

thecircle



Come in out of the cold this Christmas



Come in out of the cold this Christmas and celebrate

The festive season in the warmth of The Circle's new £250,000 restaurant, The Kitchen, a true Winter Wonderland. The Circle Club and The Kitchen offer an original and stylish venue for your glamorous Christmas party in a prime and central location in Manchester. The Kitchen's theme is rough-luxe combining traditional understated British style with modern luxurious touches. Features include a sweeping staircase, zinc bar, leather chesterfields and porter chairs. Neil Lorenzo, our award winning head chef, has created a sumptuous menu based on traditional Christmas cuisine with modern, contemporary edges.



Benefits of holding your event at The Circle this Christmas include:

- Complimentary glass of Champagne*
- Access to the club after your meal without a fee
- Free meal for the event organiser*
- Designated account manager
- 3 different rooms and areas to choose from
- No hire fees

Our friendly staff will ensure your Christmas party is celebrated to the full, leaving no detail forgotten. Whether you want to dance the night away or choose a more decorous celebration, TheCircle will facilitate your party ideas to their full potential and beyond. Once you've chosen to host your Christmas event at the club we will go to every effort to make it successful and memorable. A belief in the strength of a personal touch is evident and you will be assigned a project manager to discuss your individual requirements and wishes. You can choose your own level of involvement.

* Terms and conditions apply

Kitchen at the circle club

Join us at our stunning new restaurant within the historic Victorian atrium of the Barton Arcade. Enjoy live music while you dine on Friday and Saturday evenings. With pockets stuffed full of old melodies and broken down chords peeping out from under their hats, our bands will charm you with a collection of warm, wild and adventurous songs and voices to sour honey. Folk, jazz, blues and eerie otherworld places are the sounds on display.

You can join us early for freshly baked pastries, light bites at lunches and until late for three-course meals including fresh fish and steaks. Sunday lunch will never be the same again, with diners able to choose from whole roasts and poultry with all the trimmings to share among groups of four to five people. Whole Gressingham Duck, Rib Beef with Horseradish and Free Range Chicken with Sage & Onion or Pork Belly with Stornaway Island Black Pudding to share.

Opening times:

Breakfast:

Monday - Saturday: 9am - Midday

Lunch:

Monday - Wednesday: Midday - 3pm

Thursday - Sunday: Midday - 5pm

Afternoon tea:

Monday - Saturday: 3pm - 5pm

Dinner:

Monday - Thursday: 5pm - 10pm

Friday - Saturday: 5pm - 10.30pm





Christmas Menu 2009

Evening

Sunday to Wednesday - 3 courses - £35.00

Thursday to Saturday - 3 courses - £39.50

Lunch

Monday to Sunday - 2 courses - £15.50

Monday to Sunday - 3 courses - £19.50

Butternut Squash & Bramley Apple Soup crusty bread & butter

Cornfed Chicken Liver Parfait brioche crostini, pear chutney

Smoked Salmon Blini beetroot jelly, cream cheese

Roast Mediterranean vegetable short tart red onion marmalade (v)

Free Range Turkey Breast pork & chestnut stuffing, smoked pancetta, sage mash, wild mus room sauce

Gressingham Duck Breast celeriac puree, lentils & spinach, tarragon cream

Vermouth Baked Cod basil cream & tomato diamonds, chive new potatoes

Goats Cheese & Leek Parcel pine nuts, parmesan, aubergine puree (v)

*All mains served with garlic & rosemary roast potatoes, honey roast
carrots & parsnips, chilli greens & beans*

Traditional Crimbo Pud booooozy cream

Panettone Bread & Butter Pudding banana parfait

Chocolate Torte tangerine mousse

Selection of Cheese & Biscuits pear chutney



MOËT & CHANDON
CHAMPAGNE
★



Christmas Buffet Menu 2009

Christmas buffet 2009 £20 per person for parties of 70 or more

Section 1

Marinated chicken satay kebabs & sweet chilli dip
Slow braised b.b.q pork ribs with honey & ginger
Chickpea fritters with yoghurt & mint dip
Cajun spiced chicken wings in herb breadcrumbs with aioli
Slow roast tomato quiche with cheddar cheese
Cream of wild mushroom in puff pastry
Rocket & parmesan salad with balsamic dressing
Selection of samosas & tempura pakora
Roast Mediterranean vegetables with feta cheese
Basmati rice & peas
Selection of marinated olives & sunblushed tomatoes

Section 2 (attended by the cook)

Fruits of the Sea Paella Pan
Dressed king prawn salad with lemon, parsley & chilli
Roast rib of beef with garlic, rosemary, house relish & pickles
Smoked pancetta wrapped turkey breast with pork sausage & chestnut stuffing
Crispy Gressingham Duck with port & orange
Steamed new potatoes with butter & chives
Whole honey roast carrots

Section 3 (to be served by waiting staff)

Profiteroles
Chocolate torte with vanilla sauce
Forest fruit pavlova's with sweetened mascarpone
Office Party Mince Pies & Mistletoe!

Book you're party TODAY to ensure you secure the best date for you and your party.

Email: kitchen@thecircleclub.com

or call: 0161 817 4921



Kitchen @ The Circle Club
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