

PROFESSIONALS DINNER CLUB

Monday 20 September 2021

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 (£48.00)

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

We are delighted to be bringing back the Manchester Professionals Dinner Club on Monday 20 September 2021. Our very first post lockdown event is taking place at **Mount Street Dining Room & Bar** at the newly refurbished **Midland Hotel**.

We will be following the government's Coronavirus Roadmap and Guidelines and will be working closely with The Midland Hotel to ensure that we achieve the correct standards of health, safety and operational planning, management, and on-site conduct for this event. We want to ensure that we are doing everything possible to ensure the safety, wellbeing, and comfort of our guests at this event. If you wish to discuss anything regarding this situation please don't hesitate to contact our Chief Executive, Fran Eccles-Bech at FRAN ECCLES-BECH@MANCHESTERLAW SOCIETY.ORG.UK

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.

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.

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. 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

STARTERS

Spring green quinoa risotto (vegetarian) *BBQ'd asparagus, rouquette*
 Midland Smoked Salmon *Crème fraiche, avocado and lime*
 Pulled spring lamb sausage roll *Rosemary brown sauce*

MAINS

Roast fillet of stone bass *Cassoulet, pancetta, braised gem hearts*
 Roast Goosnargh Chicken Breast *Confit leg, cauliflower risotto, black garlic puree*
 BBQ'd Purple Sprouting Broccoli (vegetarian) *Potato gnocchi, Kidderston ash goat's cheese, hazelnut and pumpkin seed granola*

DESSERTS

Honey pudding *Lavender and white chocolate*
 Caramel mousse *Walnut Brittle*
 Mount Street Cheese Plate *Sourdough rye crackers, caramelised onion*



PROFESSIONALS DINNER CLUB

MONDAY 20 September 2021

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
		Risotto/ Salmon/ Lamb	Stone Bass/ Chicken/ Broccoli	Honey pudding/ Caramel mousse/Cheese
		Risotto/ Salmon/ Lamb	Stone Bass/ Chicken/ Broccoli	Honey pudding/ Caramel mousse/Cheese
		Risotto/ Salmon/ Lamb	Stone Bass/ Chicken/ Broccoli	Honey pudding/ Caramel mousse/Cheese

Dietary Requirements

FIRM

ADDRESS

.....

PLEASE RETURN THE COMPLETED FORM TO: enquiries@manchesterlawsociety.org.uk

By booking a place, you are agreeing to our terms and conditions which can be found [HERE](#)

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.