

# PROFESSIONALS' DINNER CLUB

Monday 30 March 2020

Mount Street Dining Room & Bar



**TIME:** 6.00pm for 6.30pm

**VENUE:** Mount Street Dining Room & Bar,  
The Midland Hotel 16 Peter Street, Manchester M60 2DS

**COST:** £40.00+vat

*(Includes a glass of bubbles on arrival, three course meal and half a bottle of wine)*

The restaurant formerly known as Mr Cooper's at The Midland Hotel will relaunch this April with a brand new name, look and offering – **Mount Street Dining Room & Bar**.

A modern British Dining Room, the concept for Mount Street is to bring together Northern hospitality and contemporary design, with a focus on sourcing great local ingredients and providing elevated home dining in luxe surroundings.

Serving up a modern take on British classics, guests can choose from nipping in for a small snack, celebrating an occasion over a three-course dinner, booking in a business lunch or enjoying some cocktails and a bite to eat with friends. In addition, with the restaurant open seven days a week from early morning to late evening, friends and family can get together and share a sumptuous roast dinner on a weekend, choosing from a whole roast Piper's Farm chicken or a whole roast pork belly.

Using classic cooking techniques alongside well-sourced produce from around the North West and Yorkshire, Mount Street's menu has been created by The Midland's Executive Chef Brian Sharp. With a focus on all day dining, it is split into seven sections, offering a snack menu, starters, mains and grills, pies, (who doesn't LOVE pies!) sides and desserts. In addition to the a la carte menu, there are a number of set menus, including a lunch menu and early evening specials menu. All the menus include a selection of vegetarian and vegan dishes.

Both the in-house Bailey's smoker and in-house butchery remain integral to the menu, with smoking, charring, compressing and acid cooking methods used for delivering flavour and texture.

Hero dishes on the menu include; Bury Black Pudding with roast Tatton Park apples, beef Wellington pie, Chateaubriand and Surf and Turf.

The drinks offer at Mount Street will see a wine list which has a strong focus on English producers, while the beer menu will feature a largely Northern contingent, with the likes of Cloudwater Brewery, Alphabet Brewing Company and Track all included. The cocktail menu is split into four sections; Today's Classics, Craft Shandies, Punch and What We're Mixing.

**Why not come along and try out this wonderful place for yourself?**

**This is an informal inter-professional social networking event & we hope that this will be an opportunity for you to:**

- ◆ Mix and network for both business and social purposes
- ◆ Provide a social platform to build professional networks
- ◆ Get to know other business practitioners facing the same issues in practice and discuss matters relevant to your business with likeminded people
- ◆ Provide a social platform to build professional networks
- ◆ Meet people from other professions and practices, which may result in cross referral of work
- ◆ Enjoy a superb menu and have a fantastic evening with old and new friends

**MENU**

**On the table**

House Sourdough with roasted walnut Longley farm butter

**STARTERS**

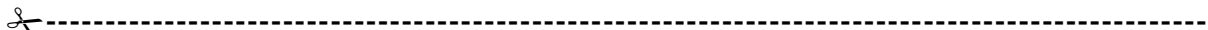
Cauliflower Soup (vegetarian) *Wholegrain mustard cobbler, lovage*  
 Mount Street Smoked Salmon *Wild fennel, horseradish granite*  
 Traditional pork pie, *selection of house pickles and mustards*

**MAINS**

Spatchcock Goosnargh Chicken *watercress, rainbow radish, gremolata*  
 Griddled salmon with celeriac, lovage and walnut pesto  
 Truffled Artichoke Salad (vegan) *Pickled enoki mushrooms, artichoke crisps, saffron mayonnaise*

**DESSERTS**

Baked Lemon Tart *Lemon sherbet meringue, raspberries*  
 Ginger Loaf *Butterscotch sauce*  
 Granadaland Cheese Plate *Sourdough rye crackers, caramelised onion*



**PROFESSIONALS' DINNER CLUB  
 MONDAY 30 MARCH 2020**

**Mount Street Dining Room & Bar**, The Midland Hotel 16 Peter Street, Manchester M60 2DS  
 Please book ..... place/s at the Professionals' Dinner Club at £40.00 + vat per ticket (£48 in total)  
*Payment can be made by cheque, made payable to Manchester Law Society or BACS.*

**Please complete the below with details of the guest/s who will be attending the event**

NAME/S	EMAIL ADDRESS/S	STARTER	MAIN COURSE	DESSERT
		Soup/ Salmon/ Pork Pie	Chicken/ Artichoke Salad/ Salmon	Tart Ginger Loaf Cheese
		Soup/ Salmon/ Pork Pie	Chicken/ Artichoke Salad/ Salmon	Tart Ginger Loaf Cheese
		Soup/ Salmon/ Pork Pie	Chicken/ Artichoke Salad/ Salmon	Tart Ginger Loaf Cheese

Dietary Requirements.....

**FIRM**.....

**ADDRESS**.....

**PLEASE RETURN THE COMPLETED FORM TO: Hollie Hirst, Manchester Law Society, 64 Bridge Street, Manchester, M3 3BN OR email [holliehirst@manchesterlawsociety.org.uk](mailto:holliehirst@manchesterlawsociety.org.uk)**

*By booking a place, you are agreeing to our terms & conditions: [HTTP://WWW.MANCHESTERLAWSOCIETY.ORG.UK/EVENTS-TRAINING/BOOKING-TERMS-CONDITIONS/](http://www.manchesterlawsociety.org.uk/events-training/booking-terms-conditions/)*

Please tick here if you are happy for us to contact you by email with information about goods, services and events which we feel may be of interest to you.