



THE CASTLEFIELD ROOMS
event spaces

CANAPÉS

FISH

CRAB CAKES ^{GF}

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

MINI SALMON TARTLETS

Beetroot cured salmon with cream cheese and dill

HADDOCK AND GRUYERE FISHCAKES

Served with home-made tartar sauce

MEAT

KOREAN BEEF BULGOGI SKEWERS

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

*GF option available

SPICY THAI CHICKEN CAKES ^{GF}

Served on a bamboo skewer, with a sweet mirin dip

MINI GLOUVESTER 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

VENISON AND BLUE CHEESE CROQUETTE

Served with berry jam

VEGETABLE

SPINACH, FETA AND NUTMEG PARCELS

With a sweet and spicy relish

BAKED GOATS CHEESE AND SUN BLUSH TOMATO TARTLET ^V

WILD MUSHROOM ARANCINI ^V

Wild mushroom and dolcelatte arancini served with a garlic mayonnaise

GRILLED CHEESE SANDWICH WITH TOMATO AND RED PEPPER SOUP SHOT ^V

*GF option available

MINI SQUASH AND ONION BHAJI ^{GF VEGAN}

AVOCADO ON TOAST ^{GF VEGAN}

Avocado salsa on toasted gluten free crostini with pea shoots

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

£10 PER 4 CANAPÉ
£2.50 PER ADDITIONAL CANAPÉ
MINIMUM ORDER OF 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 from 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
With a lemon crème fraiche

LEEK AND POTATO

TOMATO AND ROASTED RED PEPPER

MOZZARELLA AND TOMATO SALAD V GF

Creamy buffalo mozzarella with a selection of sweet heritage tomatoes, ripped basil and olive oil

*Vegan option available

PRAWN AND CRAYFISH COCKTAIL

Prawns and crayfish in our own Marie rose sauce with brown bread

*GF option available

WELSH RAREBIT

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

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

POACHED SALMON GF

With a horseradish potato salad, lemon oil and watercress.

BEETROOT AND FIG SALAD VEGAN

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

POTTED GOOSNARGH DUCK

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

*GF option available

PROSCIUTTO AND POACHED PEAR

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

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

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

PAN FRIED CHICKEN

With wild mushrooms, pancetta and baby onions in a rich thyme jus, served with spring onion mash and seasonal green.

£17.50

PAN ROASTED SEABASS ^{GF}

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

£18.00

PAN ROASTED SALMON ^{GF}

With parmentier potatoes, pancetta peas, baby onions, and a lemon and dill cream sauce.

£18.00

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

LAMP RUMP

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

*GF option available

£18.50

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

BUTTERNUT SQUASH RISOTTO ^{V GF}

Arborio rice with butternut squash and melting Cropwell bishop stilton.

*Vegan option available

£15.95

WILD MUSHROOM RISOTTO ^{V GF}

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

*Vegan option available

£15.95

ASPARAGUS TALLEGIO AND ARTICHOKE TART ^V

With basil pesto, new potatoes and roasted vine tomatoes.

£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 handmade patisserie desserts with pouring cream, served to the table for your guests to share.

**GF option available*

£8.95

LITTLE LEMON CURD POT

Layers of lemon curd, whipped cream and better 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

CHOCOLATE AND RASPBERRY TART

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

£7.95

PANNETONE BREAD AND BUTTER PUDDING

With summer berry compote and homemade vanilla custard.

£7.95

DARK CHOCOLATE PROFITEROLE

Filled with pistachio cream and topped with dark chocolate sauce.

£7.95

COFFEE AND TEA WITH LUXURY CHOCOLATES

£3.00

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

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

MAINS

MINI PIZZA

Margherita v or ham and mushroom served with thin cut chips.

*GF option available

TOMATO PASTA ^v

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

CHICKEN STRIPES

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

*GF option available

FISHBAKES

Haddock, mash and cheese fish cakes with salad and your choice of thin cut chops 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 ^{GF}

With Cornish honey

*Vegan options available

£10.95 PER CHILD



THE CASTLEFIELD ROOMS
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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

CHICKEN ROGAN JOSH ^{GF}

Kashmir spiced chicken breast in an aromatic tomatoe sauce, with sweet plum tomatoes and fresh coriander.

*Vegan option available

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 bolognaise and a cream white sauce finished with parmesan shavings.

SLOW COOKED CHICKEN AND CHORIZO ^{GF}

Sweet peppers, kalamata olived and saffron tomato sauce.

WILD MUSHROOM LASAGNE ^V

Wild mushrooms, spinach and feta lasagne.

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

*GF option available

Chef's choice of seasonal vegetables

*GF option available

Waldorf salad with dolcelatte

Buttered baby new potatoes with fresh mint and dill ^{GF}

*Vegan option available

Toasted garlic and rosemary ciabatta

Fragrant rice with coriander and shallots

*Vegan

Warm Stone baked flat bread

Caesar Salad

Homemade bread and oils

*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



THE CASTLEFIELD ROOMS
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HOG ROAST

Our prok 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. ^{GF}

ACCOMPANIED BY

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

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

ROASTED RED PEPPERS ^V
Stuffed with quinoa, feta, red onion and
goji berry.

*Vegan option available

ALL SERVED WITH

MIXED LEAF SALAD ^{V GF}
With radish and red onion and
cherry tomatoes with a lemon
mustard dressing.

BUTTERED PEARL
POTATOES ^{V GF}

*Vegan option available

BUTTERED PEARL
POTATOES ^{V GF}

*Vegan option available

£18.95 PER PERSON | MINIMUM ORDER FOR 60

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM
Assorted flavours

CHOCOLATE DIPPED STRAWBERRIES

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

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.

£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM

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.



THE CASTLEFIELD ROOMS
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THE PAN MENU

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

BABY BAKED
POTATOE. ^v
With a garlic
mayonnaise

£18.95 PER PERSON | MINIMUM ORDER FOR 60

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM
Assorted flavours

CHOCOLATE DIPPED STRAWBERRIES

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

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.

£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM



THE CASTLEFIELD ROOMS
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GRAZING MENU

ARTISAN CHEESE BOARD ^{V GF}

A selection of locally sourced cheeses with home-made chutney, pickles and fruit.

PORK PIE

Hand raised pork pie made by wrights of crewe with homemade piccalilli

DELI BOARD ^{GF}

Honey roast ham, salami Napoli and mortadella

BEETROOT CURED SALMON ^{V GF}

With mini cornichon

BOSCAIOLA OLIVES ^{V GF}

ROCKET AND SUNBLUSH TOMATO SALAD ^{V GF}

All served with sour dough bread, artisan crackers, soused vegetables, date and apple chutney and quince jelly.

*GF option available

£16.95 PER PERSON | MINIMUM ORDER FOR 30

EXTRAS

HADDOCK AND GRUYERE FISHCAKES

Smoked haddock and gruyere fishcakes with a hint of wholegrain mustard.

BABY BAKED POTATOES ^{V GF}

With rosemary and rock salt.

*Vegan option available

WEDGES ^V

Baked with garlic and parmesan

GLAZED SAUSAGES

With wholegrain mustard and honey.

LAMB KOFTA KEBABS

Served with a mint yoghurt.

SESAME SOY CHICKEN WINGS

With spring onion, chilli and ginger

MEDITERRANEAN VEGETABLE AND HALLOUMI KEBABS ^V

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

ARANCINI ^V

Risotto cakes, breaded and fried, with porcini mushroom and dolcelatte.

MINI TARTS ^V

- Wild mushroom and spinach
- Smoked salmon, cream cheese and chive
- Lancashire cheese, shallot and tomato

£3.00 PER PERSON | MINIMUM ORDER FOR 30

DESSERTS

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM

Assorted flavours

CHOCOLATE DIPPED STRAWBERRIES

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

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.

£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM



THE CASTLEFIELD ROOMS
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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.

GOURMET HOTDOG

Cheshire pork sausage with a hint of black pudding in a soft white roll with Viennese onions.

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

BABY BAKED POTATOES 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 POMEGRANITE 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

DESSERTS £3.95 PER ITEM

ASSORTED MINI PATISSERIE DESSERTS

MINI POT OF CHESHIRE FARM ICE CREAM

Assorted flavours

CHOCOLATE DIPPED STRAWBERRIES

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



THE CASTLEFIELD ROOMS
event spaces

MINI BOWL MENU

A selection of mini bowls served canapé style to your guests

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, served with fragrant rice.

*GF option available

STEAK AND ALE PIE

Tender steak braised in Manchester pale ale, with button mushrooms.

WILD MUSHROOM GNOCCHI ^v

With garlic, served with a parmesan Tuiles.

KING PRAWN, CHORIZO AND POTATO HASH ^{GF}

Garlic and chilli king prawns with chorizo and potato hash

CHICKEN ROGAN JOSH

Kashmir spiced chicken breast in an aromatic tomato sauce, with sweet plum tomatoes and fresh coriander served with fragrant rice and mini poppadum

*GF option available

BANGERS AND MASH

Mini Cumberland sausage with spring onion mash, crispy shallot rings and red wine jus.

MAC 'N' CHEESE

Pancetta crisp. Chives and parmesan shavings.

SLOW COOKED PORK

Served with coconut, chilli and lime noodles.

*Vegan option available - Falafel and Hummus.

DESSERTS

MINI CHOCOLATE BROWNIES

With roasted hazelnuts.

MINI LEMON CURD POT

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

ETON MESS ^{GF}

Sweet summer berries with vanilla cream and crunchy meringue

STICKY TOFFEE PUDDING

Served homemade custard and a sweet toffee sauce.

*GF option available

PANETTONE BREAD AND BUTTER PUDDING

With homemade custard and summer fruits.

£16.95 PER PERSON

Choose 3 items per party

MINIMUM ORDER FOR 30 GUESTS

ADDITIONAL ITEMS CHARGED AT ~ £3.95 PER HEAD



THE CASTLEFIELD ROOMS
event spaces

SNACK MENU

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

CORNISH PASTIES

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 PIE ^v

A mini cheese and onion pie in puff pastry.

MINI FISH FINGER ROLLS

With homemade tartar sauce.

CRISPY BUTTERMILK HALLOUMI ^v

With avocado salsa and paprika spiced tortillas.

POTATO WEDGES ^v

With rosemary rock salt, parmesan and truffle mayonnaise.

NACHOS

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

SESAME AND SOY CHICKEN WINGS

*Vegan option available - Falafel and Hummus.

£15.95 PER PERSON

Choose 5 items per party

MINIMUM ORDER FOR 50 GUESTS



THE CASTLEFIELD ROOMS
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EXTRAS

LINEN

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

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
£1.00
PER NAPKIN

FAIRY LIGHTS

THE BRINDLEY ROOM
Fairy lights on the beams.
£250.00

GALLERY BAR
Fairy lights on the beams.
£150.00

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

CHAIR HIRE

CHIAVARI LIMEWASH
£5.00 per chair

CHELTENHAM SPINDLEBACK IN NATURAL WOOD
£5.00 per chair

CEREMONY EXTRAS

AISLE RUNNER
£100.00

DECORATIVE COPPER ARCH
£150.00

AISLE LANTERNS
£50.00

*Available as package at ~ £250.00 (excluding dressing of the arch)

Additional dressing from £150

OTHER

LIGHTING PACKAGE

Add a hint of lighting around the edge of the room. Your choice of colour.
£350.00

DRAPING PACKAGE

Curtain drapes from The Brindley Room beams.
£200.00

LIGHT-UP "LOVE" LETTERS

£250.00

POSTBOX

A post-box for your cards or messages.
£70.00

POPCORN MACHINE

Let your guests help themselves to popcorn from our traditional machine.
£80.00

PROSECCO WALL

Floor standing wall of prosecco for guests to help themselves
£80.00

*drinks charged separately

DONUT WALL

A selection of 80 mixed donuts, the perfect sugar fix at a time of your choosing.
£200.00

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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DRINKS MENU

DRAUGHT

SAN MIGUEL LAGER 5%	£4.50
CARLSBERG LAGER 3.8%	£4.10
PERONI LAGER 5.1%	£5.30
ALBERT'S BREW 3.8%	£4.20
GUINNESS 4.1%	£5.20
SOMERSBY CIDER 4.8%	£4.10
<small>BRINDLEY AND MERCHANT ROOMS ONLY</small>	
MAGNERS DARK FRUITS 4.0%	£5.70
<small>THE GALLERY BAR & BALCONY ONLY</small>	

BOTTLED

BUDWEISER	£4.30
GOOSE ISLAND IPA	£5.50
BECKS	£3.60
ESTRELLA	£4.60
EINSTOCK PALE ALE	£6.20
SOL	£4.20
PERONI	£4.50
MAGNERS	£5.20
PAULANER WHEAT BEER	£4.60
ESTRELLA ALCOHOL FREE	£3.20
CURIOUS BREW	£5.30
REKORDERLIG STRAWBERRY & LIME	£5.80
OLD MOUT KIWI & LIME	£5.40

SOFT DRINKS

FROBISHERS FUSION	£3.05
APPLE & MANGO	
APPLE & RASPBERRY	
ORANGE & PASSIONFRUIT	
FENTIMANS MIXERS	£2.30
TONIC WATER	
SLIMLINE TONIC WATER	
MINERAL WATER SPARKLING OR STILL	
330 ML	£2.05
750 ML	£4.50
BOTTLED COKE	£3.10
BOTTLED DIET COKE	£2.70
RED BULL	£3.80

SPIRITS 25ML

FINLANDIA	£3.80
GREY GOOSE	£4.70
BOMBAY SAPPHIRE	£3.80
TANQUERAY	£4.00
HENDRICK'S	£5.00
BACARDI SUPERIOR	£3.70
SAILOR,'S JERRY	£3.90
HAVANA CLUB 7	£4.00
MARTELL	£4.00
REMY MARTIN VSOP	£6.00

LIQUERS 25ML

BAILEYS IRISH CREAM	£4.40
TIA MARIA	£3.80
MALIBU	£3.60
JOSE CUERVO GOLD	£3.90
JOSE CUERVO SILVER	£3.90
ARCHERS	£3.60
DRAMBUIE	£4.10
CAMPARI	£3.70
COINTREAU	£3.80
CHAMBORD	£3.60
SAMBUCA	£3.70
PIMMS NO.1	£3.80
JAEGERMEISTER	£3.90

PORT / SHERRY 50ML

COCKBURNS PORT	£4.00
HARVEYS BRISTOL CREAM	£3.70

WHISKEY 25ML

BELLS	£3.70
GLENMORANGIE ORIGINAL	£4.70
GLENFIDDICH 12 YEAR	£4.90
JAMESONS	£4.00
SOUTHERN COMFORT	£3.90
MAKER'S MARK	£4.40
JACK DANIEL'S	£3.90
JACK DANIEL'S HONEY	£4.00



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COCKTAILS

MOJITO

Bacardi Superior rum with fresh lime wedges, mint, sugar syrup with a soda top

£8.50

*available for drinks receptions

PORNSTAR MARTINI

Vanilla vodka, pineapple juice and passion fruit liquor served with a chilled shot of prosecco

£9.00

COSMOPOLITAN

Finlandia vodka with cointreau, lime juice and cranberry juice

£8.00

FROSÉ

Rosé wine, Finlandia vodka and strawberry puree, all shaken and served over crushed ice

£8.50

*available for drinks receptions

BELLINI

Your choice of flavoured fruit puree topped with crisp pierre mignon champagne

£8.50

ESPRESSO MARTINI

Vodka, Kaluha and espresso

£9.50

PITCHERS

*available for drinks receptions.

£35.00 PER PITCHER

NON-ALCOHOLIC

REFRESHER

Orange and apple juice shaken with fresh raspberries and lime

RASPBERRY & MINT FIZZ

Raspberry puree muddled with mint and topped with lemonade

CUCUMBER COOLER

A refreshing blend of cranberry juice with fresh slices of cucumber, lemon juice, elderflower cordial and sugar syrup

SUMMER BERRY SLING

Raspberry, cranberry and elderflower served over crushed ice and topped with crisp apple juice

£4.50 PER GLASS

PITCHERS

*available for drinks receptions.

£27.00 PER PITCHER



THE CASTLEFIELD ROOMS
event spaces

WINE LIST

WHITE WINE

DRY & CRISP

Viura, Castillo De Piedra (HOUSE) £20
Spain
175ml £5.25 / 250ml £7
Hints of white flowers and tropical fruit on the nose and a crisp, yet delicate finish make this an easy-drinking treat!

Pinot Grigio, Lyric £22
Chile
175ml £5.75 / 250ml £7.50
A really characterful pinot grigio, with tempting apricot, peach and melon fruit.

Sauvignon Blanc, Cloud Factory £26
New Zealand
175ml £6.75 / 250ml £9
Alive with aromas of stone-fruit and minerals with flavours of guava and lime. Perfumed, fresh and elegant.

Chablis, Domaine De La Motte £34
France
Rich and buttery but also crisp, fresh and dry. A real no-nonsense Chablis.

FRUITY & AROMATIC

Vermentino Colombard, Les Vignerons Spain £23
175ml £6 / 250ml £7
This medium wine is light and youthful with bold aromas of apple and banana and just a hint of sweetness.

Picpoul De Pinet, Duc De Morny France £24.50
Exuberantly fresh with a powerful fruity bouquet of citrus and exotic fruit. Long-lasting and intense.

Alboriño, Vila Nova Portugal £26.50
An exceptional Portuguese Alvarinho that rivals Spain's finest. Bright, zesty and in our opinion superb value.

RICH & COMPLEX

Chardonnay, Listening Station £24.50
Australia
175ml £6.25 / 250ml £8.50
Grapefruit, lime and hints of spice on the nose, white peach and zesty lemon lead to a long tasty finish. (Unoaked)

Chenin Blanc, Cullinan View £22
South Africa
Deliciously fresh and creamy with peachy fruit

RED WINE

SOFT & JUICY

Tempranillo, El Velero (HOUSE) £20
Spain
175ml £5.25 / 250ml £7
Cherry-red tempranillo that shows strawberry and fruits of the forest.

Merlot, Les Oliviers France £22.50
175ml £5.75 / 250ml £7.75
Brightly perfumed fruit, with just a hint of wild lavender and intense flavours of ripe red berries.

Cabernet Sauvignon, Montesvista Chile £24.50
175ml £6.25 / 250ml £8.50
An expressive cabernet crammed full of varietal character and finesse.

Valpolicella Classico Ripasso, Capitel Della Crosara Italy £34
Aromas of almonds, black fruits, chocolate and cinnamon lead to an array of cherry, spices and vanilla on the palate.

SMOOTH & FRUITY

Rioja, Vega Piedra Spain £24
175ml £6.25 / 250ml £8.25
A great joven rioja. Bright bramble fruit and seasoned with a sprinkle of spice.

Pinot Noir Gran Reserva, Novas Chile £27.50
Bright ruby red with attractive aromas of berries, strawberries and notes of spice and cocoa. Bursts of fruit layered with earthiness.

Rioja Gran Reserva, Ontañón £47
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 Australia £22.50
175ml £5.75 / 250ml £7.75
Medium-to-full-bodied with a big punch of crushed cranberry & blackcurrant and a good dash of spice. Soft, silky and elegant.

Barbera d'Asti Superiore, Crocera Italy £27
Italy's answer to Malbec! Finely perfumed, dark and smooth.

ROSÉ WINE

PINK & DELICIOUS

White Zinfandel, Jack & Gina USA £20
175ml £5.25 / 250ml £7
A soft and juicy rose full of summer berry fruits and plenty of lively acidity.

Pinot Grigio Rosé, Mirabello Italy £20.50
175ml £5.25 / 250ml £7
Strawberry and bramble aromas lead on to delicate juicy, red berry characters on the palate with a slight creaminess and a crisp dry finish.

Rimauesq Cru Classé Rosé, Côtes De Provence France £30
Multi-layered, crisp and thirst quenching. Great with salads, fish and sunshine. If there's no sunshine, drink this and use your imagination!

SPARKLING WINE

MODERN & VIBRANT

Prosecco, Vignana Italy £29
125ml £5.20
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 pures, and garnish £2.95 per person. Available for drinks receptions only

Sparkling Rosé, Vignana Italy £32
125ml £5.90
A fine and elegant fizz made with Prosecco's Glera grapes and a dash of Brachetto.

CHAMPAGNE

CLASSIC & SOPHISTICATED

Louis Dornier Brut (HOUSE) France £50
125ml £9.00
A light, fresh, vigorously youthful Champagne with a fine elegant slightly lemony nose, lively mousse and long, crisp palate.

Louis Dornier Brut Rosé France £55
A fresh, vivacious rosé with some depth. Noir and Meunier grapes blended for an extra special taste.

Vueve Clicquot Yellow Label France £70
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.

Laurent Perrier Cuvée Brut Rosé France £95
Delicately blue pink rosé, thanks to a brief encounter with the grape skins - flowery, fragrant and dry. This rosé is rich and complex with a soft fruit flavour.

Dom Pérignon, Champagne France £200
A big, rich treat of a wine - layers of fruit, biscuit, honey and toasty notes combine for an unforgettable experience.

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

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

Booking directly through Airbnb
<https://www.airbnb.co.uk/rooms/21558942>

INNSIDE by Melia Manchester

0161 200 2532
Innside.manchester@melia.com
From £99.00 Bed & Breakfast if you quote The Castlefield Rooms

JURYS INN – GREAT BRIDGEWATER STREET

0161 953 8806
www.jurysinn.com
Quote 'castle' for 15% off and breakfast included

THE HILTON – DEANSGATE

www.hilton.com
0161-870-1642
Up to 15% of advertised rates –
Quote Castlefield Rooms-
Manchesterdeansgate_reservations@hilton.com

THE MARRIOTT VICTORIA AND ALBERT

0161 838 4111
events@thevandamanchester.co.uk
www.marriott.co.uk/manva
Various discounts available of advertised rates.
Please quote The Castlefield Rooms when booking