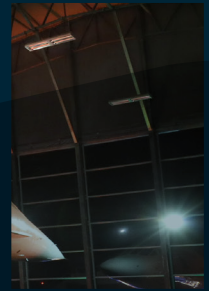


# BANQUETING AT

## CONCORDE CONFERENCE CENTRE



Catering for up to 700 people, The Hangar offers your guests to opportunity to enjoy our exceptional hospitality whilst seated under the wings of the world-famous Concorde.

Our venue will provide a unique and unforgettable setting for your next banquet and we have curated the perfect package to impress your guests.

*From £39pp*

# YOUR BANQUET INCLUDES

Exclusive hire of the Hangar (8am to 1am)

Arrival drinks reception\*

Three-course meal followed by tea & coffee

Access onboard the Concorde!

A red carpet welcome within the Hangar

Concorde steps dressed in organza with bay trees at the foot of the steps

A colour wash over the Concorde

Your logo projected onto the nose of the Concorde

Dance floor

Speakers & Handheld radio mic for speeches

Full cash bar service

White or black linen tablecloths and napkins for your tables

Lit star cloth boards to illuminate your banquet

Table numbers, stands and menus

Easel to display your seating plan

Coat rails (unstaffed)

Hangar tables and chairs

6m by 2m stage with lectern if required

Free WIFI

Free car parking for guests

\*One glass of prosecco or wine, or one bottle of beer per person.

AV packages available on request

Venue to be cleared by 3am

# YOUR MENU OPTIONS

Our team of chefs is renowned for their inspired menus and beautifully presented food, influenced by the finest North West produce.

This menu provides a collection of dishes to suit all tastes and our team is on hand to guide you in choosing the perfect selection for your guests.

## CANAPES

Supplement - £11.00pp for a selection of 5 OR £2.50 each

### HOT CANAPES

Beef bolognese croquette, aged parmesan

Smoked haddock and Gruyère tartlet

Vegetable gyoza, Szechuan oil **V**

Mediterranean burger - Lamb, brioche bun, mint and cucumber yoghurt **Gf**

Wild mushroom and parmesan risotto, red pepper **V**

Bourbon pork - Braised pork cheek, bourbon glaze, pickled turnip **Gf**

Homemade crab cake, lime, chilli, Thai basil **Gf**

### COLD CANAPES

Cured salmon, sweetcorn blini, salmon roe

Ham terrine - Pressed Lancashire ham, spiced pineapple, coriander shoots

Shropshire Blue tartlet, mulled wine jelly **V**

Young beetroot, Yellison goats' cheese, tarragon **V** **Gf**

Bury scotch egg:

Bury black pudding scotch egg, spiced ketchup

Smoked mackerel sushi, pickled pink ginger **Gf**

Feta cheese, herb cracker, olive, basil **V**

## THREE COURSE MEAL

### BREAD

More! Artisan bakery sourdough with salted butter

### STARTERS

Wild mushrooms on toast with Blacksticks Blue cheese, pickled walnuts & herb oil **V**

Pressed Lancashire ham with Martins Craft Bakery wholemeal bloomer, homemade salad cream & lamb's lettuce

British tomato soup with oregano oil, black pepper & smoked sea salt focaccia bread **Vg**

Crispy, breaded Cackleberry Farm hens' egg with Spillman's asparagus, fresh podded peas & marmite croutons **V**

Bolognese croquette with local baby gem, parmesan, garlic sourdough & herb oil

### MAINS

Manchester IPA braised beef cheek served with smoked butter mash, roasted carrot & locally grown kale

Grilled butternut squash served with sage gnocchi, squash velouté, pine seeds & herb oil **Vg**

Lightly spiced chicken breast served with Bombay potatoes, spiced butternut squash, tandoor cauliflower & mint raita

Wild mushroom suet pudding served with local greens, truffled potatoes & double cream **V**

Chargrilled chicken breast served with garlic roasted potatoes, lemon broccolini, vine tomatoes & basil oil

Braised shoulder of lamb served with braised red cabbage, roasted carrot & herb dumplings

### DESSERTS

Lemon meringue tart with lime gel, Oakchurch Farm raspberries & minted sugar **V**

Double chocolate pot with burnt butter caramel, chocolate brownie & hazelnut brittle **V**

Homemade sticky toffee pudding with butterscotch sauce, milk ice cream & praline tuile **V**

Apple crumble tart with vanilla custard & blackberry sorbet **V**

Jelly & Ice cream- Strawberry & Pimm's jelly with macerated strawberries & Cheshire Farm ice cream **V**

### TEA & COFFEE

Freshly made coffee, traditional teas, herbal teas with 2% milk

**V** Vegetarian

**Vg** Vegan

**Gf** Gluten Free

**Gf** Gluten Free Available

**CONTACT US TO DISCUSS YOUR BANQUET:**  
[sales@concordeconferencecentre.co.uk](mailto:sales@concordeconferencecentre.co.uk)

Minimum numbers apply. All prices exclusive of VAT