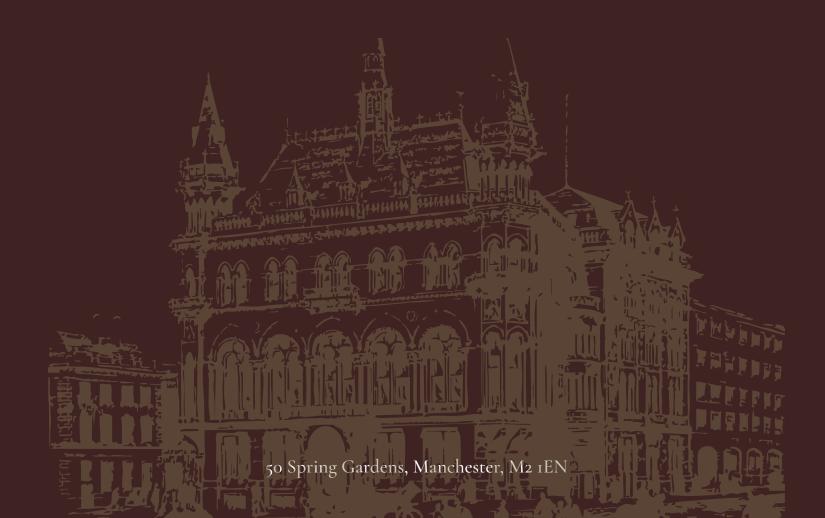


# PRIVATE HIRE







### A Homage to the Golden Age of High Society

Set in the stunning 19th Century architecture of the Manchester Liberal Reform Club's original dining room where politicians, bankers, lawyers and professions of all kinds gathered. The great and the good of Manchester society convened for discourse and pleasure.

Grand Pacific Manchester has been described as the city's most beautiful restaurant and has always been a go-to place for celebrations.

Let us show you why.



# PRIVATE DINING ROOM

Tucked away behind the grandeur of the main dining hall, The Rose Room offers an intimate escape for your celebration. Bathed in soft light, rich in character and Grand Pacific's signature blend of refined service, exquisite cuisine and timeless style.

SEATED 30 PAX STANDING 50 PAX



#### RESTAURANT

The main restaurant, now a Grade-II listed building, with soaring ceilings, ornate decor and a dramatic central bar. Effortlessly channeling colonial era glamour with tropical accents and luxurious finishes

SEATED + PDR 94 PAX + 30 PAX STANDING 150 PAX



#### BAR

Proudly in the centre of the restaurant, Grand Pacific's bar is a statement of pure elegance. Framed by soaring columns and illuminated by the warm glow of vintage chandeliers, it's a place where time slows and conversation flows.

SEATED 30 PAX + 15 STOOLS

STANDING 100 PAX

#### CLASSIC MENU

£45.00 per person

#### STARTERS

Today's Soup <sup>VE</sup> Bread & Whipped Butter

Heritage Beetroot Carpaccio <sup>v</sup> Yellison Goats Cheese, Maple Roasted Baby Beetroots, Aged Balsamic

**Chicken Liver Parfait** Fig Chutney, Endive & Brioche Melba Toast

#### MAINS

Provençal Baked Cod Fennel, Tomato & Red Pepper, Courgette & Basil, Sauce Vierge

Roasted Corn-fed Chicken Breast Garlic Mashed Potatoes, Roasted Shallots, King Oyster Mushroom, Crispy Kale, Roast Chicken Sauce

Mushroom Risotto <sup>ve</sup> Roasted King Oyster Mushroom, Crispy Onion & Thyme Pangrattato

#### DESSERTS

**Sticky Toffee Pudding**Caramel Sauce, Vanilla ice cream

Chocolate Tart <sup>VE</sup> Cherry, Cocoa & Black Sesame Crisp, Lemon Cream





#### PRESTIGE MENU

£59.00 per person

#### STARTERS

Pan Roasted King Scallops Sweetcorn Puree, Chorizo Crumb

Grand Pacific Scotch Egg Burford Brown Egg, Apple & Celeriac Remoulade, Bacon Jam

> **Today's Soup** <sup>VE</sup> Bread & Whipped Butter

#### MAINS

**Squash Ravioli** <sup>VE</sup> Sage Roasted Pumpkin, Seed Pesto

**Whole Roasted Cornish Sole**Brown Shrimp, Samphire, Lemon, Brown Butter &
Garlic Mash

Sirloin Steak with Green Peppercorn
Parmesan & Truffle Fries, baby water cress and
grilled plum tomato

#### DESSERTS

Vanilla Crème Brulee Lemon & Poppyseed Biscuits

Sticky Toffee Pudding Caramel Sauce, Vanilla ice cream

Chocolate Tart <sup>VE</sup> Cherry, Cocoa & Black Sesame Crisp, Lemon Cream







Make it a celebration to remember

For more information, please contact Sophie:

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