

LUNCH/DINNER MENUS

The finest, freshest ingredients are the starting point for our outstanding food. Our Executive Event Chef has based these seasonal menus on the best of traditional dishes, combined with contemporary flavours of Europe, to produce a range of tastes to stimulate any palate.

You can compile your own menu from the dishes on our list or if you prefer we will work with you to create a perfectly balanced meal for your guests to savour.



To make a booking please call Imperial War Museum North on 0161 836 4042 or email conferencesnorth@iwm.org.uk

£33.95 per person

TO START

- Caramelised shallot, dolce latté and vine ripened plum tomato tarte tatin, with a rocket salad dressed with balsamic and herb vinaigrette
- Chicken and wild mushroom parfait with spiced plum chutney, mixed baby leaf and a herb crostini
- Ham hock terrine with parsley, spiced apple and ginger relish with herb leaves
- Rocket, sunblush tomato and Roquefort tart with endive and herb salad and black rice vinegar oil

FOR MAIN

- Corn-fed chicken supreme, roasted with thyme, bubble 'n' squeak potato cake, wilted baby greens, crispy pancetta and a shallot gravy
- Roasted belly of pork, on a garlic mash with caramelised shallots and an apple jus
- Mille feuille of chargrilled aubergine, plum tomato and goats cheese, lemon dressing and parmesan crisp
- Roast fillet of hake with rocket pesto mash, slow roasted plum tomatoes and caramelised leeks

FOR DESSERT

- Lemon curd and blueberry bread and butter pudding
- Tian of exotic fruits, with mango bavarois and pistachio nut tuille
- Cappuccino crème brûlée, with pecan nut shortbread
- Vanilla panna cotta with a coffee and sambuca foam

£36.95 per person

TO START

- Fresh and smoked salmon tower, with a fresh dill, tomato and lemon dressing
- Goats cheese and fresh burst tomato with marinated courgettes timbale with rocket, herb dressing and balsamic glaze
- Salad of marinated artichoke hearts and asparagus, with toasted pine kernels, and sherry vinegar dressing
- Chilli spiced pear filled with blue cheese presented with parma ham and rocket

FOR MAIN

- Pan-fried chicken breast with sage dauphinoise potatoes, green beans with redcurrant and red wine jus
- Seared salmon with braised fennel, potato rosti, French beans and chive beurre blanc
- Slow braised lamb shanks, champ potato, sautéed savoy with mint and parsley sauce
- Wild mushroom and pine nut pithivier, with watercress butter sauce

FOR DESSERT

- Chocolate marquise with roast hazelnut cream and white chocolate sauce
- Lemongrass and ginger panna cotta, with mango salsa and chilli tuille biscuit
- Pear and ginger cheesecake
- Fresh raspberry crème brûlée, with almond tuille

Milburns reserves the right to substitute menu items when supply dictates for an item of equal or greater value without prior notification. Please be advised that we cannot guarantee our food is prepared in a nut free environment. Packages are subject to minimum numbers and Venue hire. All prices are per person unless otherwise stated. All prices are exclusive of VAT at the prevailing rate.

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Add a little extra...

SOUP £3.75 per person

- Spiced apple and parsnip soup with toasted almonds and rosemary oil
- Butternut squash and ginger soup with sage cream
- Roasted plum tomato and basil soup with ciabatta croutons
- Sweet potato and lemon grass soup
- Watercress, sorrel and crème fraîche soup

CHEESE £5.75 per person (served by table)

- Traditional British cheeses dressed with celery, figs, grapes and chutney.
Accompanied by breads and biscuits

COFFEE

- All menus are served with freshly brewed coffee and tea

WHY NOT ADD A FINISHING TOUCH?

- Belgian chocolate truffles £1.95
- Traditional Turkish delight £1.95

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