

MANCHOT PRIVATE DINING & EVENTS



FINE DINING MEETS YORKSHIRE CHARM

Elevating your event with exceptional catering and service.

WHO WE ARE

From the wife and wife team that brought you Manchot Tapas Bar & Restaurant, Emma and Nicole hit the ground running with innovative dishes, packed with flavour alongside exceptional service with that special Yorkshire charm. With their combined experience spanning over 20 years in the game from events to fine dining and Manchot's rapid success, we are very excited to bring our skills to you. Delivering bespoke food and drinks packages, including service, planning and everything inbetween.



CONTACT US

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COLD BUFFETS

MIN 10 PERSONS

GRAZING TABLE £15PP



- Charcuterie Meats
- Cheese and Crackers
- Pork Pies
- Cheese and Basil Twists
- Sausage Rolls
- Fruit
- Assorted Nibbles (Habas Fritas etc)
- Olives
- Chutneys
- Crudites

STANDARD BUFFET £15PP



- Choice of 2 Salads
 - Coleslaw
 - Potato Salad
 - Green salad
- Choice of 3 Sandwich Fillings (fresh rolls)
 - Ham Salad and Mustard Mayo
 - Cheese Savoury
 - Egg Mayo
 - Chicken Salad and Mayo
 - Tuna Mayo
- Yorkshire Crisps (2 flavours)
- Choice of 1 Savory Pastry
 - Sausage/veggie rolls
 - Cheese Twists
 - Pork Pies
- Desserts
 - Chocolate Chip Cookies
 - Flapjack

COLD BUFFETS CONT.

DELI BUFFET £20PP



- Deli Sandwiches:
 - New Yorker
 - Chicken And Pesto Mayo
 - Cheese And Carmelised Onion Chutney Salad
 - Falafel Flatbreads With Sweet Chilli And Houmous
- Charcuterie Meats
- Artisan Cheese And Bread

DELUXE BUFFET £30PP



- Salads – Broccoli Salad, Coleslaw & Potato Salad
- Choice Of 3 Sandwich Fillings (Fresh Cheese Topped/Tiger Rolls, Pittas and Wraps)
 - Cheese Savoury
 - Prawns, Marie Rose and Gem Lettuce
 - Ham Salad and Mustard Mayo
 - Sweet Chilli Mayo Chicken
 - Falafel, Humous and Sweet Chilli
 - Pesto Mayo Chicken
- Yorkshire Crisps (3 Flavours)
- Choice Of 2 Fresh Savoury Pastries
 - Pork Pies
 - Sausage/Vegetarian Rolls
 - Cheddar/Parmesan and Italian Herb Twists
 - Galettes (Various Fillings)
- Desserts - Cookies, Brownies & Flapjacks

COLD BUFFETS CONT.

LUXURY BUFFET £40PP

- Salads
 - Broccoli Salad
 - Coleslaw
 - Potato Salad
- Choice Of 4 Sandwich Fillings (Fresh Cheese Topped/Tiger Rolls, Pittas and Wraps)
 - Cheese Savoury
 - Prawns, Marie Rose and Gem Lettuce
 - Ham Salad And Mustard Mayo
 - Sweet Chilli Mayo Chicken
 - Falafel, Humous and Sweet Chilli
 - Pesto Mayo Chicken
- Yorkshire Crisps (3 Flavours)
- Choice Of 2 Fresh Savoury Pastries
 - Pork Pies
 - Sausage/Vegetarian Rolls
 - Cheddar/Parmesan and Italian Herb Twists
 - Galettes (Choose from The Following)
 - Honey Chorizo and Goats Cheese
 - Tomato, Red Pesto and Mozzarella
 - Spinach and Ricotta
 - Blue Cheese and Mango Chutney
 - Salami, Tomato, Mozzarella and Basil
- Choice Of 2 Quiche Flavours
 - Lorraine
 - Goats Cheese and Caramelized Onion
 - Sun-Dried Tomato and Feta
 - Chorizo and Manchego
 - Mediterranean Vegetable and Pesto
- Charcuterie Meats, Cheese and Artisan Bread
- Desserts
 - Cookies (Various Flavours)
 - Brownies
 - Flapjacks
 - Fruit

HOT TAPAS BOARDS



SHARING BOARDS - £45PP

- Sundried Tomato and Mozzarella Arancini Served with Pesto
- Fried Panko Breadcrumb Goats Cheese with Caramelized Onion Chutney
- Tempura Sea Bass Bites Served with Tartare Sauce
- Tartiflette - Baked Cream, Reblochon Cheese, Smoked Bacon Lardons and Sliced Potato
- Tempura Vegetables Served with Sweet Chilli Sauce
- Falafels, Served on Flatbreads with Red Pepper and Garlic Houmous and Sweet Chilli Sauce
- Salmon Fillet Served with Mango Salsa
- Soy and Garlic Marinated Chicken Satay Skewers

EXTRA OPTIONS £7PP (PER ITEM):

- Fillet Steak, Potato Rosti and Blue Cheese/Peppercorn Cream
- Duck Breast, Potato Champ and BlackBerry Sauce

DESSERT BOARDS £7PP:

- Brownies and Chocolate Cream
- Vanilla Sponge, Fresh Cream and Compote
- Pecan Tarts Served with Clotted Cream
- Fresh Berries and Brymor Vanilla Ice Cream

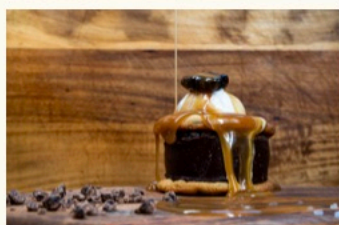
PRIVATE DINING

MIN 6 PERSONS/MAX 20

PRIVATE DINNER PARTIES - £80PP

Fully catered dinner parties, prepared by us and cooked to serve at your venue.

PREP, SERVICE AND CLEAN DOWN ALL INCLUDED



SAMPLE MENUS

STARTERS:

- Chilli Tempura Prawns, Served with Sam Tom Dressed Papaya Salad and Sweet Chilli Sauce.
- Sun-Dried Tomato, Red Pesto and Fresh Mozzarella Arancini Balls Served with Tomato Chutney.
- Black Pudding and Scotch Duck Egg, Served on A Stilton Crostini with Tomato Chutney

MAINS:

- Fillet Steak and Tartiflette (Baked Sliced Potato, Crème Fraiche, Cream, Garlic, Smoked Bacon and Reblochon Cheese) And A Dressed Green Salad. (+£4pp)
- Steak Sauce Options:
 - Chimichurri
 - Stilton
 - Peppercorn
 - Café De Paris
- Duck Breast and Chilli and Cherry Jus Served with Celeriac Mash and A Dressed Green Salad.
- Chicken Breast Stuffed with Wild Mushroom and Cream Cheese, Served with An Italian Cream and Red Pesto Sauce, Lyonnaise Potatoes and A Dressed Green Salad
- Thai Monkfish Massaman Curry Served with Coconut Rice and Thai Rainbow Salad
- Panko And Parmesan Fried Aubergine Parmigiana Served with Cherry Tomatoes, Fresh Mozzarella and Roasted Red Pepper Drizzle.



SAMPLE MENUS CONT.

DESSERT OPTIONS:

- Pecan Pie Served with Brymor Vanilla Ice Cream
- Lemon Meringue with Double Cream
- Yorkshire Curd Tart Served with Clotted Cream and Filey Bay Whiskey-Soaked Raisins
- Triple Chocolate and Hazelnut Baked Alaska with Dark Chocolate and Berry Ganache
- Traditional Tiramisu

Cheese Board

Three Ridings Coffee and Petit Fours

Bespoke Drinks/Wine/Cocktail Packages Available

