



treehouse  
MANCHESTER

CELEBRATE *at* TREEHOUSE  
*events & entertaining*





# EVENTS *and* ENTERTAINING

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Chef-Partner Mary-Ellen McTague has created menus which showcase locally-grown sustainable vegetables, day boat fish, regeneratively farmed and free range meats, farmhouse cheeses, and more.

A true pioneer in sustainable kitchen practices over the last six years, Mary-Ellen will bring this ethos of sustainability in modern cuisine to the spaces. Fundamental to this will be a low food waste focus and her modern twist on traditional cooking techniques.

The menus will change seasonally, with a focus on utilising produce sourced from local farms. Mary-Ellen's hero dishes are a true reflection of her cooking style, showcasing dishes that are close to her heart. These ♡ highlighted dishes underline her passion and culinary identity.





# SAMPLE *conference* MENU

## Sample Breaks

**On Arrival:** Tea, coffee, freshly baked pastries and breakfast bites, immunity booster juice shots and a seasonal fruit selection

**Mid-Morning Break:** Tea, coffee, sweet and savoury bites including muffins and frittata

**Afternoon Break:** Tea, coffee, homemade biscuit selection including malted milk, gingernut biscuits & butter shortbread

## Sample Lunch Menu

### Seasonal Salads

Dressed local, organic salad leaves with mustard vinaigrette *vg*

♥ Seasonal slaw *v*

Cannellini bean dip *vg, ngc*

Homemade sourdough crispbread *vg*

### Picnic Sandwiches

♥ Roast beef, horseradish, watercress on brioche

Farmhouse Cheddar, lettuce & homemade pickle *v*

Roast squash, butterbean dip, green sauce, rocket on focaccia *vg*

Two farmers crisps *v, ngc*

### Hot Savoury Bites

♥ Roasted cauliflower and onion tart *vg, ngc*

Chicken & leek skewers *ngc*

### Selection of Desserts

Seasonal fruit fool with olive oil biscuit *v*

♥ Flourless chocolate cake *v, ngc*

♥ Mary-Ellen's favourite dishes

*v* vegetarian *vg* vegan *ngc* no gluten containing ingredients

Full allergen information available on request.





# SAMPLE *hot lunch* MENU

## Sample Breaks

**On Arrival:** Tea, coffee, freshly baked pastries and breakfast bites, immunity booster juice shots and a seasonal fruit selection

**Mid-Morning Break:** Tea, coffee, sweet and savoury bites including muffins and frittata

**Afternoon Break:** Tea, coffee, homemade biscuit selection including malted milk, gingernut biscuits & butter shortbread

## Sample Lunch Menu

Selection of local craft bakery breads with Netherend butter

## Salads & Starters

Dressed local, organic salad leaves with mustard vinaigrette *vg*

♥ Seasonal slaw *v*

Cannellini bean dip *vg, ngc*

Homemade sourdough crispbread *vg*

♥ Potato salad, dill pickles *v, ngc*

Crispy bacon on the side

Tomato & English feta salad sunflower seeds *v, ngc*

## Hot Dishes

♥ Shepherd's Pie *ngc*

Spinach Dumplings, Summer Vegetable Broth, Baby Onions *vg*

Pan-Seared Salmon with Green Vegetables, White Wine Sauce *ngc*

## Served with

Rosemary, garlic roast new potatoes *vg*

Seasonal greens *vg, ngc*

## Selection of Desserts

Seasonal fruit fool with olive oil biscuit *v*

♥ Flourless chocolate cake *v, ngc*



Mary-Ellen's favourite dishes

*v* vegetarian *vg* vegan *ngc* no gluten containing ingredients

Full allergen information available on request.



# SAMPLE *bowl food* MENU



## Chilled

Smoked duck and puy lentil salad *ngc*

♥ Beef tartare, potato crisp *ngc*

Potato salad with hot smoked salmon & dill pickles *ngc*

Trout escabeche, radish, chillies fresh cucumber *ngc*

Heritage tomato salad, tomato water, croutons *vg, ngc*

♥ Roast butternut squash, lentil & kale salad, rosemary and hazelnut *vg, ngc*

## Hot

Crispy Pork Belly with Charred Apple Purée, corn and grape salsa *ngc*

♥ Cider-braised chicken, butter bean and courgette velouté *ngc*

♥ Treehouse fish pie, pickled spring onion crispy potato skins *ngc*

Saffron fish stew with potatoes *ngc*

Roast cauliflower, butter bean & Dijon mustard velouté green sauce *vg, ngc*

Oyster mushrooms, cannellini beans & smoked chillies *vg, ngc*

## Sweet

Chocolate pot, berry compote, ginger crumb *vg, ngc*

Blossom coffee trifle

Lemon tart trifle

Sweet strawberry and black pepper cheesecake *v, ngc*

♥ Eton mess, seasonal fruit, elderflower cream, black pepper meringue *v, ngc*



♥ Mary-ellen's favourite dishes

v vegetarian vg vegan ngc no gluten containing ingredients

Full allergen information available on request.

# SAMPLE *dinner* MENU



## Starters

♥ Smoked Chalk Farm trout, beetroot & horseradish relish *ngc*  
Confit duck leg salad, mustard leaf, pickled celeriac,  
cherry molasses, duck fat croutons

Smoked candy beetroot, Castelfranco, Leeds Blue, walnut vinaigrette *v, ngc*

Roast Jerusalem artichoke & caramelised onion tarte fine, almond cream,  
mustard leaf *vg*

Celeriac soup, smoked pickled apple *v, ngc*

## Mains

♥ Braised Longhorn beef, crispy potato, roast onion,  
buttered greens, red wine sauce *ngc*

Roast free-range chicken, smoked Marfona potato purée,  
grilled purple sprouting broccoli, roasting juices *ngc*

♥ Sustainably sourced fish, saffron potatoes,  
sea vegetables & chervil broth *ngc*

Roast beetroot hotpot, Old Winchester cheese,  
pickled red cabbage, seasonal greens *v, ngc*

Herb marinated cauliflower steak, bubble & squeak, green sauce *vg, ngc*

## Desserts

♥ Flourless chocolate cake, toasted fennel cream *v, ngc*

Treacle tart with lemon jelly, Earl grey parfait *v*

Chocolate pot, cardamom cream, ginger biscuit *v*

♥ Apple & bramble fool, oat crumble *v, ngc*

Pavlova, seasonal berries, elderflower cream,  
black pepper meringue *v, ngc*

## Tea & Coffee

We work with local and sustainably-minded partners, Blossom Coffee  
Roasters & Brew Tea Co, to reduce our environmental impact and serve  
delicious hot drinks.



♥ Mary-Ellen's favourite dishes

*v* vegetarian *vg* vegan *ngc* no gluten containing ingredients

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# SAMPLE *sips & bites* MENU

## Welcome sips

Mimosa with fresh seasonal fruit  
Treehouse Gin Highball with sustainable citrus sherbet  
Manchester Spritz with local strawberry liqueur  
Delicious alcohol-free options are always available  
Bespoke drink options can be tailored to your event

## Bites

Salt beef, anchovy mayo, rye cracker  
Smoked duck, spiced pickled pear, tartlet *ngc*  
Smoked salmon mousse, mustard cream  
Crab remoulade  
Organic goats cheese, black garlic and onion marmalade  
Green pea and broccoli mousse, sunflower seeds *vg*  
Basil & chilli aubergine with salsa *vg, ngc*  
Roast chicken & leek pasties  
Braised lamb tartlet *ngc*  
Smoked haddock mornay croquette spring onion mayo  
Pea chips & minted pea mayo *vg, ngc*  
Yeast puffs & cauliflower ash *vg, ngc*

## Table serves

Manchester Spritz  
A bottle of seasonal craft liqueur, 2 bottles of  
sparkling wine & plenty of bubbly soda

## Wine packages

Each wine on our list has been selected with care, bringing a touch of magic and a lot of heart. We'll curate the perfect wine packages to complement your event.

## By the bottle

Salford rum, Treehouse gin, Maker's Mark, Absolut vodka,  
Olmecca Altos tequila - all served with a selection of premium mixers

A discretionary service charge of 5% will be added to your bill.





# raise the BAR

## Wine

### White

175ml/Bottle

'Campules La Rubia' Macabeo, Bodegas La Purisma, Spain	8.5/36
'Sobreiro de Pegoes' Moscatel, Adega de Pegões, Portugal	9/38
'La Vie en Joÿ' Sauvignon Blanc, Domaine de Joÿ, France	10.5/42
'Chardonnay', Chateau Oumsiyat, Lebanon	12/50

### Rosé

'Actum' Bobal Rosado, Bodegas Nodus, Spain	9/37
'Stars' Grenache, Olivier Coste, France	12/46

### Red

'Campules El Moreno' Monastrell, Bodegas La Purisma, Spain	8.5/36
'Sobreiro de Pegoes' Castelão, Santo Isidro de Pegões, Portugal	9/38
'Picpus' Malbec, Vignobles St Didier Parnac, France	10.5/42
'Hugonell' Rioja, Hugonell, Spain	11.5/46

### Sparkling

125ml/Bottle

'Cintila' Extra Dry, Portugal	7/36
'+ & +' Cava, Spain	9/46

### Champagne

Bottle

Moet & Chandon Brut Imperial	98
Moet & Chandon Rosé Imperial	120
Veuve Cliquot Yellow	120

Full wine and Champagne list available on request.

Wine also available in 125ml.

A discretionary service charge of 5% will be added to your bill.  
VAT is included at the prevailing rate. Prices correct as of May 2025



# raise the BAR



## **Vodka** 25ml

Absolut	5.5
Absolut Vanilia	5.5
Absolut Elyx	6
Belvedere	6.5

## **Gin**

Beefeater	5.5
Plymouth	6
Monkey 47	7.5
Beefeater Blood Orange	5.5
Beefeater Strawberry	5.5
Slingsby Rhubarb	6

## **Rum**

Havana Club 3 Year Old	5.5
Havana Club Especial	5.5
Havana Spiced	5.5
Aluna Coconut	5.5
Salford Dark	6
Salford Honey	6
Bumbu	6.5

## **Beer - Draught Pint**

Great Northern Lager	7.5
A Little Faith Pale	7.5
Flensburger Lager	7
A&H London Black	7.5
Hogan's Original Cider	7

## **Soft Drinks**

Range available from	2.5
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## **Bourbon & Whisk(e)y** 25ml

Maker's Mark	5.5
Woodford Reserve	6.5
Four Roses Small Batch	6
Jameson Black Barrel	6.5
Chivas Regal 12	6
Macallan 12 Double Cask	10

## **Cognac**

Martell VS	6
Martell VSOP	7.5
Hennessy VS	6.5

## **Tequila**

Olmecca Altos Plata	6
Olmecca Altos Reposado	7
Cazcabel Coffee	6

## **Liqueur & Fortified**

Disaronno	5
Mouse Kingdom Coffee Liqueur	4.5
Wolfe Bros Limoncello	5.5

## **Beer - Packaged**

Treehouse Pilsner 330ml	6
Treehouse Pale 330ml	6
Budvar 330ml	5.5
Brothers Un-Berrylievable	6.5
Jubel Peach 330ml	6
Magic Rock Saucery 330ml	6
Lucky Saint Non-Alc Lager	5




Beer also available in half pint measures.  
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HOTELS



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