



Evening Events Menus

*Winter / Spring
2012*

www.couturemanchester.com

COUTURE



Truly Different

Couture is delighted to be the People's History Museum's resident caterer. We bring with us an ethos in food and hospitality to this iconic venue that will make any event an occasion.

Our aim at Couture is to offer exceptional service and great food that will be the talking point of your event, conference or party. We create delicious, freshly prepared, locally sourced, seasonal British food that we believe really is truly different.

Our methods are pretty simple – small seasonal menus championing the often forgotten small producers and food served with a smile. Our chefs work together to ensure consistency of quality and variation: producing fabulous seasonal menus to suit all occasions. We aspire to be a caterer whose values are borne out by our actions.

The prices in this brochure are fully inclusive of the following based on between 20-50 guests;

- All food production costs
- Crockery, cutlery and glassware
- Standard white linen table clothes & napkins
- All service related equipment
- Event manager

The following additional charges will apply;

- Room hire
- £3 per head for service staff
- £4 per head for table settings and equipment (buffet and dinner menus only) for numbers over 50
- Furniture, additional kitchen equipment and tableware for seated events over 100

For all event & hospitality enquiries or to place an order please call
+44 (0)161 838 9190
 or e-mail
venuehire@phm.org.uk

www.phm.org.uk

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Canapé Menu

These beautifully created & crafted treats are served on stylish boards and will give any event an extra special feel.

4 canapés @ £8.50 pp (£6.50 if served before dinner)

6 canapés @ £12.50 pp

8 canapés @ £15.50 pp

HOT (select 2 of these)

- Fish & chips with lemon (cone)
- Chicken satay skewers
- Sausage rolls
- Bacon croquettes
- Breaded whelks & garlic butter
- Prawn & pork katafi rolls
- Mini pork scotch eggs
- Shredded duck with ginger and soy
- Mini burgers with caramelised onions in a sesame bap
- Mini Yorkshire pudding, roast beef, caramelised onion & horseradish
- Marinated lamb kofta

HOT VEGETARIAN (select 2 of these)

- Truffle & Reggiano Arancini (v)
- Parmesan fried courgettes (v)
- Mushroom croquettes (v)
- Cherry tomato & pearl onion tarte tatin (v)
- Welsh rarebit (v)
- Spring roll, plum dipping sauce (v)
- Baby jacket potato with chive cream (v)

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Winter / Spring 2012 | Page 3 of 13

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COLD (select 2 of these)

- Seared salmon roll, chives and white sesame
- Caramelised red onion & cheddar cheese tartlet (v)
- Handmade falafels with dip (v)
- Goat's cheese & sun blushed tomato crostini (v)
- Houmous, olive & sundried tomato crostini (v)
- Aubergine caviar with fire-roasted pepper (v)
- Sea bass ceviche
- Smoked duck with caramelised red onion
- Smoked mackerel & red slaw



DESSERTS (select 2 of these if having the 8 canapé option)

- Strawberry/blueberry/raspberry biscuit & custard shot
- Rich chocolate tartlet
- Lemon verbena, lemongrass & lemon balm posset
- White chocolate truffle
- Vanilla cheesecake
- Tiramisu
- Lemon sorbet & vodka shot (£1.00 supplement)



** Bowl food service option charged at an additional £1.50 per person*

Hot Buffet

This selection can be served buffet style or for a more informal 'grazing' option, as bowl food*. We have created interesting meat and fish options shown below with vegetarian and dessert options shown on the following page.

3 options @ £14.50 per person
4 options @ £16.50 per person

Meat & fish collection (max 2)

- Lancashire hotpot
- Cassoulet sprinkled with parsley & garlic bread crumbs
- Chicken or vegetable Thai green curry with steamed coconut rice
- Crisp braised pork belly, crisp shallot & peanut salad with coconut chilli vinegar
- Deep fried fish goujons with crisp basil and homemade tartar sauce
- Chicken pad Thai with bean sprouts, coriander, peanuts & lime
- Lamb steak on bubble & squeak with mint sauce
- Beef & ale stew with parsley & horseradish dumplings
- Roast pork belly, roast potato with sage & onion stuffing, crisp crackling & apple sauce
- Prawns with chilli & garlic in olive oil with confit tomato toasts
- Chicken thigh with coriander chilli & onion jam
- Sausage, mash & onion gravy
- Chilli salted squid with crisp garlic & coriander

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Vegetarian collection

- Vegetarian Lancashire hotpot (v)
- Potato hash & poached egg (v)
- Artichoke, broad bean, parsley & pearl barley salad (v)
- Giant cous cous, parsley tomato & olive (v)
- Grilled peppers with smoked paprika & sea salt (v)
- Radicchio, roast red onion, Cichoria salad with sweet balsamic (v)

Dessert collection

- Mini fruit kebabs with chocolate dipping sauce
- White chocolate and raspberry cheesecake shot
- Mini scones, jam & clotted cream
- Sherry trifle
- Homemade apple pie with fresh cream
- Jam or chocolate tart with crème fraîche



From our experience we usually recommend customers order at least 2 vegetarian options.

** Bowl food service option charged at an additional £1.50 per person*



Fine Dining Dinner

We pride ourselves on using the best seasonal ingredients beautifully presented to ensure that we exceed your expectations from start to finish. Our chefs have an extensive repertoire so if there is something you have in mind but don't see here just let us know!

3-course dinner @ £29.50 per person

4-course dinner @ £32.50 per person

STARTERS

- Free range chicken parfait, fig jam, toasted brioche
- Wild smoked salmon, red onion and caper berries
- Melon and seasonal fruits, orange caramel
- Goosnargh duck breast, orange and soft herb salad
- Fresh crab served in its shell with brown bread and butter

SOUPS (starter/middle course)

- Leek and potato with crumbled Stilton
- Wild mushroom
- Roasted plum tomato with basil
- Maple roasted carrot and ginger, chive cream

SORBETS (middle course only)

- Orange and Champagne
- Blackberry and anise
- Lemon and lime
- Mango

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Winter / Spring 2012 | Page 7 of 13

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MAINS

- Herb crusted rack of British lamb, pea and mint risotto, cocotte potatoes and olive jus
- Slow roasted belly pork, potato and apple croquettes, savoy cabbage, cider and sage jus
- Free range chicken supreme, savoy cabbage, bacon, mushrooms and butter roast potatoes
- Seared breast of Goosnargh duck, sweet potato puree, star anise cabbage and cherry jus
- Lemon & thyme crusted supreme of free range chicken with Dauphinoise potatoes, pancetta and peppercorn sauce
- Roast beef strip-loin, dripping potatoes, roasted carrots, parsnips, spinach and rich claret gravy

FISH

- Pan seared wild salmon with herb potatoes, braised fennel and pea veloute
- Seabass, saffron Lyonnais potatoes, cherry tomato confit, roasted baby leeks and hollandaise sauce
- Poached wild trout, sauteed samphire with lemon & tarragon butter sauce
- Pan seared fillet of British cod with braised peas, marjoram and lettuce, Moules Marinière sauce.

VEGETARIAN

- Goats cheese and shallot tart tatin, young leaves and walnut oil (v)
- Vine roasted tomato risotto, basil and rocket (v)
- Wood mushroom, wild rice & roasted pepper wellington, braised chicory and ratatouille jus (v)
- Grilled asparagus and baby leeks on wild mushroom polenta with fresh parmesan shavings and truffle oil (available April to September) (v)
- Homemade butternut squash, goats cheese ravioli with spinach and parmesan cream

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Winter / Spring 2012 | Page 8 of 13

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DESSERTS

- Seasonal fruits and berries, meringue and Chantilly cream
- Sticky toffee pudding with butterscotch sauce and real vanilla ice cream
- Dark chocolate and caramel tart, crème fraîche
- White chocolate & peanut butter "cheese cake" with roasted pineapple, lime salsa and caramel sauce
- Black treacle & stem ginger tart, clotted Devon cream and poached rhubarb
- Poached summer fruits with lavender parfait & hazelnut biscuit



CHEESE

Selection of British cheeses and accompaniments on a board for each table

- + £3.00pp instead of a dessert
- + £7.00pp in addition to a dessert

Minimum numbers: 30

Why not add a drinks package to this menu? See over page...



Drinks Packages

Available in conjunction with any of our menus.

Package A @ £6.50 per guest

- Half a bottle of house wine
- Half a bottle of mineral water

Package B @ £10.50 per guest

- Glass of Prosecco on arrival
- Half a bottle of house wine
- Unlimited mineral water

Package C @ £22.50

- Glass of Prosecco per guest on arrival
- Unlimited house wine
- Unlimited bottled beer
- Unlimited mineral water

Above served during main event and subject to an agreed time limit

Additional staffing and linen costs may be applied to your quote.

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Wine List

CHAMPAGNE

Brut Baron De Marck, Gobillard NV France £35.00
Fresh, fruity and appealing, bursting with apples and pears. (12.5% abv)

Brut Rosé, Henriot NV France £49.95
Elegance combined with remarkable concentration, great balance and attractive aromas of red fruits. (12% abv)

Pol Roger, Brut NV France £75.00
Premium non-vintage with more elegance, length and complexity than your average NV. (12% abv)

SPARKLING

Prosecco Brut, Argeo, Ruggeri NV Italy £25.50
Elegant with tiny bubbles, a palate of fresh green apple and a long, crisp finish (11% abv)

Brut di Pinot Nero Rosé VS, Ruggeri NV Italy £29.95
Ripe cranberry fruit intensity balances the bubbles and the crisp finish. (12% abv)

WHITE WINE

Ugni Blanc, La Cadence 2009 France £12.75
Crispy, fresh citrus and floral aromas. Lively with flavours of herb and apple (11% abv)

Sauvignon Blanc, De Gras 2010 Chile £15.50
Herbaceous characters, gooseberry, lychee and lemon (13% abv)

Pinot Grigio delle Venezie IGT 2009 Italy £17.95
Light and slightly spicy with flavours of fresh peaches and lemons (12% abv)

Exmoor Drive Chardonnay 2009 Australia £20.95
Pear, white stonefruit, roasted nuts and a creamy complexity (13.5% abv)

Sauvignon Blanc, Urlar 2009 New Zealand £24.95
Gooseberry, capsicum and lime flavours with a hint of passion fruit (14% abv)

Chablis, Olivier Tricon 2009 France £28.95
This is benchmark Chablis, with crisp, citrus overtones and a mineral finish (12.5% abv)

Truly Different

Winter / Spring 2012 | Page 11 of 13

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ROSE

- La Lande Cinsault Rosé, 2009 France** £15.95
A light, dry unoaked and refreshing rosé from the Languedoc region (12% abv)
- Pinot Grigio Blush IGT Veneto, 2009 Italy** £18.95
An aromatic rosé of freshly crushed cranberries and mineral elements (12.5% abv)
- Exmoor Drive Rosé, Xanadu 2009 Australia** £22.95
Lively berry fruits and crisp acidity lead to a refreshing and dry finish (13.5% abv)

RED WINE

- Carignan Vin de France, La Cadence 2009 France** £12.75
Full-bodied red packed with red berry aromas and hint of nutmeg (12% abv)
- Primitivo Salento, Boheme 2009 Italy** £15.50
Aroma of plums and strawberry jam (13% abv)
- Merlot, De Gras 2009 Chile** £17.95
Ripe raspberries and blackcurrants, a firm structure and soft tannins. (13% abv)
- Côtes du Rhône 2009 France** £20.95
Perfumed, fruity nose of violet and raspberry. The palate is balanced by juicy damson and raspberry fruit, smooth tannins and a spicy finish (14% abv)
- Billi Billi Shiraz 2007 Australia** £22.95
Medium bodied, with soft blueberry fruit, spices and subtle oak. (14.5% abv)
- Pinot Noir, Glen Carlou 2009 South Africa** £27.50
Round and velvety, with a glowing core of blackberry, currant and dark plum. (14% abv)
- La Chapelle d'Escurac 2007 France** £31.50
Ripe Bordeaux aromas of blackberry and touch of oak lift out of the glass (13.5% abv)
- Rioja Reserva, Bodegas Murua 2003 Spain** £34.95
Red cherries, leather, vanilla and liquorice are all detected (13.5% abv)

This is just a selection of wines available on sale or return. We are able to source a huge range of champagnes and wines outside this list on request.

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Terms & Conditions

- **GUEST NUMBERS:** Please note our prices are prepared on the basis of specific numbers. In the event of the final numbers falling below the minimum numbers agreed at the time of booking, you will be charged for the agreed numbers at time of confirmation. Any variation to the services that is requested by the client must be notified in writing not less than **3 working days** prior to the function. The Museum will endeavour to comply with any requests for variations, subject always agreeing with the client any alteration to the quotation that may become necessary. For the avoidance of doubt the Museum shall not be obliged to make any such variations.
- **ON BOOKING:** All events must be confirmed and a non-refundable holding deposit of 25% is required to secure your booking. Deposit amount will be based on 25% of the quoted price per guest multiplied by the approximate number of guests or, if guaranteed numbers have been given, the guaranteed number of guests. We may not be able to guarantee further bookings if settlement of a previous invoice has not taken place.
- **APPROXIMATE NUMBER OF GUESTS** if higher than agreed minimum must be supplied at your earliest convenience and a guaranteed number of guests is required at least **3 clear working days** before the function.
- **CANCELLATION OF BOOKINGS:** All events require a 25% deposit, which is non-refundable. Whilst taking every care to honour commitments, we will not accept liability for any errors, omissions or cancellations howsoever caused including conditions outside of their control (e.g. weather conditions, transport problems whether local or national, acts of terrorism, fire etc.)
- **ALL ACCOUNTS** must be settled within 21 days of the invoice date. Any invoice not settled within such a period will attract interest at the rate of 5% per month from the date of the invoice on the sums outstanding. We reserve the right to charge interest and/or collection charges.
- **BAR AND WINE PRICES** are correct at the date of printing but such items are subject to alteration without notice.
- **STAFFING:** Our prices are based on numbers from 10 to 50 guests between 09:00 and 17:00. Numbers below or above these numbers and outside these times will be subject to additional staffing costs. Standard out of hours staffing charge is £3.00 per guest for all events (standard service requirements). Special requests may require additional staff and these will be shown in your quote.
- **LINEN & TABLEWARE:** Standard linen and tableware are included in the prices shown but additional charges may be made for these items, furniture hire and associated costs for numbers over 50. These costs, if applicable, will be detailed in your quote.
- **PRICES IN THIS MENU EXCLUDE VAT.**
- **COMPLAINTS:** Any complaint must be received by the Museum in writing not more than **3 working days** following the event.
- **FORCE MAJEURE:** No liability is accepted for failure of performance due to strike lock out, hostilities or any other circumstances outside the Museum's control.
- **THIRD PARTY COMPANIES:** If any issues arise from the services supplied by a third party company, that company will be liable and not Couture or the Museum.
- **DAMAGE:** Breakages and losses by the client will be charged at replacement cost. Damage through damp or wet will be charged. Any equipment will remain the property of Couture and should only be used for its intended purpose.
- **LIMITATION OF LIABILITY:** No Liability is accepted for loss, damage or consequential loss, except to the extent required by law caused by the Museum's failure to perform its obligations (whether that failure is due to negligence on the part of the Museum, its officers, employees or sub-contractors or due to other causes), but nothing here in shall exclude the Museum's obligation to pay compensation for death or personal injury as required by law.
- **NO VERBAL REPRESENTATIONS** or arrangements are recognised by Couture and these terms and conditions shall only be modified by a supplementary written Contract.

TO CONFIRM YOUR BOOKING, PLEASE SIGN AND RETURN

I/We have read, understood and accept the Terms and Conditions as supplied and confirm the appointment of Couture to carry out the Catering Services.

VENUE..... DATE.....

SIGNED..... NAME.....

FOR AND ON BEHALF OF..... DATED.....

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