Terrine | Cumin & Coriander Mousse | Asparagus Coulis | Micro Herb Salad (V)
Pressed Belly Pork | Ox Cheek Bon-Bon | Wild Mushroom & Truffle Purée

Main

Chicken Supreme | Truffle Mash | Rosemary Jus | Asparagus & Chantenay Carrots
Herb & Pine Nut Crusted Cod | Olive & Tomato Salsa | Aubergine Puree | Chargrilled Mediterranean Veg (N)
Confit Duck Leg | Pickled Red Cabbage | Fondant Potatoes | Tender Steam Broccoli | Jus
Red Lentil & Squash Stew | Smoked Paprika & Chickpea | Chargrilled Baby Aubergine (VV)
Lamb Rump (Served Pink) | Roasted Garlic & Cauliflower Purée | Pommes Anna | Jus | Seasonal Veg
Pan Fried Salmon Supreme | Crispy Kale | Fennel Purée | Curried Cauliflower | Baby Veg
Stuffed Guinea Fowl Breast with Wild Mushroom & Hazelnut | Fondant Sweet Potato | Crispy Bacon & Savoy Cabbage |
Braised Baby Leeks | Jus (N)
Pearl Barley | Roasted Baby Beetroot | Asparagus | Garden Pea (VV)
6oz Fillet Steak (Served Medium) | Oxtail Cake | Shitake | Saffron & Parsnip Purée | Chantenay Carrots
Halibut Supreme | Langoustine Sauce | Edamame Purée | Pressed Crushed Potatoes | Pak Choi
Duck Breast (Served Pink) | Beetroot Purée | Roasted Carrot & Turnip | Blackberry Jus | Fondant Potatoes
Wild Mushroom Gnocchi | Spinach Purée | Courgette Tagliatelle | Slow Cooked Cherry Tomatoes | Basil oil (V)
Sirloin Of Roast Beef | Yorkshire Pudding | Fondant Potatoes | Seasonal Vegetables | Jus



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Dessert

Blackberry Cheesecake | Ginger Nut Biscuit Base

Vanilla & Nutmeg Crème Brulée | Berries (GF) (V)

Vegan Avocado Chocolate Brownie | Raspberry Sorbet (GF) (VV) (V) (DF)

Lemon & Almond Polenta Cake | Raspberries | Meringue (N) (GF) (DF) (V)

Coffee Walnut Cake | Mascarpone Mousse | White Chocolate | Caramel (N) (V)

Dessert Tri: Lemon & Poppy Drizzle Cake | Raspberry Mascarpone Choux | Chocolate Caramel Marquise (V)

Double Chocolate Sticky Toffee Pudding | Salted Caramel | Clotted Cream Ice-Cream (V)

Tea, Coffee & Petit Fours

SET 3 COURSE MENU - 49.50 | CHOICE OF TWO - 54.50 | CHOICE OF THREE - 56.50

Choice menus must be pre ordered 14 days prior and table plan to be received 7 days prior to the event.

Choice menu information; A MAXIMUM of 3 starters, 3 main course and 3 dessert options are to be selected by the client and offered to your invited guests. Please note, it is not possible to order more than 3 options for each course for all guests. Therefore, please do not send the full menu to your invited guests - you must select 1, 2 or up to 3 choices from the menu and ask your guests to pre-order from these pre-selected choices.



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BBQ

Meat & Fish

Porterhouse Beef Burger

Chimichurri Minute Steak

Minted Lamb Steak

Honey, Thyme & Sriracha Chicken Thigh Skewers

Pork & Black Pudding Sausage

4oz Cumberland Ring

Beef Skewers - choose seasoning

- Honey & Mustard

- Spanish Harbour with Garlic, Paprika & Spices

- Brazilian Xin Xim with Aromatic blend of Garlic, Tomato, Chilli & Coconut

Chicken Skewers - choose seasoning

- Cajun

- Tandoori

- Lemon & Pepper

Sweet & Sour Prawn Kebabs

Sweet Chilli Salmon

Cod En Papilote

- Fennel & Lime

Salad & Accompaniments

Rocket | Parmesan | Balsamic Oil (V)

Penne | Pesto | Pine Nuts | Roasted Cherry Tomatoes (V) (N)

Lemon & Mint Tabbouleh (V)

Coleslaw (V)

Greek Salad (V)

Wedges | Cajun Sweet Potatoes (VV)

Lemon & Thyme Roasted New Potatoes (V)

Char Grill Corn on the Cob | Garlic & Chervil Butter (V)



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Vegetarian Option - Available On Request

Bean & Quinoa Burger

Spiced Halloumi & Char Grill Aubergine Skewers

Marinated Fennel with Sriracha

Half Pepper, Olive & Baby Mozzarella Parcel

Dessert

Salted Caramel Brownie (V)

Baked White Chocolate & Orange Cheesecake (V)

Coconut & Spiced Pineapple Cake (V)

4 MAINS | 5 ACCOMPANIMENTS | 3 DESSERTS – 30 PP

6 MAINS | 6 ACCOMPANIMENTS | 3 DESSERTS - 40 PP



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Bowl Food

Thai Chicken Thigh & Basil Sizzle | Steamed Rice

Pork Stir Fry with Egg Noodles

Lancashire Hotpot

Beef Bulgaria | Broccoli

Sicilian Style Caponata

Shepherd's Pie

Mushroom & Pancetta Risotto

Lentil & Sweet Potato Stew

Roasted Butternut Tagine

Cajun Bream | Herby Mash | Green Beans

Tikka Salmon | Wild Rice

Roasted Sea Bass | Lentils & Salsa Verde

Chicken & Chorizo Stew | Smoked Paprika

Gnocchi & Squash with Gorgonzola Sauce

Dessert

Double Chocolate & Caramel Mousse (V) (GF)

Seasonal Pavlova (V) (GF)

Lemon & Thyme Posset (V) (GF)

Spiced Apple & Berry Crumble (V)

PER PERSON:

THREE - 30 | FOUR - 35 | FIVE - 40



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Hog Roast

On The Spit

Pork Hog Roast

-or-

Roasted Side of Beef

-or-

Leg of Lamb

On The Side

Bread Rolls (V)

Green Mixed Leaf Salad (V)

Roasted New Potatoes | Rosemary (V)

Chunky Spiced Apple Sauce (V)

Sage & Onion Stuffing Balls (V)

Dessert

Salted Caramel Brownie (V)

Baked White Chocolate & Orange Cheesecake (V)

PER PERSON

Hog Roast - 35.50

Side of Beef - 38.50

Leg of Lamb - 38.50

Minimum 80 guests



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Buffet Menu

Mains

- Melanzane Parmagiana (N) (V)
- Squash & Lentil Curry | Basmati Rice (V)
- Lancashire Hot Pot | Red Cabbage | Crispy Sliced Potatoes
- 4oz Cumberland Sausage | Creamy Mash | Gravy
- Garlic & Chilli King Prawn | Broccoli | Egg Noodles
- Chicken & Bean Stew | Rich & Spicy Tomato Sauce
- Shin of Beef | Horseradish Mash
- Slow Cooked Honey & Mustard Chicken Thigh | Roasted Baby Potatoes
- Salmon & Spinach Lasagne with Ricotta

Salad & Accompaniments

- Lemon & Mint Tabbouleh (V)
- Bread Rolls | Butter | Olive Oil (V)
- Tomato & Goat's Cheese & Quiche (V)
- Wedges | Cajun Sweet Potatoes

Dessert

- Seasonal Pavlova (GF) (V)
- Coffee Walnut Cake (V) (N)
- Baked White Chocolate & Orange Cheesecake (V)

CHOOSE 3 MAINS | 4 SALADS & SIDES | 2 DESSERT - 45
CHOOSE 2 MAINS | 4 SALADS & SIDES | 1 DESSERT - 35
ADDITIONAL SIDE - 2 | ADDITIONAL MAIN - 3 | ADDITIONAL DESSERT - 2



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Munchies

Hot

Mini Cheese Burger

Baked Pizza | Selection of Toppings

Crispy Bacon Bap

Hot Dog

Cheese & Ham Toastie

Chicken Goujons | Cajun Mayo

Mini Lamb Pitta | Mint Yoghurt

Beetroot Pakora (V)

Mini Fish & Chip Scoops

Dessert

Chocolate Rocky Road

Doughnuts

Salted Caramel Brownie

PER PERSON

CHOOSE FOUR - 15 | CHOOSE FIVE - 17