

CHAPMAN HOLMES

C O R P O R A T E C A T E R I N G

CHAPMAN HOLMES

CATERING

Professional hospitality, delivered to the highest standard

At Chapman Holmes, we understand that every corporate event is an opportunity to make a lasting impression – on clients, colleagues, and partners alike. With over 35 years' experience in premium hospitality, we provide outstanding catering and bar services for business events across the UK.

From conferences and product launches to client receptions and staff celebrations, our team delivers seamless service, exceptional food, and expertly crafted drinks that reflect the quality and professionalism of your brand.

TRUSTED BY



A close-up photograph of several hands holding wine glasses in a toast. The glasses contain red and white wine. The background is a dimly lit room with warm, bokeh lights from string lamps. The text 'ARRIVAL DRINKS' is overlaid in the center in a white, serif font, with a thin white horizontal line underneath it.

ARRIVAL DRINKS





CANAPÉS

CANAPES

STANDARD

Brie, black grape & kiwi on a stick (V) (GF)
Chipolata sausage in honey & ginger (W)
Tiny Indian vegetarian samosas, soya dip (W) (VG)
Handmade Swedish meat balls (W)
Pesto cream cheese on croute-sundried tomatoes (V) (GF/VG available)
Mature Lancashire rarebit-caramelized onion jam (W) (V) (GF available)
Trio of seasonal melon (VG) (GF)
Marinated olives and breadsticks (VG) (placed around room and bar)
Tiny Caesar salad (V)
Mini spiced chicken fillet on a stick (W) (GF)
Smooth chicken liver parfait on croute-tomato jam (GF available)
Crostoni with olive tapenade-basil micro herbs (VG) (GF available)
Cherry vine tomato, mozzarella and basil skewer (V) (GF)
Miniature vegetarian spring rolls, chilli dip (V) (W)
Piri-piri prawn kebabs (GF)

LUXURY

Miniature croque-monsieur (W) (VG /GF available)
Chinese vegetarian samosas-chilli dip (W) (VG)
Beef carpaccio on leaf with aged parmesan (GF)
Blinis with smoked salmon, crème fraîche & dill
Tempura asparagus -Japanese dip (W) (VG)
Duck spring rolls-sweet chilli dip (W)
Pulled ham hock bon-bon-homemade piccalilli (W)
Salmon mousse on croute with lemon and micro dill
Miniature Yorkshire pudding, rare beef-onion jam (W)
Asparagus, charred haloumi on croute-coriander salsa (V) (GF available)
Quorn and seeds in a cup-salsa (VG) (W)
Miniature chicken satay (W)
Smoked salmon rondels, lemon cream cheese-micro coriander
Monkfish wrapped in cured ham-pineapple salsa (GF)
Tiny homemade lamb koftas (W) (GF)
Bruschetta of mozzarella, tomato, asparagus & thyme (V) (GF available)
Goats cheese pesto croute - red pepper and tomato scent-micro basil (V) (GF available)
Spicy king prawns on sticks (GF)

DELUXE

Smoked salmon roulade with caviar and micro dill
Beef pastrami-truffled cauliflower (GF)
King prawns wrapped around gravadlax on skewers (GF)
Handmade tiny steak pie with Boddington ale (W)
Smoked duck, fig & walnut crostoni-Cathedral honey (GF avail)
Miniature fillet Rossini on croute (W)
Croute of wild mushrooms and asparagus-lemon foam (VG) (W)
Yaka-tori chicken on a stick (W) (GF)
Hot smoked salmon with quail eggs (GF)
Handmade Thai fish cake on a spoon- Provençale dip (W)
Moroccan lamb lollipop (W) (GF)
Shredded duck, cucumber, spring onion & hoi sin pancakes (W)
Treacle beef fillet-sour cream and micro chives (GF)
Selection of Japanese sushi-soya sauce (GF)
Burnt scallops, sweet chilli and crème fraîche, on a spoon (W) (GF)
Charred blue fin tuna on leaf with soya, wasabi and sweet peppers
Stuffed vine leaves with Moroccan dressing (GF) (VG)
Creamy local sourced goats cheese on a croute, onion jam (V)

We recommend selecting a minimum of 4 different varieties of canapés



MAIN COURSE

MENU A

STARTERS

"Your choice" of any **Seasonal homemade soup** (butternut squash and orange/ carrot and coriander /wild mushroom/authentic minestrone/cherry vine tomato and basil) Please ask team

**

Italian salsa - mini mozzarella, rocket, ciabatta crouton, basil oil (VG/GF available)

**

Caesar salad with baby gem lettuce, anchovies, crouton, classic dressing with parmesan (VG/GF available)

MAIN COURSE

Roasted lemon & thyme chicken breast, potato fondant, green beans, seasonal carrots with a chicken jus.

**

Poached fillet of salmon, served on seasonal leaf, charred lemon and hollandaise-served cold - hot new potatoes with chive butter - family served.

**

Duck leg confit, charred pak choi and Chinese vegetables, fondant potato, sweet dressing.

**

Tomato gnocchi with tender stem broccoli, cherry tomatoes, asparagus, black olives and parmesan shavings (VG)

DESSERT

Vanilla crème brûlée with seasonal berries and topped with honeycomb.

**

Homemade brownie with seasonal berries (VG/GF)

Please choose only one item of each course except for dietaries on all menus.



MENU B

STARTERS

Local asparagus with a duck egg, sun blushed tomato herb salad, sourdough croutons-Dijon vinaigrette (GF/VG) available)

**

Italian mozzarella with roasted black grapes, cherry vine tomatoes, toasted pine nuts, focaccia crouton, basil oil.

**

Watermelon, feta cheese and olive salad, given a mint dressing with honeyed pecan nuts

MAIN COURSE

Daube of Cheshire beef place on fluffy mash potato, honey glazed carrots, red wine jus

**

Corn-fed chicken breast, served with grilled asparagus and crispy Parma ham, roasted new potatoes and given a smoked garlic, tomato cream sauce.

**

Charred loin of cod, crushed new potatoes, roast carrots, tender stem broccoli, given a herb cream sauce.

**

Charred vegetable tart, goats cheese croquette, given a tomato, pimento herb sauce (VG available)

DESSERT

Homemade lemon tart with fresh berries and coulis (fruit tart/chocolate tart/ Manchester tarts available)

**

Salted caramel cheesecake (lemon/white chocolate and raspberry/chocolate and orange/strawberry/mango available)

Please choose only one item of each course except for dietaries on all menus.



MENU C

STARTERS

Duo of salmon of hot smoked and gravlax served with beetroot carpaccio, citrus dressing.

**

Smoked chicken with a pineapple and mango salsa, blistered cherry vine tomato, given a raspberry vinaigrette.

**

Goat's cheese terrine with tomato and vegetable's given a pickled shallot and beetroot dressing – micro herbs (GF/VG available)

MAIN COURSE

Roast sirloin of "beef dinner" – cooked to medium with local vegetables, duck fat roast potatoes, Yorkshire pudding and a natural gravy (peppercorn, brandy and cream/red wine or bearnaise sauces available)

**

Roast rump of lamb-, wrapped melody of seasonal vegetables, dauphinoise potatoes, rosemary, mint jus (served pink)

**

Charred **fillet of seabass** placed on a bed a fish cake, charred asparagus and given a delicate tomato hollandaise.

**

Charred **cauliflower steak** on a vegetable puree, sundried tomatoes and pimento compote and given a garlic and tomato sauce (VG) (GF)

DESSERT

Delicate **Chocolate and orange truffle** – duo of coulis

**

Strawberry delice with mango coulis (apple/Black Forest/chocolate available)

Please choose only one item of each course except for dietaries on all menus.

VEGETARIAN & VEGAN OPTIONS

STARTERS

Butternut squash soup given a pimento drizzle (VG) (GF)

Fig, goats' cheese, radish & pistachio salad served with watercress & honey pesto dressing (V) (GF)

Grilled Peach with avocado, pomegranate, radish & toasted almonds with a basil dressing. (VG) (GF)

Marinated tofu with poached pear, pickled beetroot & walnut with a sweet chilli oil. (VG) (GF)

MAIN COURSE

Feta & spiced beetroot tart served with a salad dressed with tahini (V)

Roasted aubergine stuffed with spiced rice & lentil served with a tomato & cucumber salsa & lemon & mint yoghurt dressing. (GF) (V)

Asparagus and pea risotto with vegan parmesan (GF) (VG)

Italian gnocchi served with tender-stem broccoli, spinach, roasted tomatoes, pomegranates & spicy tomato jus. (VG)

Roast cauliflower steak with black olives, roasted tomatoes, pine nuts with red pepper & tomato velouté. (GF) (VG)

Wild mushroom & polenta croquette with ratatouille. (VG)

DESSERT

Chocolate brownie & strawberry coulis, mixed berry's (VG) (GF)

Vanilla cheesecake & raspberry coulis (VG) (GF)

Lemon and raspberry drizzle (VG) (GF)

Classic seasonal fruits and coulis (GF) (VG)



CHAPMAN HOLMES

Fine Dining

C H A P M A N H O L M E S

Fine Dining

In response to the discerning demands of our esteemed clients, we at Chapman Holmes Catering are thrilled to introduce our exclusive new brand: Chapman Holmes Fine Dining. This bespoke division elevates culinary excellence, offering unparalleled sophistication, luxury, and refinement for those seeking exceptional dining experiences.

With 35 years of industry expertise, Chapman Holmes Fine Dining represents the height of opulent hospitality. We craft exquisite multi-course menus using the finest seasonal ingredients from global premium suppliers—from truffle-infused canapés to aged Wagyu beef and sustainable seafood—each dish a sensory masterpiece for unforgettable moments.

Backed by our reputation for precision and passion, every detail—from lighting to personalised pairings—is customised. Discover the pinnacle of fine dining luxury with us, where the extraordinary is standard.



MENU D

STARTERS

Poached pear with Garstang blue cheese, toasted hazelnuts, seasonal leaf, smoked red pepper coulis, quince jelly (V-GF/ VG available)

**

Warm 5 spiced duck confit served with charred Pak choi, spring onion, red peppers, asparagus given an Asian dressing.

**

Seared tuna, avocado, honey, chilli, soya, ginger and lime dressing

MAIN COURSE

Fillet of beef with charred onion, portobello mushroom, cherry vine tomatoes, dauphinoise potatoes, peppercorn, brandy cream sauce – served medium.

**

Trio of lamb-2 bone French trimmed rack, braised shoulder daube and shredded bon-bon, celeriac puree, new season carrots, red wine Burgundy sauce – served pink

**

Roasted halibut steak with a pea and mint risotto, roasted heirloom tomatoes, given a caper, mint dressing.

**

Spicy cous-cous tagine with chickpeas, tomato, spinach, peppers, wild mushrooms, almonds and served with charred garlic flat bread (VG)

DESSERT

Bracelet of Godiva chocolate, hibiscus poached blackberries, edible flowers.

**

Caramelised and compressed pear and apple brandy, vanilla and honey mousse, honey combe, micro greens – biscuit tuille

Please choose only one item of each course except for dietaries on all menus.



MENU E

STARTERS

Seasonal chefs assiette of starters – speak with Sue to create a seasonal treat!

**

Chefs "Amuse bouche

MAIN COURSE

Lyme Park, venison loin, smoked bacon, ox cheek croquette, truffle, dauphinoise potatoes, honey glazed carrots, rich blackberry sauce.

**

Trio of beef to include- Kobi, fillet and pulled feather blade bon-bon, potato puree, sauté carrots, béarnaise sauce.

**

Classic half rock of lobster "thermidor" King prawns – timbale of rice

**

Chef's trio of seasonal vegetarian delights.

Warm selection of breads served at the table

DESSERT

Chefs "assiette" of seasonal desserts (VG) (GF)

**

Farmyard cheese and biscuits, homemade compote

**

Fresh ground coffee, chocolate dipped fruits and truffles

Please choose only one item of each course except for dietaries on all menus.



6 – COURSE TASTING MENU

Chefs assiette of delicacies – your chef will create a selection of seasonal starters and products from local providers, whenever possible to WOW your guests.

**

Asparagus and sweet pea risotto with aged parmesan and truffle shavings (VG) (GF)

**

A seafood melody of lobster, king prawns, crayfish and scallops, given a thermidor dressing – served warm.

**

Wagu beef loin – served pink with tiny seasonal vegetables, dauphinoise potatoes, beef lemon tea jus.

**

A selection of freshly baked rustic rolls served to the table

**

Chefs' handmade selection of tiny seasonal deserts.

**

World cheese board with traditional garnishes and homemade fig jam.

**

Fresh ground coffee and homemade truffles



CELEBRITY CHEFS

Chapman Holmes has collaborated with renowned celebrity and Michelin-starred chefs to create extraordinary culinary experiences. Elevate your event with world-class talent, tailored to suit any budget. From intimate private dinners to grand corporate gatherings, our network of acclaimed chefs brings unparalleled expertise and creativity to the table. Whether you're seeking a bespoke menu from a culinary icon or a unique dining experience, we work closely with you to match the perfect chef to your vision and budget.



EVENT REQUIREMENTS

We can also offer turnkey solutions for any event. Through our extensive industry partnerships, we can arrange everything you need to create an unforgettable occasion. For our corporate clients, we can arrange bespoke experiences tailored to your brand's vision, ensuring seamless execution from concept to completion.

FABULOUS MARQUEES
ENTERTAINMENT - DISCOS, LIVE BANDS, TRIBUTE ARTISTS, CROONERS, TENORS, CLOSE HAND
MAGICIANS
AWARD-WINNING FLORAL DISPLAYS
CHOCOLATE FOUNTAIN/LASERS/DANCING WATERS
PYROTECHNICS
THEMED INTERIORS
ICE BAR
LUGE
INVITATIONS, TABLE PLANS, PLACE SETTINGS
SPECIALIST WEDDING CAKES - TRADITIONAL, MODERN OR THEMED
PHOTOGRAPHER/VIDEOGRAPHER
WEDDING CARS AND TRANSPORT
SPECIALIST LIGHTING
TOILETS AND RESTROOMS
MAKE UP ARTIST/HAIR DESIGNERS
TOASTSMASTERS
SECURITY PERSONNEL - MARQUEE/STATIC GUARDS/PERSONAL/24 HOUR
VENUE SEARCH SERVICES

A blurred background of a dining table with wine glasses and a bouquet of flowers. The scene is softly lit, creating a warm and elegant atmosphere. The focus is on the text 'WINE LIST' which is centered over the image.

WINE LIST

WHITE WINE

Euca Hill, Chardonnay - Australia

Viña Arroba, meaning “enchanted vineyard” is a captivating wine from Spain’s sun-drenched vineyards. This crisp and refreshing white wine has flavours of tropical fruit and ripe apple. A lovely match to grilled fish, creamy pasta and risotto.

Sauvignon Blanc, Caracara – Italy

This wine is straw-yellow coloured, has a dry and harmonious flavour and an attractive bouquet. When served chilled, the wine reveals it is a perfect complement for starters and fish courses.

Pinot Grigio, Via Enrico – Italy

Light and fresh with zesty crispy acidity and attractive notes of lemon and lime. Lean and refreshing this would be perfect with seafood or white fish.

Chenin Blanc, Kleindal – South Africa

Subtle notes of fruit salad and white stone fruit with a textured, well-rounded palate. There is fresh, balancing acidity and papaya and mango on the finish. Try with quiches, salads or chicken and pineapple stir fry.

Sauvignon Blanc, Neptune Point, Marlborough-New Zealand

Pure, flavourful and intense with aromas and flavours of passion fruit and grass. This is well structured with integrated acidity and a nice, rounded palate. Perfect with white fish, salads or goats’ cheese.

Pouilly-Fume, Saget - Loire Valley-France

Really aromatic golden yellow wine with mineral notes of warm stone combined in fragrances of yellow and well matured peach and mango.

Sancerre, Domain Raffaitin-Nicolas Millet, Loire-France

Elegant aromas of elderflower, nettle and grass with some restrained minerality. This has fantastic freshness provided by the crisp acidity and is long, balanced and delicious. Perfect with goats cheese salad or seafood.

Pouilly-Fuisse, Chanson – Burgundy-France

A lively, aromatic nose with predominant notes of white fruit and spices is underpinned by a subtle touch of oak and vanilla. Mineral on the palate with a good balance between acidity and roundness. Lovely length. A good match for all kinds of fish, seafood, and white meats in sauce.

Chablis Premier Cru, Cote de Lechet – Burgundy-France

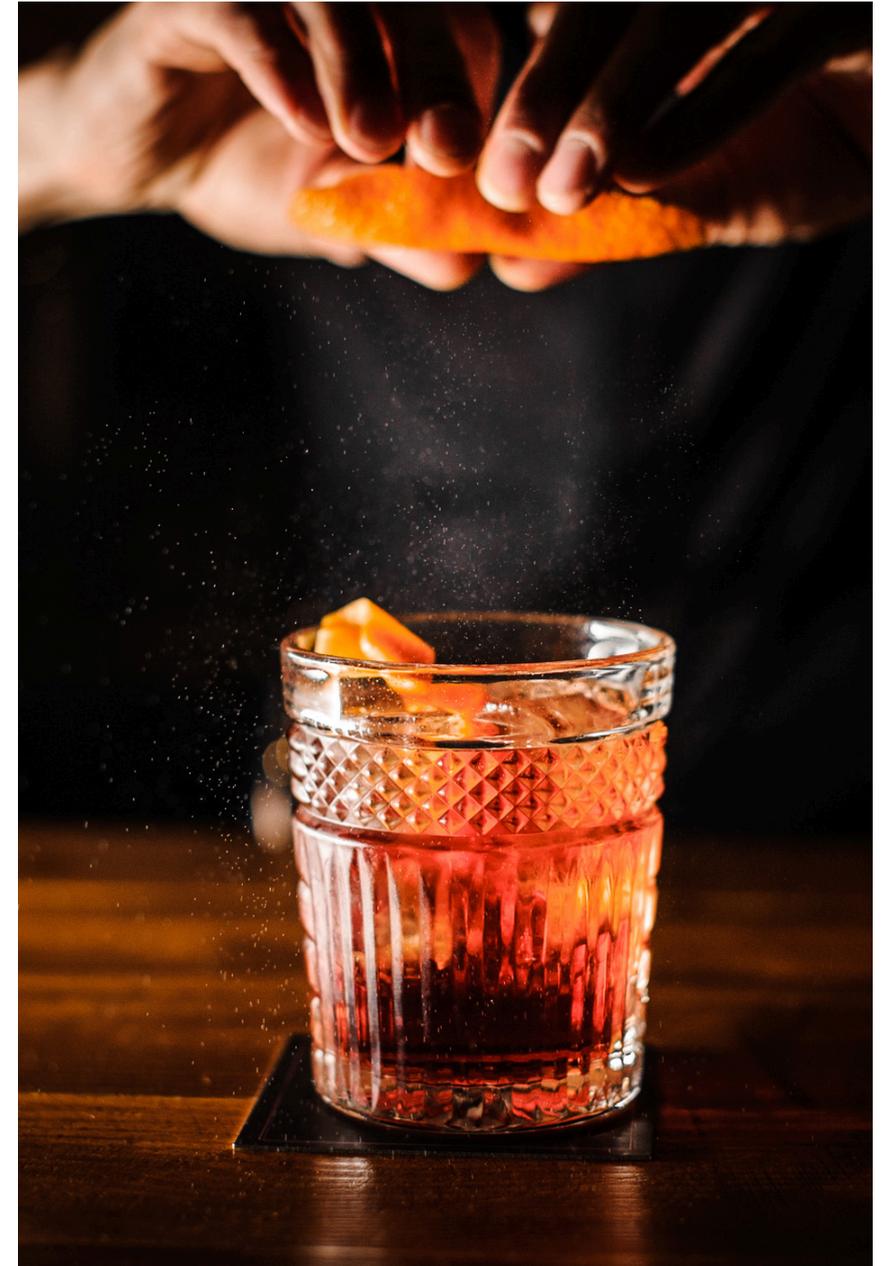
A floral bouquet full of white flowers. The minerality starts to become apparent on aeration. This flinty, mineral streak continues on the palate. Rich and rounded with hints of grilled almonds.

Viognier, Domaine de la Baume – France

A lively and exciting Viognier from Southern France. The nose is filled with peaches, apricots, orchard fruit and a hint of spice. The palate is voluptuous but retains a refreshing acidity. The finish is long, slightly honeyed and very pleasing. A perfect match with Sunday’s roast chicken.

Gavi di Gavi, DOCG, Villa Sparina – Italy

This Italian classic is bright yellow in colour with a delicate bouquet of flowers and fruit with a scent of peach. Full and rich in flavour, the complete grape-ripening gives a wine which is lively, fresh and soft on the palate with a wonderful aromatic flavour to finish.



RED WINE

Tempranillo, Terra Molino – Spain

This is a soft, easy drinking dry red wine full of delicious ripe fruit flavours. Enjoy it with tapas food or simply on its own.

Cabernet Sauvignon, Versare – Italy

Deep ruby red, almost opaque with a distinct and intense bouquet of black fruits and bramble. The palate is dry and full bodied, with luscious blackberry and blackcurrant flavours with good structure and restrained elegance. This full-bodied red wine is the perfect accompaniment to all red meat.

Shiraz, Euca Hill – Australia

Medium bodied with baked black plums and some bramble fruit. This is juicy and well balanced with soft tannins. Drink with chilli con carne or meat-based pasta dishes.

Merlot, Caracara – Chile

Medium bodied with lifted black cherry fruit, a twist of black pepper and blackcurrant leaf on the finish. Well balanced and easy drinking this can be enjoyed with spaghetti Bolognese or bubble and squeak.

Malbec, Toro Fuerte – Argentina

Deep purple colour with violet tones. Aromas of ripe red fruits with a highlight of mocha coffee and vanilla contributed by the passage in the oak. In the mouth it is delicate and soft, with good structure and a persistent finish.

Pinot Noir, Parlez-Vous Val De, Loire – France

A lovely light and delicate Pinot Noir from the Loire with cherry fruits in abundance. A smooth and rather full attack, with a spicy tang on the palate. The finish is rather long and fruity. Serve with Delicatessen, white meat and grills.

Rioja Seniorial – Spain

Very appealing aromas of dill, coconut and succulent red fruit and brambles. Spicy, warm and rounded this has well balanced tannins and a good length. Perfect with casseroles or Shepherd's pie.

Fleurie 'La Madone', Albert Bichot, Burgundy-France

A beautiful intense ruby red colour with garnet red reflections. The nose is floral and fruity, with iris, carnation and raspberry fragrances with a light note of nutmeg and discreet minerality. The mouth is full and fleshy, fruity and finely sharp giving harmonious balance. The finish is long and full.

Shiraz, Rocky Road McHenry, Hohnen – Australia

A seductive bouquet of fresh blueberries with strawberries and cream confection give way to cherry cola and fragrant white pepper notes. A soft and juicy palate abounds with ripe blueberries, Satsuma plums and red berry sweets. Whilst underlying milk chocolate, fresh vanilla pods and sweetened spice.

Château Tour La Rose, Saint Emilion, Grand Cru, Bordeaux-France

A good bright colour displaying a touch of evolution. The nose and palate is full of chocolate, plum and a sprinkling of spice and pepper. The acidity is still fresh and there is a dusting of tannin on the finish. This wine would marry well with roasted red meats, game or stews.

Châteauneuf-du-Pape, Château Beauchêne – Rhône-France

Harmonious and complex. Red fruits, leather, liquorice with hints of spice. Medium bodied, early drinker with a sweet red cherry, kirsch and herbal character, soft textures and a forward personality that will make this best in its youth.

Amarone della Valpolicella, Famiglia Pasqua – Italy

Medium depth of colour with herbs, spice, damsons, red and black cherries and mulberries. This is a serious wine with bags of personality and firm tannins. Enjoy with fillet steak or game.

Château Durfort-Vivens, Margaux, Bordeaux-France

The colour is a bright, intense, dark purple with glints of violet. The dense, complex bouquet offers a harmonious combination of notes of minerals, spices, very ripe dark fruit, liquorice, incense and white lilies. On the palate, the attack is smooth and dense. There is a remarkable balance between minerality and sweetness. The wine's power is steady and well structured.

Colheita Reserva Tinto, DOC, Alentejo-Evora – Portugal

Fruity notes, spices and balsamic notes. On the palate, it is concentrated and complex with firm tannins. With 15 months of ageing, you can taste the toast from the oak. Very fresh on the palate. A full-bodied wine, with a powerful finish with great persistence.

ROSE/ SPARKLING WINE

Tempranillo Rosado, Vina Arroba – Spain

This fresh and elegant rose wine features aromas of ripe strawberry and flavours of juicy cranberry and cherry. A great wine to drink on its own or with grilled chicken and fish.

Pinot Grigio, Arcano – Italy

A pretty pale pink colour with lots of ripe Conference pear, Honeydew melon and strawberry on the nose and palate. Dry and fresh with lifted acidity this would be a great accompaniment to a prawn and avocado salad, white fish or it can be enjoyed chilled on its own.

Clorius AOP Cotes de Provence, Chateau La Castille -France

Pale pink, very expressive on the nose. Deliciously tangy on the palate with fresh fruit and citrus peel aromas leading to a very elegant finish. Pair with fish, light salads, or as an aperitif on it's own.

Whispering Angel Rose, Chateau d'Esclans – France

This beautiful salmon-pink Provence rosé has a very pretty scent of crushed strawberries, peach, rose-water and orange blossom. On the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.



House Prosecco DOC, -Italy

Fresh, delicate, slightly smooth, intensely fruity and with a typical scent of acacia honey, abundant and effervescent foam.

Cava Brut Rose – Spain

Attractive redcurrant pale pink with bluish tones. Release of bubbles and formation of a persistent crown. Intense and very fresh aromas with a subtle perfume of floral notes as rose petals and lilies, it also has refreshing citric notes. Young, fruity, fresh, smooth and very elegant.

Dessert Wine

Sauternes-Prince de St. Aubin

Other sweet wines are available –

Semillon/Moscatel/Tokaji/Muscat

All costs are exclusive to vat

PLEASE NOTE THAT VINTAGES/SHIPPER AND VINYARD
MAY CHANGE WITHOUT NOTICE

CHAMPAGNE

House Champagne N.V

Selection of various grapes from several Vinyards in all our 'House Champagnes'

Laurent Perrier Rose

Elegant salmon pink with a bouquet of fresh red berries. Intensely fruity on the palate with vivid notes of crushed strawberries, raspberries, and black cherries, leading to a supple, beautifully rounded finish. Pair with seared salmon, duck carpaccio, or enjoy as a prestigious aperitif

Moet and Chandon

Elegant golden straw with a vibrant nose of green apple and citrus. The palate is generous and smooth, blending white-fleshed fruits and brioche with a crisp, refreshing mineral finish. Pair with sushi, white fish, or enjoy as the quintessential celebratory aperitif.

Veuve Clicquot

Deep golden yellow with a fine, persistent mousse. Complex on the nose with notes of white fruit and raisins, followed by a powerful, structured palate of brioche and vanilla. A remarkably long, crisp finish with a hint of spice. Pair with seafood, creamy pasta dishes, or aged parmesan.

Heidsieck & Co. Monopole, Blue Top

Pale straw with emerald highlights and a lively mousse. The nose is powerful and woody with hints of spice, leading to a generous, crisp palate of yellow peach, pineapple, and honey. A clean, refreshing finish with a subtle touch of sweetness. Pair with shellfish, roasted white meats, or spicy Asian cuisine.

Lanson Rose

Pale salmon pink with a fine, lingering mousse. Refreshing on the nose with scents of rose petals and red berries. A crisp, lively palate bursting with fresh pomegranate, redcurrant, and citrus zest, leading to a long, mineral finish. Pair with grilled scallops, fresh summer salads, or red fruit tarts

Bollinger

Golden with amber reflections and a very fine mousse. Aromatic and complex on the nose with hints of roasted apples and spice. A rich, powerful palate of ripe fruit and warm brioche, leading to a long, velvety finish with notes of fresh walnut. Pair with grilled sea bass, roast poultry, or hard cheeses like Comté.

Louis Roederer Cristal 2014

Brilliant golden yellow with a silk-like effervescence. Highly expressive on the nose with aromas of citrus blossom, toasted hazelnuts, and white flowers. The palate is hyper-refined and dense, bursting with yellow plum and candied orange peel, underpinned by a distinct salty minerality. A long, vibrating finish that builds to a crescendo of pure elegance. Pair with caviar, lobster, or seared scallops.

Ace of Spades, Armand di Brignac

Vibrant gold with a fine, persistent mousse and a bouquet of peach and apricot. Sumptuous on the palate with layers of candied citrus, orange blossom, and a hint of warm brioche, leading to a long, silky finish with a subtle honeyed sweetness. Pair with butter-poached lobster, wild mushroom risotto, or as the ultimate celebratory showstopper.





BAR MENU

SPIRITS

VODKA, RUM, BRANDY, WHISKEY, GIN

JAGERMEISTER, BAILEYS, VERMOUTH & SHOTS

CRAFT GINS, MALT WHISKEY, BESPOKE BRANDY, JD

MIXER

BEERS

PERONI, MORETTI, ESTRELLA, MADRI (330ML)

BOTTLED CIDER, GERMAN BEER, GUINNESS (500ML)

DRAFT BEERS (WHEN ORDERED)

HALF PINT

PINT

ALES, CRAFT BEERS

WINES

GLASS OF RED/ WHITE/ ROSE
(125ML) (175ML)

BOTTLE OF RED/ WHITE/ ROSE (70CL)

BOTTLE PROSECCO (70ML)
GLASS OF PROSECCO (150ML)

HOUSE CHAMPAGNE (WHEN ORDERED) - BOTTLES ONLY

COCKTAILS

KIR ROYALE

BELLINI

PIMM'S ROYAL

APEROL SPRITZ

NEGRONI

MARGARITA

MOJITO

SOFT DRINKS

FIZZY SOFT DRINK, FRESH JUICES, KOMBUCHA &
ELDERFLOWER PRESSE

CORDIALS

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