



THE CHARTERED  
INSTITUTE OF HOUSING  
ANNUAL CONFERENCE 2019





## RADISSON BLU EDWARDIAN MANCHESTER ★★★★★

Located in the centre of Manchester and just a 2 minute walk from Manchester Central Convention Centre, this 5 star hotel has 22 fully equipped meeting and private dining rooms seating from 10 people, and a spectacular event room that can accommodate as many as 550 guests for a drinks reception and 280 for a sit down dinner. A dedicated conference and events team and the latest technology and communications equipment ensure the success of your event at the Radisson Blu Edwardian, Manchester Hotel.



Salford Central

Radisson Blu  
Edwardian  
Manchester



Manchester  
Oxford Road

RADISSON BLU EDWARDIAN  
MANCHESTER ★★★★★

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# WELCOME TO OUR PRIVATE DINING

## Menu I £32

### STARTERS

Leek and potato soup with Wensleydale  
cheese fritters

Avocado and tomato bruschetta  
with aged balsamic

Smoked chicken, bacon and spinach salad

### MAINS

Seared chicken with sage dauphinoise  
and sprouting broccoli

Organic salmon with garlic potato,  
English peas and chorizo cream

Butternut squash risotto with pine nuts,  
gorgonzola and rocket

### DESSERTS

Salted caramel cheesecake with  
vanilla mascarpone

Sticky toffee pudding with toffee sauce  
and candied dates

Chocolate flourless cake with a bitter  
orange compote

If you have a food allergy or intolerance, please speak to a member of our staff  
before you order or consume any food or beverage.

# WELCOME TO OUR PRIVATE DINING

## Menu 2 £36

### STARTERS

Cream of butternut squash soup  
with toasted almonds

Salmon gravlax with a beetroot jelly  
and purée

Heirloom tomatoes with mozzarella,  
pesto, basil cress, balsamic and  
Nocellara olives

Smoked chicken and ham hock  
terrine with pickled mushrooms  
and tarragon mayonnaise

### MAINS

Seared poussin with smoked garlic,  
wild mushroom, asparagus and peas

Pork belly with sticky red cabbage,  
caramelised apples and three-mustard sauce

Lemon and herb-crust cod with an  
artichoke purée and samphire

Lancashire cheese gnocchi with asparagus,  
peas, mozzarella and pesto

### DESSERTS

Espresso panna cotta with mascarpone  
cream and caramel

White and dark chocolate mousse with  
strawberries and honeycomb

Almond tart with caramelised apple and  
sweet cream

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# WELCOME TO OUR PRIVATE DINING

## Menu 3 £40

### STARTERS

Devon white crab meat with avocado and Sicilian orange

Carpaccio of Black Angus beef with a mustard dressing, caperberries and Parmesan

Wild mushroom parfait with truffle butter, sweet onion and brioche

Fattoush salad with garlic prawns and a smoked aubergine dip

### MAINS

Lamb moussaka with lamb cutlet, tomato confit and harissa sauce

Beef fillet with horseradish potato, broad beans, peas and a peppercorn sauce

Grilled sea bass with prawns, a Panzanella salad and chilli dressing

Warm fig, goat's cheese and olive puff pastry tart with charred asparagus

### DESSERTS

Mango cheesecake with passion fruit

Chocolate fudge cake with poached blackberries and chocolate cremoso

Lemon posset with white chocolate and lavender

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# WELCOME TO OUR COCKTAIL CANAPÉS

**Five pieces at £22.50 per person**

Mini Aberdeen Angus beef burger  
with sesame seeded bun

Mini fish and chips lemon and sea salt

Appleby's Cheshire cheese and spinach  
fritters with tomato alioli

Mini hot dogs with caramelised onion

Plum glazed confit duck nori rolls

Cajun chicken and chorizo kebab

Balsamic glazed onion and Stilton tart

Goats cheese fritter and sticky  
beetroot relish

Organic salmon skewers with a sweet  
chilli dip

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# WELCOME TO OUR CANAPÉS

**Three pieces at £9.95 per person**

**Five pieces at £16.75 per person**

**Eight pieces at £24.95 per person**

## **HOT**

Wild mushroom and five herb risotto ball,  
tarragon aioli

Mediterranean vegetable gnocchi, sun  
blushed tomato salsa

Cajun chicken and chorizo bon bons,  
sweetcorn purée

Teriyaki beef skewer, sweet chilli

Chicken satay skewer, coconut shavings

Stornoway black pudding fritters, bacon crisp

## **COLD**

Beetroot crisp, chive mousse

Chicken Caesar, Parma ham crisp

Cheshire ham hock and  
gherkin boudin, piccalilli

Confit duck leg and orange pressing,  
duck crackling

Rolled goats cheese and herbs, spiced tomato

Spiced tomato and pesto mousse,  
parmesan crisp

## **BREAKFAST**

Mini muesli

Mini bacon or sausage bread rolls

Fruit kebabs

Milano salami, marinated olive

Fresh fruit smoothies

Mini blueberry pancake

Stornoway black pudding fritters, bacon crisp

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# WELCOME TO OUR SAMPLE FINGER BUFFET

**£25 per person**

Bresaola, prosciutto, Italian salami,  
Mixed olives and sun blushed tomatoes

Grilled chicken, crispy maple bacon and  
brie on brioche

Spinach, Apple and pecan salad,  
truffle dressing

Mini cheese burgers, chilli and  
bacon mayonnaise

Tomato, basil and mozzarella puff pastry tarts

Chunky hand cut chips

Chocolate and Banana mousse, caramel glaze

Fresh Sliced fruit

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# WELCOME TO OUR SANDWICH LUNCH MENU

## **Selection of four sandwiches £18**

With a choice of two salads £22

With a choice of two salads and two desserts £26

## **SANDWICHES**

Honey-roast ham with wholegrain mustard mayonnaise

Scottish smoked salmon with lemon butter

Rare-roast beef with horseradish mayonnaise

Smoked chicken and avocado with mustard sauce

Speck ham and fig chutney

Tuna mayonnaise with sweetcorn

## **Vegetarian**

Cucumber with mint cream cheese

Cheese with red onion

Tomato and mozzarella with basil pesto

Avocado cream with red chilli and lime

## **OUR BRIOCHE ROLLS**

Duck and pomegranate with hoisin

Ginger-marinated Thai beef with red curry mayonnaise

Prawn Caesar with lime sauce

Pesto chicken with rocket leaves, pine nuts and Parmesan

Tandoori chicken with achari mayonnaise

Pulled pork with barbecue sauce

Crayfish with dill mayonnaise

## **Vegetarian**

Grilled halloumi with roasted red pepper and mango salsa

Cheddar cheese with red onion and parsley

Egg mayonnaise with garlic chive

# WELCOME TO OUR REFRESHMENTS AND SUPPLEMENTS EXPERIENCE MENU

<b>ARRIVAL EXPERIENCE</b>	£10	<b>BEVERAGE SELECTION</b>	
Tea and coffee		Tea and coffee	£4
Daily bakery selection		Tea and coffee with cookies	£6
Greek yoghurt with accompaniments		Acqua Panna/S.Pellegrino	£4.95
Fresh juice and detox cleanser of the day		Chia seed and almond milk	£3
<b>MID-MORNING EXPERIENCE</b>	£10	<b>JUGS (price per jug)</b>	
Tea and coffee		Fresh juices	£15
Gourmet cookie		Cleansers	£15
Homemade smoothie		Smoothies	£15
Whole fruit selection		Homemade lemonade	£15
Fresh juice			
<b>MID-AFTERNOON EXPERIENCE</b>	£10	<b>HEALTHY AND DETOX SUPPLEMENTS</b>	
Tea and coffee		<b>Small offerings</b>	
Our bruschetta		Blueberry and coconut smoothie	£3
Scones with preserves and clotted cream or sliced cake selection of the day		Avocado, strawberry and goji berry smoothie	£3
Sliced fresh fruit		<b>Protein shake</b>	
		Protein powder, peanut butter, banana and chia seeds	£7
		<b>Jugs</b>	
		Turmeric, cucumber and ginger juice	£15
		Coconut and pomegranate water	£15

# WELCOME TO OUR REFRESHMENTS AND SUPPLEMENTS EXPERIENCE MENU

## UPGRADES & SUPPLEMENTS

### MORNING SUPPLEMENTS

#### Warm breakfast brioche rolls

Smoked bacon with cherry tomato  
chilli jam £6

Speck and Gruyère omelette £6

Spinach and cayenne pepper  
breakfast omelette £6

Lobster with baby spinach and  
Amalfi lemon hollandaise £8

#### English muffins

Sage and onion sausage patty with  
truffled egg £6

Crispy hash brown with melted  
Taleggio and Calabrian chilli sauce £6

#### Sliced seasonal fruit selection

Pineapple and passion fruit £5

Watermelon and mint £5

Cantaloupe and orange £5

#### Our yoghurt pot

Greek yoghurt with Mānuka honey  
and goji berry granola £3

### AFTERNOON BESPOKE SUPPLEMENTS

#### Häagen-Dazs ice cream

Cookies and cream £3.50

Dulce de leche £3.50

Vanilla caramel brownie £3.50

#### Joe & Seph's Gourmet Popcorn

Caramel and sea salt £3.50

Toffee apple and cinnamon £3.50



FOR ENQUIRIES AND BOOKINGS,  
PLEASE CONTACT THE EVENTS TEAM:

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