

UNITED EVENTS
OLD TRAFFORD

BANQUETING MENU



Feast in style at Old Trafford, our spectacular venue that always delivers.

INCLUDES

- Exclusive room hire
- Three course meal
- Complimentary parking and Wi-Fi
- Dedicated event planner

Our menus are colour- coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.



This means the dish has been calculated by **FoodSteps** to help you make the right decision for you, and the planet.

0161 524 1482
united.events@manutd.co.uk
events.manutd.com

Minimum of 100. Price valid from 1st October 2026 – 1st April 2027. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info.
Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.

FROM £55
+VAT PER PERSON

STARTERS

CHOOSE FROM ONE OF THE FOLLOWING

- Tomato and Red Lentil Soup, Paprika Dumpling **VE** 335kcal
- Cumin-Scented Parsnip Soup, Coriander Oil **NGCI, VE** 102kcal
- Tikka-Marinated Chicken Terrine, Radish, Poppadom 485kcal
- Feta, Heritage Beetroot, Capers, Gherkin, Micro Salad **VE** 368kcal
- Trout Rillette, Lemon Emulsion, Pickled Cucumber and Shallot, Seeded Cracker 415kcal **(£2.50 Supplement)**
- Pulled Ham Croquette, Mustard Mayonnaise, Semi-Dried Tomato 493kcal **(£2.50 Supplement)**



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MAINS

CHOOSE FROM ONE OF THE FOLLOWING

- Pan-Seared Breast of Chicken, Boulangère Potatoes, Carrot Spear,Charred Broccoli, Stuffed White Onion, Onion Ash, Pan Jus 484kcal
- Garam Masala Marinated Cauliflower Steak, Spinach, Bombay Potatoes, Aubergine Bhaji, Bhuna Sauce VE 415kcal
- Celeriac and Spinach Pithivier, Charred Celeriac, Mushroom Ketchup, Crispy Kale **VE** 714kcal
- Gochujang-Marinated Pork Belly, Asian Sticky Rice, Pak Choi, Carrot, Turnip, Leeks, Garlic and Ginger Sauce 622kcal
- Tomato and Basil Stuffed Chicken, Black Olive Arancini, Confit Potatoes, Charred Peppers and Courgettes, Red Onion and Caper Salsa 614kcal **(£5 Supplement)**
- Poached Fillet of Haddock, Rarebit-Stuffed Fondant Potato, Peas, Carrot, Kale and Parsley Sauce 592kcal **(£5 Supplement)**

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V Vegetarian | **VE** Vegan
NGCI Non-Gluten Containing Ingredients
NDCI Non-Dairy Containing Ingredients
Adults need around 2000kcal per day

DESSERT

CHOOSE FROM ONE OF THE FOLLOWING

- Carrot and Date Sponge, Cornish Sea Salt Caramel Sauce **VE** 685kcal
- Rich Dark Chocolate Mousse, Chantilly, Cherry Gel, Cherry Shard,Chocolate Soil **VE** 510kcal
- Vanilla Cheesecake, Cinnamon Cream, Apple Gel, Apple Tuile, Shortbread Crumble **VE** 640kcal
- Selection of Cheese, Seeded Crackers and Homemade Seasonal Chutney 526kcal **(£5 Supplement)**





CANAPÉS

ADD THREE CANAPÉS | £18 PER PERSON

- Crispy Rice, Nori, Carrot Lox, Creamed Wasabi and Thai Basil **VE, NGCI** 84Kcal
- Beetz Bhaji, Chilli and Mango Purée, Poppadum and Coriander **VE, NGCI** 227Kcal
- Fried Polenta, Sautéed Wild Mushroom, Garlic, Thyme, Red Onion and Maple Marmalade **VE, NGCI** 92Kcal
- Compressed Watermelon, Feta, Basil and Basil Foam **VE, NGCI** 79Kcal
- Chicken Parfait, Challah Toast, Apple and Date Chutney, Chicken Crackling 304Kcal
- Chicken Caesar Parmesan Cup 142Kcal
- Beer Battered Cod Bite, Minted Pea Purée, Salt and Vinegar Chip 156Kcal
- Beetroot and Feta Arancini **VE** 304Kcal
- Smoked Trout Tartare 31Kcal
- Chilli Glazed Pork Belly 175Kcal
- Brie and Cranberry Tart **V** 337Kcal

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