

**PRIVATE PARTIES AT**  
THE CASTLEFIELD ROOMS



THE CASTLEFIELD ROOMS  
*event spaces*

## The Castlefield Rooms

### Private Parties

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The Castlefield Rooms are the private event spaces above Dukes 92 and Albert's Shed in the heart of Manchester City centre.

We offer Boutique, out of the ordinary spaces to host your event. Combine this with a choice of gourmet menus from the acclaimed kitchens of Albert's and an Exquisite wine menu to choose from, The Castlefield Rooms will be able to wow your guests.

We have three spaces available - The Merchant Room, The Brindley Room and The Gallery Bar and Balcony.

The Merchant Room can accommodate upto 140 guests for a seated meal and upto 220 for a drinks reception.

The Brindley Room can accommodate upto 100 guests for a seated meal and upto 160 for a drinks reception.

The Gallery Bar can accommodate upto 60 guests inside and 40 outside on the private balcony.



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## CONTACT US

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# CANAPÉS

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## FISH

### CRAB CAKES <sup>GF</sup>

Pan-fried crab and king prawn with lemongrass, chilli and ginger served with a sweet mirin dip.

### GOLDEN TEMPURA KING PRAWNS

Tempura king prawns with siracha and lemon aioli

\*GF option available

### BEETROOT CURED SALMON TARTLETS

With cream cheese and dill

### HADDOCK AND GRUYERE FISHCAKES

Served with home-made tartar sauce

### SALMON NORI ROLLS

With wasabi crème fraîche and lotus root crisps

## MEAT

### KOREAN BEEF BULGOGI SKEWERS

Fillet steak with a sweet pineapple and soy glaze with toasted sesame seeds

\*GF option available

### SPICY THAI CHICKEN FRITTERS <sup>GF</sup>

Served on a bamboo skewer, with a sweet mirin dip

### MINI GLOUCESTER OLD SPOT SAUSAGES

With wholegrain mustard and honey

### SATAY DUCK SKEWERS

Skewered Gressingham duck breast with a macadamia nut satay sauce

### RABBIT GNOCCHI

Pan-fried in a pancetta cream and mushroom sauce

### PULLED BEEF AND BONE MARROW CROQUETTES

With horseradish crème fraîche

## VEGETABLE

### SPINACH, FETA AND NUTMEG PARCELS

With a sweet and spicy relish

### BAKED GOATS CHEESE AND SUN BLUSH TOMATO TARTLET <sup>V</sup>

### WILD MUSHROOM ARANCINI <sup>V</sup>

Wild mushroom and dolcelatte arancini served with a garlic mayonnaise

### GRILLED CHEESE SANDWICH WITH TOMATO AND RED PEPPER SOUP SHOT <sup>V</sup>

\*GF option available

### MINI SQUASH AND ONION BHAJI <sup>V</sup>

### AVOCADO ON TOAST <sup>GF VEGAN</sup>

Avocado salsa on toasted gluten free crostini with pea shoots

### SWEET POTATO, COCONUT AND TOFU SPRING ROLLS

With ponzu dip

## SWEET

### MINI CHERRY BAKEWELL PASTRIES

### SALTED CARAMEL BROWNIE BITES

### MARSHMALLOWS AND SEASONAL FRUITS

Skewered and served with rich chocolate dipping sauce

### MINI LEMON CURD AND MERINGUE TART

### WHITE CHOCOLATE AND PEANUT BUTTER COOKIES

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**£10 PER 4 CANAPÉ**  
**£2.50 PER ADDITIONAL CANAPÉ**  
**MINIMUM ORDER OF 30 PER ITEM**

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# BOWL MENU

## MAINS

### ALBERT'S LANCASHIRE HOT POT

Tender braised lamb and winter vegetables topped with golden hot pot potatoes.

### BRAISED MEATBALLS

Spicy lamb meatballs with chilli, fennel seeds and garlic, slow cooked in a rich tomato ragout.

\*GF option available

### POSH FISH PIE

Locally smoked haddock, salmon and baby prawns in a creamy fennel sauce, topped with buttery mash.

\*GF option available

### MALAYAN CHICKEN THIGHS GF

Kashmir spiced chicken thighs in an aromatic coconut chilli and lime sauce.

\*Vegan option available - Butternut squash, chickpea and spinach

### TAGINE V

Carrot and chickpea, with toasted flaked almonds and mint yoghurt.

### CHEESE AND ONION PIE V

Caramelised onions and creamy Lancashire cheese, topped with golden puff pastry.

### TRADITIONAL LASAGNE

Fresh pasta layered with rich tomato bolognese and a cream white sauce finished with parmesan shavings.

### SLOW COOKED CHICKEN AND CHORIZO GF

Sweet peppers, kalamata olives and saffron tomato sauce.

### WILD MUSHROOM LASAGNE V

Wild mushrooms, spinach and feta lasagne.

\*Vegan option available - Spicy tomato, aubergine and heritage tomato lasagne with toasted pine nuts

## SIDES

Wild rocket, oak leaf, cos and fresh basil leaves with lemon vinaigrette GF V

Thick cut granary bread with butter and a selection of oils and vinegar V

\*GF option available

Chef's choice of seasonal vegetables V

\*GF option available

Buttered baby new potatoes with fresh mint and dill GF V

\*Vegan option available

Toasted garlic and rosemary ciabatta V

Fragrant rice with coriander and shallots VE

Potato Wedges V

Caesar Salad V

Homemade bread and oils V

\*GF option available

**£19.95 PER PERSON**

Choose 2 main and 2 side dishes

**£22.95 PER PERSON**

Choose 3 main and 3 side dishes

**£3.00 PER ADDITIONAL SIDE DISH**

**ADD ASSORTED MINI PATISSERIE DESSERTS FOR £3.95 PER PERSON**

\*GF or vegan options available

**MINIMUM ORDER FOR 30 GUESTS**



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# GRAZING MENU

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## CHEESE BOARD <sup>V</sup>

With walnuts, pistachios, dried fruits, grapes, home made chutney and sticky honey drizzle.

\*GF option available

## CONTINENTAL MEAT & PATE PLATTER <sup>GF</sup>

Salami, parma ham, ardennes pate and peppered pastrami.

## HERITAGE TOMATO AND MOZZARELLA <sup>GF V</sup> BOARDS

With ripped basil, cracked black pepper and fig balsamic.

## BOWLS OF OUR FAVOURITE DIPS <sup>GF V</sup>

Avocado and tomato salsa, beetroot hummus, cucumber and mint yoghurt and almond and pine nut pesto.

## MARINATED AND PICKLED VEGETABLES <sup>GF V</sup>

Roasted aubergines and courgettes, mixed olives, sunblush tomatos, mini cornichons and cream cheese stuffed peppers.

## WILD ROCKET, RED ONION AND PINE NUT SALAD <sup>V</sup>

\*GF option available

## BUCKETS OF ROCK SALT AND ROSEMARY CROSTINI, GRANARY BREAD, FRENCH STICK AND PRETZELS <sup>V</sup>

\*GF option available

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**£16.95 PER PERSON | MINIMUM ORDER FOR 30**

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# BBQ MENU

## MEAT

### DUKES BURGER

Sea salt & cracked black pepper steak burger with Black Bomber Cheddar. Served in a brioche bun.

\*GF option available  
\*Option to have aromatic lamb burger with fresh tzatziki instead.

CLIENT TO CHOOSE BEFORE THE  
EVENT BETWEEN

### GOURMET HOTDOG

Old English Sausage in a soft white roll with Viennese onions.

OR

### MALAYAN CHICKEN THIGHS GF

In an aromatic coconut, chilli & lime sauce.

## FOR VEGETARIANS

\*10 % of your final number

### MEDITERRANEAN VEGETABLE AND HALLOUMI KEBABS V GF

Chargrilled courgette, cherry tomato, roasted red onion and halloumi with basil oil.

\*Vegan option available

### VEGETARIAN SAUSAGE V

All served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish.

## SIDES

### LEMON, MUSTARD AND SWEETCORN COLESLAW V GF

\*Vegan option available

### POTATO WEDGES V

With sour cream.

\*GF option available

### MOROCCAN SPICED TABBOULEH SALAD V

With orange, toasted pine nuts, coriander and honey.

\*Vegan option available

### FETA, MINT AND POMEGRANATE SALAD V

With tomato, cucumber and kalamata olives

£18.95 PER PERSON | MINIMUM ORDER FOR 30 GUESTS

## EXTRAS

### PORK BELLY GF £4.50

Crispy pork belly with a smoky spiced flavour.

### PEANUT & SESAME DUCK SATAY £4.00

Skewers of marinated Gressingham duck breast with peanut satay sauce, cardamom rice and a pickled salad.

### LAMB KOFTA KEBABS £4.00

Served with a mint yoghurt.

### FILLET STEAK SKEWERS £4.50

With a pineapple and soy glaze.

\*GF option available

### KING PRAWN SKEWER GF £4.00

Char-grilled and served with a hot piri-piri sauce.

### SWEET AND STICKY PORK RIBS £4.50

With a sweet sticky marinade.

### CHICKEN SALTIMBOCCA SKEWER GF £2.50

Wrapped in Parma ham with a shallot and sage mayonnaise.

### HOMEMADE FLAT BREAD V £2.50

With homemade hummus and tzatziki dip.

### CORN ON THE COB V GF £2.00

With a garlic butter.

### ORIENTAL SALAD V £2.50

Shredded oriental salad with pickled carrots, shallots and edamame beans in a soy and ginger dressing. \*Vegan option available

BBQ menu can be served outside on our Balcony during our summer months (May-September), subject to weather conditions.

All items subject to change in the event of which an equivalent substitute will be provided. Available in The Merchant Room, The Brindley Room and The Gallery Bar & Balcony



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# HOG ROAST

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Our pork is supplied from a speciality producer in Garstang, North Lancashire. Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm. <sup>GF</sup>

Served as joints due to logistics in the Gallery Bar.

## ACCOMPANIED BY

APPLE SAUCE - CHESTNUT STUFFING - CRISPY CRACKLING  
VIENNESE ONIONS - SAUERKRAUT

## FOR VEGETARIANS

\*10 % of your final number

MEDITERRANEAN VEGETABLE AND  
HALLOUMI KEBABS <sup>V GF</sup>

Chargrilled courgette, cherry tomato, roasted red onion and halloumi with basil oil.

\*Vegan option available

ROASTED RED PEPPERS <sup>V</sup>

Stuffed with quinoa, feta, red onion and goji berry.

\*Vegan option available

## ALL SERVED WITH

BUTTERED PEARL  
POTATOES <sup>V GF</sup>

\*Vegan option available

MIXED LEAF SALAD <sup>V GF</sup>

With radish and red onion and cherry tomatoes with a lemon mustard dressing.

CORN ON  
THE COB <sup>V GF</sup>

\*Vegan option available

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£19.95 PER PERSON | MINIMUM ORDER FOR 60

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# THE PAN MENU

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Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from the acclaimed kitchens of albert's Shed. Select your choice of pan to suit all your guests.

\*GF option available

## MEAT

Spiced chicken  
cooked with chorizo.

## TRADITIONAL

King prawns, squid,  
chorizo and fresh mussels.

## VEGETABLE v

Cooked in its own pan  
with fresh seasonal  
vegetables.

## SERVED WITH

STONE BAKED  
FLATBREAD v

MIXED LEAF SALAD v GF  
with radish, red onion and  
cherry tomatoes with a lemon  
mustard dressing.

BABY BAKED  
POTATO v  
With a garlic  
mayonnaise

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£18.95 PER PERSON | MINIMUM ORDER FOR 60

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# SNACK MENU

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Our snack menu is designed to provide a less formal dining option than our fork and bowl menus. The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

## MINI SHEPHERDS PASTY

Lamb pastry served with homemade piccalilli.

## BACON ROLLS

Rashers of crispy streaky bacon served with a choice of sauces.

\*GF option available

## RICHARDSON'S CHEESE AND ONION PASTY <sup>v</sup>

A mini cheese and onion pie in puff pastry.

## MINI FISH FINGER ROLLS

With homemade tartar sauce.

## CRISPY BUTTERMILK HALLOUMI <sup>v</sup>

With avocado salsa and paprika spiced tortillas.

## POTATO WEDGES <sup>v</sup>

With rosemary rock salt.

\*Vegan option available

## NACHOS <sup>v</sup>

Little boats of nachos with cheese, avocado chilli and lime salsa, sour cream and jalapenos.

## SESAME AND SOY CHICKEN WINGS

## CHEESE AND HAM TOASTIE

\*Vegan option available - Falafel and Hummus.

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**£15.95 PER PERSON**

Choose 5 items per party

**MINIMUM ORDER FOR 50 GUESTS**

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# STREET FOOD MENU

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Our Street food menu is designed to provide a less formal dining option than our fork and bowl menus. The menu is served canapé style to your guests and is a great way to feed everyone without interrupting your party

HONEY AND HARISSA SPICED  
CHICKEN WINGS GFO

With pomegranate and mint yoghurt and crushed hazelnut dukkah.

SLOW COOKED PORK NACHOS

With sweet and sticky barbecue sauce, pickled jalapenos, sour cream and charred corn.

CRISPY BUTTERMILK HALLOUMI SLIDERS

With chargrilled red peppers and chilli jam.

MAC N CHEESE V

Baked macaroni pasta with gruyere, monterey jack, mozzarella and fresh breadcrumbs.

TRADITIONAL BRITISH BEER  
BATTERED COD

With salt herb salted fries and tartare sauce.

ITALIAN MOZZARELLA AND WILD  
MUSHROOM ARANCINI AND WEDGES

With saffron and lemon aioli.

TRUFFLE BAKED POTATO WEDGES

With rosemary rock salt and smoked garlic mayo.

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**£17.95 PER PERSON**

Choose 4 items per party

**MINIMUM ORDER FOR 50 GUESTS**

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# BUFFET DESSERTS

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## ASSORTED MINI PATISSERIE DESSERTS

Chocolate truffle tortes, creme patisserie profiteroles, mini pecan pies and assorted macarons with vanilla pouring cream.

£1 SUPPLEMENT

## MINI POT OF CHESHIRE FARM ICE CREAM

Assorted flavours

## CHOCOLATE DIPPED STRAWBERRIES

## SALTED CARAMEL BROWNIE BITES

## CHEESE BOARD (PRICED PER PERSON)

Our favourite British and continental cheeses served with cornichons and pepper pearls, fresh fruits, multiseed crackers, wheat and rye toasts and date and apple chutney.

GF OPTION AVAILABLE  
£1.55 SUPPLEMENT PER PERSON

## LUCKY DIP LOLLY

A lucky dip selection of your favourite flavours, Fruit Pastels, Calippo, Fab and Strawberry split served to your guests.

## MINI LEMON CURD POT

Layers of lemon curd, whipped cream and berry compote served with homemade shortbread.

\*Vegan or Gluten Free Ice cream sundae  
option available on request

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£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM

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# PRIVATE DINING

All our dishes are freshly prepared in the kitchens of Albert's Shed and we source our produce from local independent suppliers. As we think seasonal produce tastes better, some dishes are only available seasonally and certain aspects of dishes may change.

You can choose up to 2 starters, 3 mains and 2 desserts to offer as choices to your guests. Please choose at least 1 vegetarian or vegan starter and main course as this will be included within your choices. We require who the guest is, where they are sat and what they have chosen 2 weeks prior to your event. The Choice menu must be agreed with your events coordinator and chef prior to the event.

## STARTERS

£6.95 PER ITEM

### SOUPS

Served with chunks of crusty granary bread and butter

\*Vegan and GF options available

CREAMED PEA AND MINT v  
With a lemon crème fraîche

TOMATO AND ROASTED RED v  
PEPPER

LEEK AND POTATO v

WILD MUSHROOM AND TARRAGON v  
With white truffle oil and crispy onions.

TOMATO & BASIL BRUSCETTA v GF  
served with almond pesto.

\*Vegan option available

HAM HOCK AND SPRING ONION TERRINE  
With mustard creme fraiche and toasted  
crostini.

### WELSH RAREBIT

Portobello mushrooms with black bomber cheddar,  
English mustard, served with a watercress salad.

### POACHED SALMON GF

With a horseradish potato salad, lemon oil and  
watercress.

### POTTED GOOSNARGH DUCK

Confit of duck with chopped spring onions,  
served with toasted crostini and homemade date  
and apple chutney.

\*GF option available

### PROSCIUTO AND POACHED BABY PEAR

Poached pear, prosciutto di Parma, mixed salad  
leaves and a Modena balsamic reduction.

### LITTLE PIE & PEAS

slow cooked brisket of beef in shortcrust pastry  
with proper mushy peas and red wine gravy.

£1 SUPPLEMENT

### PRAWN AND AVOCADO COCKTAIL

A whole grilled crevette, prawns in marie rose  
sauce, cucumber and avocado salsa, granary toast  
and bloody mary dressing.

£2.50 SUPPLEMENT

### GOATS CHEESE AND FIG SALAD v

Welsh goats cheese crostini with mixed leaves,  
sweet figs and a cracked black pepper and honey  
dressing

\*GF option available

### BEETROOT AND FIG SALAD VEGAN

Caramelised beetroot and fig, with mixed leaves and  
a maple and mustard dressing

### DELI BOARD £7.95 PER PERSON

Parma ham, salami Napoli, beetroot and  
cured salmon, crab and mascarpone pate,  
served with fresh bread, horseradish  
potato and rocket salad for your tables to  
share

Individual vegetarian boards of marinated  
artichokes, boscaiola olives, heritage  
tomatoes and buffalo mozzarella

\*Not available for choice menus \*GF option available

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# MAINS

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## PARMA HAM WRAPPED CHICKEN

Supreme of chicken wrapped in Parma ham, topped with sage butter sauce with roasted new potatoes and seasonal greens.

\*GF option available

**£17.50**

## WILD MUSHROOM AND MASCARPONE STUFFED CHICKEN

With rosemary jus, spring onion mash and seasonal greens.

**£18.00**

## PAN ROASTED SEABASS GF

Served with saffron new potatoes, roasted vine tomatoes and salsa verde.

**£18.00**

## PAN ROASTED SALMON GF

With chermoula risotto, wild rocket and toasted pine nuts.

**£18.00**

## SLOW ROASTED PULLED BEEF

With roasted new potatoes, maple glazed root veg and a madeira jus.

**£19.50**

## SLOW BRAISED PORK BELLY

with spring onion mash, french beans, cassis jus and a mini toffee apple.

**£18.50**

## FILLET OF LANCASHIRE BEEF

14 day dry aged fillet steak from a select group of Lancashire farms served medium or well done with Dauphinoise potatoes and rocket and parmesan salad and served with a choice of peppercorn or Diane sauce.

\*GF option available

**£29.95**

## LAMB RUMP

Seasonal greens, spring onion mash and a rosemary and red wine sauce.

\*GF option available

**£23.00**

## LANCASHIRE CHEESE AND ONION PIE V

A homemade short crust pastry pie filled with Lancashire cheese and Viennese onions served with buttered pearl potatoes and seasonal greens.

**£16.50**

## CONFIT DUCK LEG

Slow roast Gressingham duck leg with a blood orange jus, served with Dauphinoise potatoes and seasonal greens.

**£18.50**

## GOATS CHEESE, PEAR AND WALNUT SALAD V GF

Crispy goats' cheese fritters, poached spiced pear, roast butternut squash, sticky walnuts, mixed leaves and a fig balsamic dressing.

**£14.50**

## WILD MUSHROOM RISOTTO V GF

Wild mushrooms, Arborio rice, truffle oil and crispy oyster mushrooms.

\*Vegan option available

**£15.95**

## LENTIL AND SPINACH STEAMED PUDDING VE

Vegan suet pastry with lentils, kidney beans and wild mushrooms, with parmentier potatoes, french beans and red wine gravy.

**£15.95**



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## DESSERTS

### MIXED CHEESE AND DESSERT

*\*not available for choice menus*

A selection of British and continental cheeses, served with biscuits, chutney and fruit and a mix plate of 'Chef's selection' desserts.

*Lemon drizzle, chocolate brownie, cherry bakewell & assorted macarons*

*\*GF option available*

**£8.95**

### LITTLE LEMON CURD POT

Layers of lemon curd, whipped cream and berry compote served with homemade shortbread.

**£7.95**

### STICKY TOFFEE PUDDING

Served with cream or homemade custard and a sweet toffee sauce.

*\*GF option available*

**£7.95**

### PASSION FRUIT ETON MESS <sup>GF</sup>

With mango puree, coconut cream, kiwi, pineapple and blueberries.

**£7.95**

### CHOCOLATE AND RASPBERRY TART

Rich chocolate ganache tart studded with fresh raspberries, served with pouring cream.

**£7.95**

### DARK CHOCOLATE PROFITEROLE

Filled with pistachio cream and topped with dark chocolate sauce.

**£7.95**

### VEGAN CLEMENTINE AND CHOCOLATE TORTE <sup>VE GF</sup>

With vegan vanilla ice cream.

**£7.95**

### CHOCOLATE BROWNIE

Warm chocolate brownies with salted caramel sauce and vanilla pouring cream.

*\*GF option available*

**£7.95**

### COFFEE AND TEA WITH LUXURY CHOCOLATES

**£3.00**

### TABLE PLATTERS OF ENGLISH AND CONTINENTAL CHEESE

We have a selection of 30 British and Continental Cheese, any of which are available to server to your guests. Served with mixed biscuits, fruit and homemade apricot and plum chutney.

**£50.00 PER TABLE**

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# CHILDREN'S DINING

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Please choose up to 3 main options and 2 dessert options for the little ones attending

## MAINS

### MINI PIZZA

Margherita (V) or ham and mushroom served with thin cut chips.

\*GF option available

### TOMATO PASTA <sup>V</sup>

Penne pasta tubes in a plum tomato and basil sauce with mini garlic bread.

### CHICKEN GOUJONS

Breaded chicken pieces, served with salsa and your choice of thin cut chips or new potatoes.

\*GF option available

### FISHCAKES

Haddock, mash and cheese fish cakes with salad and your choice of thin cut chips or new potatoes.

### MINI BURGER

With thin cut chips and coleslaw.

## DESSERTS

### ICE CREAM SUNDAE

Vanilla ice cream, brownie bites, chocolate sauce and squirty cream.

\*GF and Vegan options available

### WAFFLE MESS

With marshmallows and warm chocolate sauce

### FRESH FRUIT JUMBLE <sup>GF</sup>

With Cornish honey

\*Vegan options available

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**£10.95 PER CHILD**

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## CHILDREN'S BUFFET

### Mains

TRIANGLE SANDWICHES  
cheddar cheese & cucumber and roasted ham

SKINNY FRIES

MINI FISH GOUJONS  
with ketchup

### Desserts

MINI CHOCOLATE BROWNIES

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**£10.95 PER CHILD | MINIMUM ORDER OF 10 GUESTS**

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## EXTRAS

### LINEN

**BESPOKE LINEN**  
Floor length white  
or black table linen.  
**£15.00**  
**PER TABLE**

**LINEN NAPKINS**  
Add a little extra to  
your tables in keeping  
with your theme  
**£1.50**  
**PER NAPKIN**

### CHAIR HIRE

**CHIAVARI LIMEWASH**  
**£5.00 per chair**

**CHELTENHAM  
SPINDLEBACK IN  
NATURAL WOOD**  
**£5.00 per chair**

**CHAIR COVER  
AND SASH**  
White or black, with a  
large range of sashes to  
choose from.  
**£3.75**  
**PER CHAIR**

### FAIRY LIGHTS

**THE MERCHANT ROOM**  
Floor-to-ceiling fairy  
lights in one window.  
**£175.00**

### LANTERNS

**50 LANTERNS**  
**£325.00**

**70 LANTERNS**  
**£375.00**

**100 LANTERNS**  
**£425.00**

Selection of small and large paper lanterns lit, hanging from the ceilings of any room in a selection of colours schemes.

### STATIONARY

**TABLE PLAN**  
Choose from one of  
our designs  
**£85.00**

**TABLE NUMBERS/  
NAMES/MENUS**  
**£3.00 per item**

**PLACE CARDS**  
**£1.10 per item**





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# WINE LIST

## WHITE WINE

### DRY & CRISP

**Viura, Castillo De Piedra (HOUSE)** £22

Spain

175ml £5.15 / 250ml £6.85

Hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

**Sauvignon Blanc, Cloud Factory** £30

New Zealand

Alive with aromas of stone-fruit and minerals with flavours of guava and lime. Perfumed, fresh and elegant.

**Gavi, 'La Lancelotta'** £27

Piemonte, Italy

Notes of perfumed green apples, grapefruit and sweet spices.

**Verdejo Ecologico Diez Siglos** £26

Spain

Ripe stone fruit with zesty lime.

**Pinot Grigio,** £23

Morajo, Italy

175ml £5.65 / 250ml £7.50

Fresh ripe yellow plum with floral notes.

**Chablis, Domaine De La Motte** £40

France

Text - book chablis packed with mouth-watering citrus fruits.

**Sauvignon Blanc, Motu Nui** £24.50

Chile

175ml £6.25 / 250ml £8.35

Lots of tropical fruit flavours - citrus, pineapple and passionfruit.

### FRUITY & AROMATIC

**Alborno, Vila Nova** £29

Portugal

An exceptional Portuguese Alvarinho that rivals Spain's finest.

Bright, zesty and in our opinion superb value.

**Cuvee, Jean Paul** £26

Colombard, France

Medium wine with bold aromas of citrus and pear.

**Picpoul De Pinet Cuvee Thetis** £27

France

175ml £6.90 / 250ml £9.10

Dry and light - bodied with a good balance of fruit and freshness.

**Bacchus** £43

Henners Gardner Street, England

A wine full of charm and big juicy, fruity zest - the best English wine around.

**Gros Manseng Uva Non Grata** £28

France

Zingy and packed full of juicy fruit flavours.

### RICH & CREAMY

**Chardonnay Reserve** £23.50

Mountbridge Australia

175ml £6.00 / 250ml £8.00

Subtle light white peach and plums with a suggestion of coconut.

**Teliani No.8, Orange Wine** £31

Georgia

Interesting and complex layers of fried fruits and nutty flavours.

**Chenin Blanc, Kleindel** £23

Robertson Vallery, South Africa

Light with lovely ripe, attractive rounded fruit.

**Pouilly - Fuisse Grande Reserve** £60

Maillettes, France

Creamy and buttery with a lovely touch of oak, rich but restrained.



THE CASTLEFIELD ROOMS  
*event spaces*

# WINE LIST

## RED WINE

### SOFT & JUICY

**Tempranillo (HOUSE)** £23  
Spain  
175ml £5.50 / 250ml £7.20  
Light and fruity with soft red fruit flavours and a touch of spice on the finish.

**Cabernet Sauvignon, Cape Heights** £25  
South Africa  
175ml £6.40 / 250ml £8.50  
An expressive cabernet crammed full of varietal character and finesse.

**Merlot, Pecking Order** £24  
South Africa  
175ml £5.75 / 250ml £7.65  
A supple round bodied Merlot with a distinct nose of cherries, raspberries, subtle herbs and spices.

**Valpolicella Classico Ripasso, Capitel Della Crosara** £35  
Italy  
Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

### SMOOTH & FRUITY

**Rioja, Finca De Oro** £25  
Spain  
175ml £6.15 / 250ml £8.15  
A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.

**Rioja Gran Reserva, Ontañón** £50  
Spain  
Beautifully developed with dark fruit, herbal aromas and toasty oak notes. The finish is long and persistent, with the purity of fruit conveying real elegance.

### CHUNKY & INTENSE

**Shiraz, Soldier's Block** £25  
Australia  
175ml £6.25 / 250ml £8.35  
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

**Zinfandel** £39  
Cline, USA  
Classic cali zin, luscious fruit, big and bold, a juicy red that doesn't disappoint.

**Malbec, Pablo Y Walter** £27  
Argentina  
175ml £6.90 / 250ml £9.15  
A celebration of the colour & culture of mendoza. bright, juicy and perfect with or without steak!



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# WINE LIST

## ROSÉ WINE

### PINK & DELICIOUS

#### White Zinfandel, Another Story

USA

175ml £5.90 / 250ml £7.85

Crowd pleasing pink from the 'sunshine state' - luscious strawberries and cream flavours.

£23

#### Pinot Grigio Rosé

Morajo, Italy

175ml £5.50 / 250ml £7.15

Pale coral pink colour, with youthful hints of simple red fruit on the nose, following through well into the palate, light dry-ish and ideal for al fresco dining.

£22.50

#### Cotes De Provence Rose

Edalise, France

A stylish and super fine, pretty pale pink from the worlds go to region of premium dry rose wines.

£33

## SPARKLING WINE

### MODERN & VIBRANT

#### Prosecco, Vignana

Italy

125ml £5.50

Stylish, sophisticated Italian fizz, sourced from some of the best vineyards in the region. Light and elegant with a lovely fresh aroma of pears.

\*Perfect your Prosecco with fresh fruits and purees, and garnish £2.95 per person.  
Available for drinks receptions only

£30

#### Sparkling Rosé, Dolce Colline

Italy

125ml £5.85

A fine and elegant fizz made with Prosecco's Glera grapes and a dash of Brachetto.

£32

## CHAMPAGNE

### CLASSIC & SOPHISTICATED

#### Louis Dornier Brut (HOUSE)

France

125ml £9.65

A light, fresh, vigorously youthful Champagne with a fine elegant slightly lemony nose, lively mousse and long, crisp palate.

£55

#### Louis Dornier Brut Rosé

France

A fresh, vivacious rosé with some depth. Noir and Meunier grapes blended for an extra special taste.

£60

#### Vueve Clicquot Yellow Label

France

A rather famous champagne for all the right reasons - a richer more flavoursome fizz with layers of baked apple fruit and a nice touch of cream on the finish.

£90

#### Laurent Perrier La Cuvée Brut

France

£90

#### Dom Pérignon, Champagne

France

A big, rich treat of a wine - layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

£280

# WHERE TO FIND US

## LOCATION:

Albert's Shed is located just off Deansgate, one of Manchester's main thoroughfares. We are located on Castle Street which is at the southern end of Deansgate opposite Deansgate Station (at the junction of Deansgate and Whitworth Street). Despite being only 100 metres off Deansgate we enjoy a charming setting along a cobbled street at the confluence of the Bridgewater and Rochdale canals.

**TRAVEL INFORMATION BY CAR:** The nearest motorways are the M602 and the M60.

**BY AIR:** Manchester airport (8.4 miles)

**BY RAIL:** Rail direct to Deansgate where we are only a five minute walk or alternatively, take the train to Manchester Piccadilly or Victoria station, then Metrolink to Deansgate.

**TWITTER:** @castlefield92

**FACEBOOK:** The Castlefield Rooms

**INSTAGRAM:** castlefield92

**WEBSITE:** [www.thecastlefieldrooms.com](http://www.thecastlefieldrooms.com)

## WHERE TO STAY

If you are looking for somewhere for you and your guests to stay. We recommend the following

**LOCK KEEPERS COTTAGE –**  
**LOCATED ON SITE AT THE CASTLEFIELD ROOMS**  
2 NIGHTS – Book directly through AIR BNB [here](#).  
EXCLUSIVE 1 NIGHT -  
[bookings@lockkeeperscastlefield.com](mailto:bookings@lockkeeperscastlefield.com)

**INNSIDE by Melia Manchester**  
0161 200 2532  
[Inside.manchester@melia.com](mailto:Inside.manchester@melia.com)  
10% off Best Available Bed and Breakfast Rates if you quote 'The Castlefield Rooms'

**LEONARDO HOTEL MANCHESTER CENTRAL**  
0161 953 8888  
[manchester@leonardohotels.com](mailto:manchester@leonardohotels.com)  
Quote 'Castle' for 15% off direct rates with breakfast included

**THE HILTON DEANS\_GATE**  
0161 870 1600  
[manchesterdeansgate\\_reservations@hilton.com](mailto:manchesterdeansgate_reservations@hilton.com)  
Up to 15% off advertised rates if you quote 'Castlefield Rooms'

**THE MARRIOTT VICTORIA AND ALBERT**  
0161 838 4111  
[events@thevandamanchester.co.uk](mailto:events@thevandamanchester.co.uk)  
Various discounts available off advertised rates if you quote 'The Castlefield Rooms'