



University of Manchester: The Relocation of The Limes, Fallowfield Campus

Kitchen Odour Risk Assessment

For University of Manchester

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1. Introduction

Hydrock have been commissioned by the University of Manchester (the 'Applicant') to prepare a Kitchen Odour Risk Assessment (KORA) to support the full planning application for the re-location of the 'The Limes', a University of Manchester multi-use campus building (the 'Proposed Development') to a location off Whitworth Lane, north of Richmond Park Halls of Residence (the 'Site').

The Limes building acts as a back of house hub, housing a mixture of welfare and office facilities for Maintenance, Environmental and Residences services, as well as a Central Processing Unit (CPU) which serves the entire University Estate.

The Site is within the administrative boundary of Manchester City Council (MCC) which is one of the nine districts brought together by the Greater Manchester Combined Authority (GMCA). The Site is centred on the National Grid Reference (NGR); x385891, y394338, as shown in Figure 1.

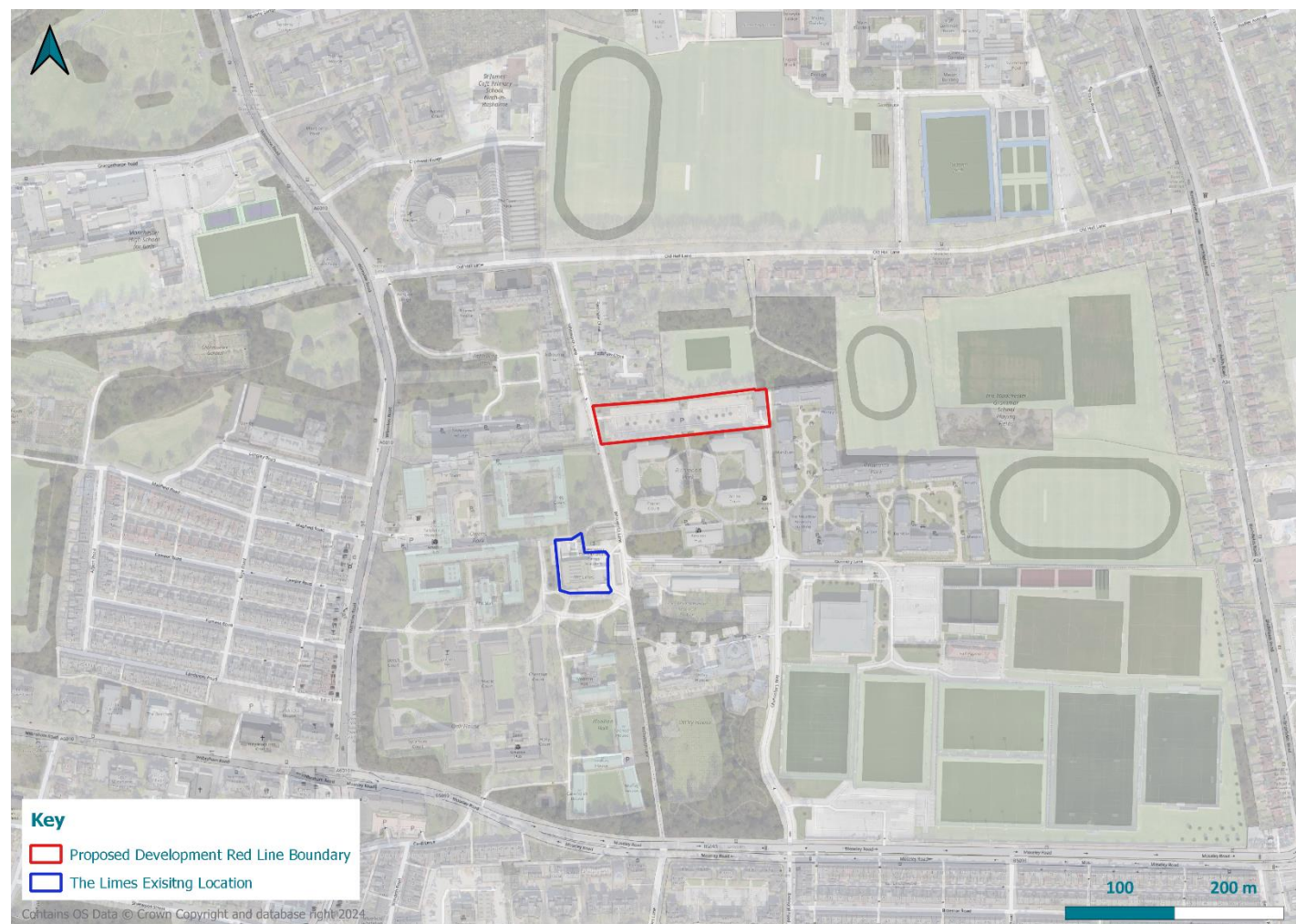


Figure 1: Existing and Proposed Site Location

1.1 Proposed Development

The existing Limes Building is a Catering and Facilities Management (FM) unit currently located in the centre of the Fallowfield campus. Fallowfield Campus master planning has historically identified an opportunity to relocate 'The Limes', to a new facility designed to meet its needs, and free up the land currently occupied by it.

The Proposed Development comprises:

"The Proposed Development will combine the University's Catering Central Processing Unit (CPU), Maintenance Services Unit (MSU), Environmental Services Unit (ESU) and Residences Team to form a facility consisting of facility management stores and workshops, catering facilities, staff workspaces and storage facilities.

The site is divided into two main sections: the western part is designated for parking, while the eastern section houses the building, which is split into the main building and the external stores"

1.2 Purpose of the Report

Due to the re-location of the building and therefore the introduction of the Catering CPU to a new area and the presence of nearby high sensitivity receptors including residential use, the potential for odour impacts has been assessed to ensure appropriate odour control and mitigation is included in the design of the kitchen ventilation system.

2. Policy and Guidance

Odour is a mixture of chemicals that when combined produce different smells. Depending on the offensiveness of the smell and the sensitivity of the location, a smell has the potential to cause an adverse effect. The likelihood of the perception of an adverse effect is dependent on a number of factors known as FIDOL (Frequency, Intensity, Duration, Offensiveness and Location). As the magnitude of these FIDOL factors increases the adverse effect can increase from detection of the odour through annoyance and nuisance stages and ultimately complaint action.

2.1 Statutory Nuisance

For a nuisance to be considered a statutory nuisance it must '*unreasonably and substantially interfere with the use or enjoyment of a home or other premises, or injure health or be likely to injure health.*' Section 79 of the Environmental Protection Act 1990¹ lists 11 categories of statutory nuisance. Of relevance to this assessment is the following:

- » (d) any dust, steam, **smell** or other effluvia arising on industrial, trade or business premises and being prejudicial to health or a nuisance;

2.2 Local Planning Policy

The Manchester Local Plan guides development within Manchester. The Core Strategy² was adopted on 11th July 2012 and is the key document in the Manchester Local Plan. It sets out the long-term strategic policies for future development in Manchester. Within the Core Strategy Policy DM1 relates to odour as follows:

Policy DM1: Development Management

"Development Management All development should have regard to the following specific issues for which more detailed guidance may be given within a supplementary planning document:

[...]

*Effects on amenity, including privacy, light, noise, vibration, air quality, **odours**, litter, vermin, birds, road safety and traffic generation. This could also include proposals which would be sensitive to existing environmental conditions, such as noise"*

¹ UK Gov, "Environmental Protection Act 1990," 1990, <https://www.legislation.gov.uk/ukpga/1990/43/part/III>.

² Manchester City Council, "Manchester's Local Development Framework, Core Strategy Development Plan Document, July 2012, Core Strategy | Manchester City Council

The GMCA adopted their Places for Everyone Plan³ on 21st March 2024. Places for Everyone is a long-term plan of nine Greater Manchester districts for jobs, new homes, and sustainable growth up to 2039. The following policy relates to amenity:

"Policy JP-P1 Sustainable Places

We aim to become one of the most liveable city regions in the world, consisting of a series of beautiful, healthy and varied places, each having the following key attributes that all development, wherever appropriate, should be consistent with:

[...]

15. Comfortable and inviting, with indoor and outdoor environments:

*A. Offering a high level of **amenity** that minimises exposure to pollution [...]"*

3. Assessment Methodology

3.1 Non-Statutory Guidance

EMAQ+ have produced guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems in 2018⁴. EMAQ+ is a brand name of Ricardo-AEA Limited. This document is an amendment of the original guidance document prepared by AEA Technology/ NETCEN for Defra published in 2004 (withdrawn)⁵.

The guidance provides a methodology for the risk assessment of the potential for nuisance odour arising from commercial kitchens, which has been followed in preparing this report.

3.2 Risk Assessment Procedure

The KORA has been undertaken for all identified existing sources based on the scoring matrix and descriptors provided in Appendix 3 of the EMAQ+ guidance to determine the level of odour control required to avoid the risk of nuisance complaints.

The KORA process involves definitions of Dispersion Characteristics, Proximity to Receptors, Size and Cooking Type (Grease Loading) to derive an overall score (or risk) to determine mitigation requirements. The risk assessment is undertaken pre-mitigation.

The following score methodology is suggested in the EMAQ+ guidance as a means of determining odour control requirements:

Table 1 – Odour Risk Significance Score

Criteria	Category	Score	Details
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack
	Poor	15	Not low level but below eaves, or discharge at below 10m/s
	Moderate	10	Discharging 1m above eaves at 10-15m/s
	Good	5	Discharging 1m above ridge at 15m/s
Proximity	Close	10	Closest sensitive receptor less than 20m from kitchen discharge

Criteria	Category	Score	Details
Size of Kitchen	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge
	Large	5	More than 100 covers or large sized take away
	Medium	3	Between 30 and 100 covers or medium sized take away
	Small	1	Less than 30 covers or small take away
Cooking type (odour and grease loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish and chips, Turkish, Middle Eastern or any premises cooking with solid fuel
	High	7	Vietnamese, Thai, Indian Japanese, Chinese, Steakhouse
	Medium	4	Cantonese, Italian, French, Pizza (gas fired)
	Low	1	Most pubs, Tea Rooms

The sum of the scores assigned to dispersion, proximity, size of kitchen and cooking type can be used to inform the indicative level of odour control, as shown in Table 2:

Table 2 – Odour Control Requirement

Impact Risk	Odour Control Requirement	Significance Score
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 35
Very High	Very high-level odour control	More than 35

4. Kitchen Odour Risk Assessment

4.1 Overview

The Proposed Development will include a dedicated catering kitchen which will include cold rooms, blast chillers, cooking area, prep rooms, freezers and dry stores. Figure 3 shows the proposed Kitchen Floor Plan with the 'Bulk Cook' and 'Cook Light' area highlighted in red⁶: The location of the kitchen extract is highlighted in blue.

3 <https://www.greatermanchester-ca.gov.uk/media/9578/places-for-everyone-joint-development-plan-document.pdf>
4 <https://ee.ricardo.com/downloads/air-quality/control-of-odour-and-noise-from-commercial-kitchen-exhaust-systems>

5 <https://www.gov.uk/government/publications/guidance-on-the-control-of-odour-and-noise-from-commercial-kitchen-exhaust>
6 Buttress, Proposed Ground Floor Plan (Main Building), Drawing No, LIMES-BUT-B1-00-FR-A-04000-P02, dated 26/04/2024.



Figure 2 – Proposed Ground Floor Layout

4.2 Dispersion

Figure 4 below shows the proposed kitchen extract ventilation location at the ground floor of the proposed development. The kitchen exhaust is located 1m above the parapet level⁷.

The discharge velocity will be 5m/s.

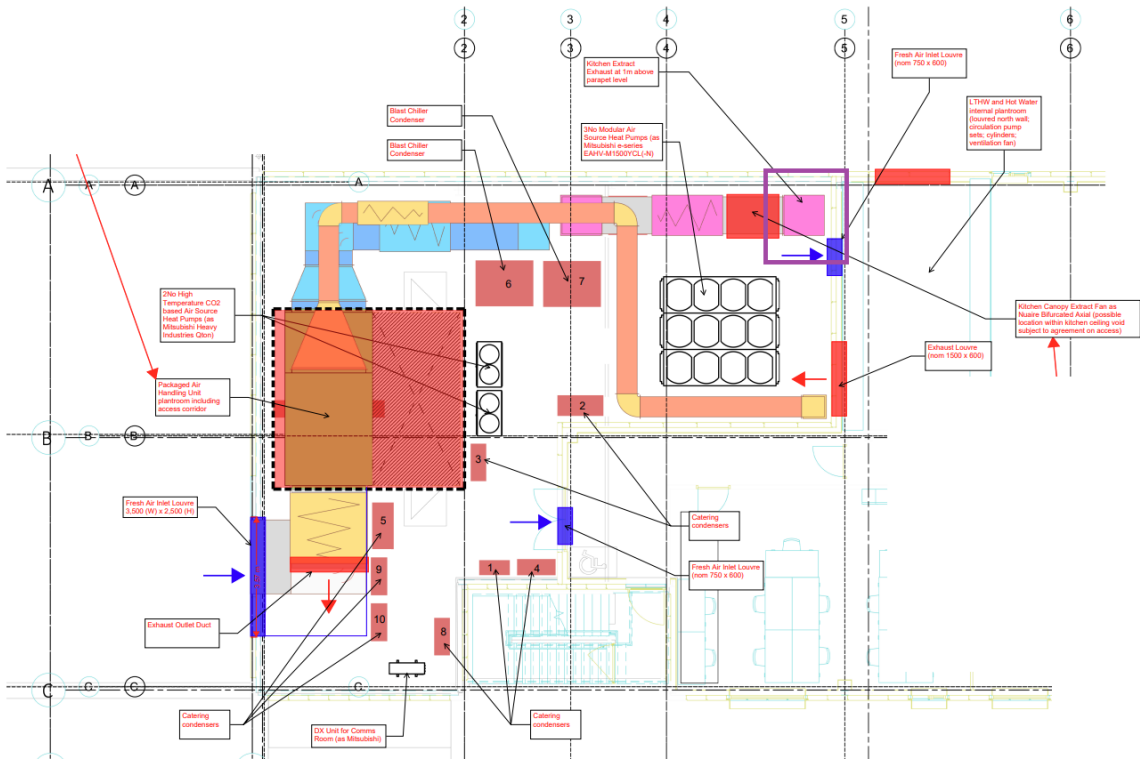


Figure 3 – Proposed Kitchen Extract Ventilation (highlighted in purple) – Ground Floor

Based on the above, the Dispersion score is conservatively assigned to the 'Poor' category as shown below in Table 3:

Table 3 – Dispersion score

Dispersion		
	Score	Details
Poor	15	Not low level but below eaves, or discharge at below 10m/s

4.3 Proximity

As shown below in Figure 4, a 20m buffer and a 100m buffer have been calculated in QGIS around the proposed location of the kitchen exhaust to identify any receptors which may be affected by cooking odours.

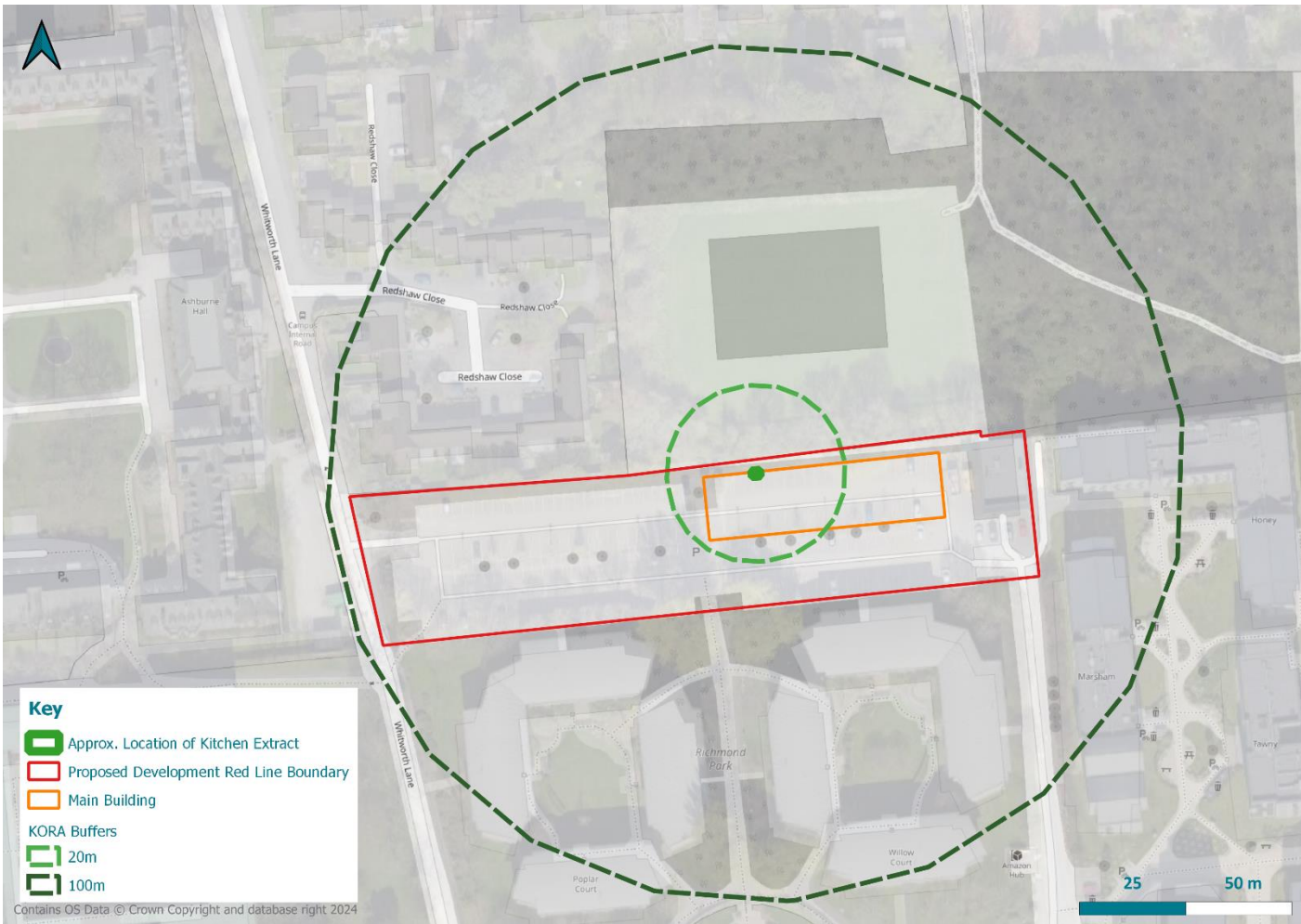


Figure 4 – Proximity Buffers

Figure 5 shows that there are likely to be sensitive receptors within 100m of the kitchen extract. These are namely the residential dwellings located to the north of the Site, off Redshaw Close and then student accommodation associated with Richmond Park to the south and Unsworth Park to the east. The Site itself, within 20m of the exhaust, is not considered to be sensitive to odour due to the nature of the Proposed Development. The green space within 20m to the north is also not considered sensitive. As such, the Proximity score is reasonably assigned to the 'Medium' category as shown below in Table 4:

⁷ Hydrock, Western First Floor Plant Enclosure Plant Layout, Drawing No: LIMES-HYD-XX-XX-DR-ME-SK0001, 4th September 2024

Table 4 – Proximity Score

Proximity		
Score	Details	
Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge

4.4 Size of Kitchen

Figure 2 shows the layout of the ground floor kitchen. The Limes is proposed to be the main Catering CPU for the University. As such, there are no diners at this location. However, the kitchen prepares food for a number of covers. The majority of the food is cooked and sent for service in a kitchen based in the main University campus and not cooked at The Limes. In order to undertake a robust assessment, the Size of Kitchen score is reasonably assigned to the 'Large' category as shown below in Table 5:

Table 5 – Size of Kitchen Score

Size of Kitchen		
Score	Details	
Large	5	More than 100 covers or large sized take away.

4.5 Cooking Type (Odour and Grease Loading)

The cooking equipment to be installed within the 'Bulk Cook' and 'Cook Light' areas are summarised below. This cooking equipment includes:

- » Bulk Cook
 - » 3 x Electric Twenty x2/1 Grid iCombi Pro;
 - » iVario Pro XL Cooking Centre;
 - » iVario Pro 2-S Cooking System; and
 - » 2 x Electric Griddle (Chrome) - 600mm.
- » Cook Light
 - » Electric Ten Grid iCombi Pro;
 - » 2 x Electric Induction Hob;
 - » Electric Induction two hob;
 - » 2 x Electric Twin Pan Fryer;
 - » Electric Salamander Grill; and
 - » 2 x Electric Chargrill.

Based on the above, the kitchen will have the capacity to make fried food. An example BBQ menu is shown in Appendix A, in addition to a Dinner Menu which has much less fried food options. It is noted that there are only fryers within the 'Cook Light' area. Additionally, The Limes acts primarily as a food prep area with most food sent to be cooked and delivered from kitchens throughout the Campus. Therefore, the Cooking Type score is conservatively and reasonably assigned to the 'High' category as shown below in Table 6:

Table 6 – Cooking Type Score

Cooking Type (Odour / Grease Loading)		
Score	Details	
High	7	Vietnamese, Thai, Indian, Japanese, Chinese, Steakhouse

4.6 Overall Score

The sum of the above scores is used to determine the impact risk and associated odour control requirements at source. The overall score is 32 based on the stated assumptions:

Table 7 – Overall Score

Conclusion		
Impact Risk	Odour Control Requirement	Significance Score
High	High level odour control	20 to 35

5. Mitigation Requirements

5.1 Overview

EMAQ+ guidance recommends that mitigation measures are proportionate to the level of risk to reduce the risk of potential odour nuisance to negligible. To sufficiently mitigate odour, the guidance document states that an adequate level of particulate and odour control and stack dispersion are required.

EMAQ+ guidance outlines minimum requirements for odour control, and states that new premises should be designed to prevent harm to amenity, and that the design of a control system should recognise that there are two phases of contamination in a kitchen exhaust, namely:

- » Particulate (grease, smoke, hydrocarbons), and
- » Gaseous (odour).

The particulate phase should be removed prior to dealing with the gaseous phase. To achieve this objective the odour control system should include an adequate level of:

1. Particulate and odour control, and
2. Stack dispersion.

The overall performance of the abatement system will represent a balance of 1 and 2, above.

5.2 Specific requirements

This KORA has assessed a High level of risk, and the kitchen would require 'High Level' of particulate and odour control on this basis. It has been confirmed that the kitchen ventilation system has grease filters and a 5m long space for UV / ESP / Ozone as required. MEP engineers have included for one of the following groups of control measures on this basis, in order of preference:

1. Fine filtration or Electrostatic Precipitator (ESP)⁸ followed by carbon filtration (carbon filters rates with a 0.2 – 0.4 second residence time), or

8 ESP are high efficiency filters using electrical charge to remove and trap grease and smoke.

2. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.
Maintenance must be carried out to ensure these performance levels are always achieved. .

Should the assumptions underpinning the score assigned to each step of the KORA change as a result of changes to the design of the Proposed Development, the KORA can be updated on an iterative basis to ensure that appropriate controls are in place to reduce the odour impact to negligible.

5.2.1 Odour Control Maintenance

Finally, to ensure the above standards are maintained, the following recommendations are derived from the EMAQ+ guidance for maintenance of the odour control system:

Recommendations for maintenance of odour control system include:

- System employing fine filtration and carbon filtration
 - Change fine filters every two weeks
 - Change carbon filters every 4 to 6 months
- Use a system employing ESP and other in line abatement, typically
 - ESP systems cleaned, and sump emptied on a four weekly basis.
 - UV-C systems used in line, cleaned on a four weekly basis
 - Side Stream UV-C systems, cleaned every 3 to 6 months.
 - Carbon filters with ESP pre-treatment change carbon filter every 6 to 12 months.

These time frames may increase or reduce for extreme or very light applications.

Figure 5 – Recommendations for maintenance of odour control system

6. Discussion and Conclusion

Hydrock have been commissioned by University of Manchester to prepare a KORA to support the full planning application for the re-location of the 'The Limes', a University of Manchester multi-use campus building to a location off Whitworth Lane, north of Richmond Park Halls of Residence.

The new building has the potential to introduce cooking odours to high sensitivity receptors within 100m of the Site.

The KORA indicates that, a 'High' level of odour control would be required. The specific requirements are shown at Section 5.2. Should the assumptions underpinning the score assigned to each step of the KORA change as a result of changes to the design of the Proposed Development, the KORA can be updated on an iterative basis to ensure that appropriate controls are in place.

However, once implemented, it is considered that the residual odour risk at nearby receptors can be reduced to **Negligible**. On this basis, odour from the Proposed Development should not present any obstacles to the planning process.

Appendix A Sample Menus

BBQ MENUS

Summer 2024

HOSPITALITY ON CAMPUS

All BBQ menus require minimum numbers of 50.

Numbers higher than 100 will incur additional staffing charges.

Additional charges may be applicable for hire of equipment (e.g. tables) to support your event. This will be confirmed at the time of your booking.

One BBQ menu should be chosen for the whole group - menus cannot be mixed.

Unless otherwise stated, 20% of the BBQ will be catered for as vegetarian.

Burger & Beer	Handmade 6oz turkey burger or veggie/vegan burgers <i>(Split however you require or 20% vegetarian/vegan as standard)</i> Served with sourdough buns Selection of sauces A bottle of beer Non-alcoholic beer and soft drinks also available	£10.95 per person
Classic BBQ	Handmade 6oz turkey burger 6oz butchers best sausage curl Served on sourdough buns <i>Accompanied with</i> Fried onions (v) Classic coleslaw (Vg) Mature cheddar cheese slices (v) House salad (Vg) oOo Chef's Selection of desserts	£19.95 per person
Halal BBQ	Handmade 6oz turkey burger Halal chicken skewer Served on sourdough buns <i>Accompanied with</i> Fried onions (v) Classic coleslaw (Vg) Mature cheddar cheese slices (v) House salad (Vg) oOo Chef's Selection of desserts	£19.95 per person

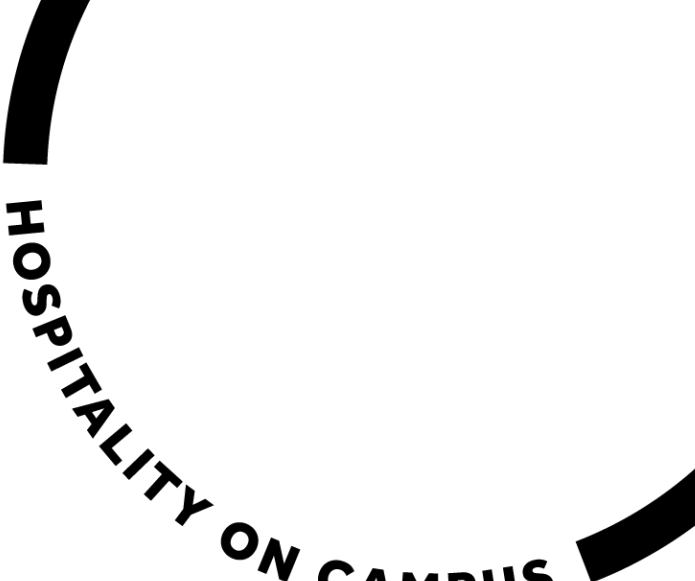
All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

Prime BBQ	Cajun chicken burger Bbq pork loin steak Minted lamb leg steaks Served with sourdough rolls <i>Accompanied with</i> Fried onions (v) Classic coleslaw (Vg) Mature cheddar cheese slices (v) House salad (Vg) Wedge salad with blue cheese dressing (v) Spiced couscous (Vg) Tomato & mozzarella salad (v) oOo Chef's Selection of desserts	£26.95 per person
Veggie & Vegan BBQ	Vegetarian and vegan burgers Plant based koftas Served with sourdough rolls <i>Accompanied with</i> Fried onions (v) Vegan coleslaw (Vg) Vegan cheddar slices (Vg) House salad (Vg) oOo Chef's Selection of vegan desserts (Vg)	£18.95 per person

No Beef...?

This year we've made a conscious decision not to put beef on our BBQ menus to support lowering our carbon footprint for the menus and service we provide, and to support the University's Social Responsibility goals. For further details, please speak to our team.



HOSPITALITY ON CAMPUS

EVENING DINNER MENUS

MENU PACK

May 2024

CANAPE MENU

(Minimum of 25 people)

£12.95 per head (Choice of 4)

£17.95 per head (Choice of 6)

HOT CANAPES

Mushroom arancini with mushroom ketchup (Vg) (v) (GF)

Vegetable spring rolls with sweet chilli dipping sauce (Vg) (v)

Vegetable dim sum with a thai vegan mayo (Vg) (v)

Mini shepherd's pie (GF)

Filo prawns with sweet chilli & lime dipping sauce

Duck spring rolls with plum sauce

Korean BBQ chicken skewer

Mini ham & cheese crowns

COLD CANAPES

Tomato palmiers with tomato & basil salsa (Vg) (v)

Thai Rice paper rolls with a lime, chilli & coconut sauce (Vg) (v) (GF)

Teriyaki tempeh with a peanut sauce (Vg) (v) (GF)

Broad bean & red pepper bruschetta (Vg) (v) (GF)

Smoked cheese & onion (v)

Red pepper & parmesan quiche (v)

Chicken & ham hock terrine with piccalilli (GF)

Comte cheese chouquette (v)

Prawn & crayfish cocktail with caviar (GF)

Lemon pepper cream cheese cups with fish roe

SWEET CANAPES

Assorted macarons (GF)

Raspberry & dark chocolate shot (Vg) (v) (GF)

Mini assorted eclairs

Mini mixed tart selection

Please note, hot canapés are only available in one of our dedicated venues. Please speak to a member of the team for further details.

Additional Items

£2.95 per choice, per person

All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

3-COURSE DINNER MENUS

£55 per person

(3-course set menu, including Tea, coffee and mints)

STARTERS

(Select one option for all your guests with a vegetarian option as required)

Beetroot, quinoa & vegan feta (Ve) (v)

Beetroot carpaccio with beetroot quinoa, feta & herbs

Freekeh, chickpeas, peppers, coriander & lime (Ve) (v)

Spiced freekeh with roast chickpeas, charred peppers and coriander with a lime dressing

Broccoli, asparagus, smoked nuts & chilli (Ve) (v)

Barbecued broccoli & asparagus salad with smoked nuts, chilli, lime & satay sauce

Sweetcorn, chilli & chive (v)

Sweetcorn velouté with chive & chilli

Onions, garlic, thyme & Stockport leaf (v)

French onion tart with a petit garden salad

Celeriac, tamarind, coriander & spice (v)

Celeriac chaat, with celeriac puree and Papdi

Stracciatella cheese, green tomatoes, basil & pimiento (v)

Stracciatella and tomatillos on toast with pimiento & crispy shallots

Duck leg, orange & balsamic

Duck terrine with burnt orange salad, balsamic dressing

Fig, honey, serrano ham & feta

Honey glazed fig, serrano ham and feta with rocket and pesto

Smoked salmon, horseradish, cucumbers & capers

Smoked salmon with horseradish cream, capers, pickled cucumber

Pork, haricot beans & mustard

Italian cotechino cotto sausage with Boston beans & mustard mayo

Lobster, fennel & tomato

Lobster agnolotti with fennel, bisque & tomatoes

(Only available for numbers up to 30 guests)

All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

MAIN COURSE

(Select one option for all your guests with a vegetarian option if required)

Root vegetables, apricot & goats cheese (v)

Root vegetable, apricot & goats cheese bake with minted cous cous & red pepper chilli sauce

Potato gnocchi, artichoke & leek (v)

Pan fried gnocchi with artichoke cream, spinach & BBQed leeks

Beetroot, hispi cabbage, parsnip, carrot & swede (Ve) (v)

Beetroot wellington, roasted root vegetables & hispi cabbage

Kale, sweet potato & heirloom tomatoes (Ve) (v)

Kale and sweet potato roulade, with spiced tomato sauce and sautéed greens

Leek, broad beans, basil & vegan parmesan (Ve) (v)

Lasagne verdi with house salad

Heritage squash, filo, miso & courgette (Ve) (v)

Squash & spinach pin wheel with miso charred squash & courgette salad

Roast chicken, potato, carrot, mushroom, pancetta & thyme

Roasted chicken breast, creamed potatoes, buttered carrot & chasseur sauce

Plaice, new potatoes, seasonal greens, capers, butter & lemon

Grilled plaice with capers, herbs, new potatoes & seasonal greens

Cod, butter beans, spinach & lime

Pan fried cod, butter bean and spinach stew with a lime dressing

Lamb, swede, heritage carrot & red wine

Duo of lamb with rosti, swede & heritage carrot salad

Pork, apple, harlequin squash & port

Belly and cheek of pork, roasted apple and squash salsa, port reduction

Duck, red cabbage & Roscoff onion

Duck breast, red cabbage, Roscoff onion & duck cassoulet

Trout, samphire & heirloom tomatoes

Grilled trout with samphire, tomato & butter sauce

Corn fed chicken, parmesan, sweet potato & tender stem

Parmesan crusted chicken, sweet potato fondant, tender stem broccoli

Venison, celeriac, kale, chive & hazelnut

Venison, celeriac gratin, remoulade, hazelnut, kale & chive oil

Monkfish, red lentils, coconut, kaffir lime & spices

Spiced monkfish, curried lentils, coconut & kaffir lime dressing, pickled carrots & puffed rice

(Only available for numbers up to 30 guests)

DESSERTS

(Select one option for all your guests)

Flavours of the black forest, cherries & vanilla

Black forest cheesecake, macerated cherries, Chantilly cream

Lemon, yuzu & ginger

Lemon and yuzu tart, vanilla ice cream, ginger and caramel, micro mint

Rice, pine nut, rhubarb & orange

Baked rice pudding with rhubarb, orange & pine nuts

Dark chocolate, raspberry & pistachio

Chocolate truffle torte, with raspberry & pistachio

Apple, cinnamon & toffee

Apple & cinnamon cake, flavours of toffee & vanilla

Raspberry, lychee & rose

Raspberry, lychee & rose posset with shortbread

Malt, mixed berries & nuts

Malted pannacotta, mixed berries & candied nuts

Honey, bergamot & bee pollen

Honey cheesecake, bergamot & bee pollen

Sourdough, coffee & milk

Sourdough bread pudding, salted coffee caramel & milk ice cream

Custard, sweet pastry & pine nuts

Torta della nonna with pine nut, vanilla & caramel

Passion fruit, meringue & coconut

Passion fruit & coconut meringue tart

All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

CHEESE COURSE

For an additional 4th course, or a sharing platter for the table at the end of the meal...

Selection of local cheeses and an assortment of savoury biscuits, with fruit chutney, grapes and celery

Additional 4th course

£7.95 per person

Sharing table platter

£60 per table (based on a table of 10)

TEA & COFFEE

Tea, coffee and mints (included with dinner)

Tea, coffee and chocolate dipped strawberries (additional £2.95 per person)

Tea, coffee and a selection of homemade petit fours (additional £3.50 per person)

CARVERY MENU

£45 per person

(2-course carvery menu, including tea, coffee and mints)

Two-course carvery dinner with two choices of meat joints, chefs selection of potatoes and vegetables, followed by desserts and tea & coffee.

(Selection one option from below)

Roast beef,
and all the traditional trimmings

Roast leg of lamb,
with mint sauce

(Selection one option from below)

Roast turkey crown,
with sage and onion stuffing

Roast pork loin,
with apple and rosemary sauce

Honey roast ham

oOo

Boiled new potatoes
Roasted potatoes
Steamed market vegetables

Vegetarian Option

Please select one option from the main menu

oOo

Selection of chef's desserts
(Served from the buffet table and to include gateaux's, cheesecakes and tarts)

Alternatively, 1 option may be picked from the dessert menu and this will be served to guests at the tables

ADDITIONS

Add a starter from our main menu

£6 per person

Add a cheese course

£7.95 per person - *additional course*

£60 per table - *sharing table platter*

(based on a table of 10)

All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

DRINKS RECEPTION & DINNER PACKAGES

RECEPTIONS

WINE RECEPTION

Glass of house wine
Selection of bottled beers
Selection of soft drinks
(Mineral water, cordials and fruit juices)

(Wine upgrade available)

£9
per person
(Based on 2
drinks)

PROSECCO RECEPTION

Glass of white or rose prosecco
Selection of bottled beers
Selection of soft drinks
(Mineral water, cordials and fruit juices)

£10
per person
(Based on 2
drinks)

MANCHESTER RECEPTION

Selection of Manchester Gin
*Manchester 'Signature' and 'Raspberry
Infused' gin with tonics and garnishes*
Selection of Runaway Brewery ales
Selection of soft drinks
(Mineral water, cordials and fruit juices)

£12
per person
(Based on 2
drinks)

ALCOHOL-FREE RECEPTIONS

'WINE' RECEPTION

Glass of alcohol-free wine
Selection of alcohol-free bottled beers
Selection of soft drinks
(Mineral water, cordials and fruit juices)

(Wine upgrade available)

£8
per person
(Based on 2 drinks)

'FIZZ' RECEPTION

Glass of alcohol-free sparkling wine
Selection of alcohol-free bottled beers
Selection of soft drinks
(Mineral water, cordials and fruit juices)

£9
per person
(Based on 2 drinks)

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DINNER DRINKS PACKAGES

PACKAGE A	Glass of house wine per guest at the drinks reception Half bottle of house wine per guest with the meal Half bottle of mineral water per guest with the meal	£14.95 per person
PACKAGE B	Glass of prosecco per guest at the drinks reception Half bottle of house wine per guest with the meal Half bottle of mineral water per guest with the meal	£15.95 per person
PACKAGE C	Glass of rose prosecco per guest at the drinks reception Half bottle of wine chosen from the wine list (Choose between white wines 1 to 6, and red wines 12 to 17) Half bottle of mineral water per guest with the meal	£18.95 per person
PACKAGE D	Glass of prosecco or rose prosecco per guest at the drinks reception Half bottle of any wine chosen from the wine list (Excludes wines 10 and 11, 23 and 24) Half bottle of mineral water per guest with the meal	£21.95 per person

ALCOHOL-FREE DRINKS PACKAGE

PACKAGE 0%	Glass of alcohol-free sparkling wine Half bottle of alcohol free wine per guest with the meal Half bottle of mineral water per guest with the meal	£13.95 per person
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