



# OpusOne



## Afternoon tea

### THE EDWARDIAN

Freshly baked scones with clotted cream.  
£7.50

### THE CLASSIC

Add delicate finger sandwiches  
and irresistible mini-cakes.  
£14.95

### THE CELEBRATION

Add pink Champagne for  
afternoon tea with sparkle.  
£23.95



Please scan your smart phone to view our Head Chef at work

**Radisson**  
EDWARDIAN  
MANCHESTER

## Our food philosophy is classic british comfort food.

By using ingredients sourced from the British Isles, OpusOne presents a menu that brings a modern twist to classic British dishes. Using a passion for local sourcing OpusOne is at the forefront of British cooking in Manchester.

### Autumn Menu

#### STARTERS

##### ORGANIC SALMON & KING PRAWN

Smoked in a jar with a whisky & shallot marinade,  
avocado puree  
£6.95

##### SEARED KING SCALLOPS

Fresh Scottish mussel, meat & chorizo emulsion,  
ratte puree  
£10.95

##### PRESSING OF GOOSNARGH CHICKEN & CHESHIRE HAM KNUCKLE

With fried quails eggs & little gems  
£6.25

##### VELOUTÉ OF CELERIAC

Cannelloni of truffled wild mushrooms  
£5.95

##### MOSAIC OF GAME

With game tea & shaved toasted hazelnuts  
£6.95

##### MATURE TASTY LANCASHIRE CHEESE SOUFFLÉ

With a white onion fondue  
£6.95

##### TASTES OF WILD DUCK & FOIE GRAS

With mulled orange chutney, walnut bread  
£7.25

##### GOATS CHEESE & CHIVE CROQUETTES

With parsnip textures  
£6.50

##### ROASTED PUMPKIN & TARRAGON SOUP

With kale & Appleby's fritter  
£5.50

#### MAIN COURSES

##### FILLET OF CHESHIRE BEEF

With roasted potato anna, veal glaze mini  
steamed steak & onion pudding  
£23.50

##### VENISON LOIN

With oxtail & butternut squash risotto fritter,  
celeriac puree, three mustard sauce  
£19.95

##### SLOW COOKED PORK BELLY,

With roasted langoustine & pressing of  
Cheshire gammon, Eddisbury farm pressed  
apple  
£17.95

##### 16OZ LOCAL RIB OF BEEF

With water cress creamed potato, roasted  
balsamic shallot tart  
£29.00

##### LAMB LOIN WITH SOFT HERB CRUST

With slow cooked breast shepherds pie,  
smoked white aubergine caviar  
£19.95

##### LOCAL SOURCED FISH COMBINATION

With baked, fisherman's pie, seafood lasagne  
with candied lemon & fennel  
£17.50

##### CONFIT OF CHICKEN LEG

Seared Goosnargh breast, cock a leekie broth &  
trompette gnocchi  
£18.50

##### CRISPY SKINNED SEA BASS

With reduction of crab mussel & baby leeks,  
saffron creamed potato  
£18.95

##### AUTUMN VEGETABLE HOT POT

With a white bean & roof top herb broth  
watercress & spinach.  
£15.25

##### WILD MUSHROOM & CHESHIRE BRIE TURNOVERS

With asparagus velouté & vanilla roasted carrots  
£15.25

#### SIDE ORDERS

SIDE ORDERS ALL AT £2.95

Hand cut chips

Tossed green salad

Buttered new potatoes

Red onion mashed potatoes

Wilted spinach

Buttered sugar snap peas

Sautéed potatoes with bacon

Honey roast root vegetables

#### DESSERTS

DESSERTS ALL AT £6.85

##### TEXTURE OF PEARS

Pear & vanilla sorbet, pear, blackberry &  
lemon basil parfait, pear tarte tatin, pear  
& amaretto Bakewell, Anglaise foam

##### CHILLED LEMON PISTACHIO SOUFFLÉ

With sloe gin parfait

##### TASTE OF MANCHESTER

Iced Vimto parfait with Manchester tart,  
warm Eccles cakes, clotted cream &  
Manchester smoothie

##### COMBINATION OF THE BLACK FOREST: AUTUMN BERRY CRUMBLE, CHERRY & KIRSCH SORBET

Dark chocolate truffle torte, chilled  
autumn soup, sugar dipped cherry

##### WARM CHOCOLATE FONDANT

With coconut ice cream

##### CHEESES

A selection from our local range with  
home made charcoal biscuits & oatcakes  
£7.85

##### DESSERT WINE BY THE GLASS

Muscat de Beaumes de Venise  
£5.25

Some of our dishes may contain traces of nuts. If you have an allergy please contact a member of staff who will happily assist you with the menu.  
All prices are inclusive of VAT at the current rate.  
An optional service charge of 10% will be added to your bill. We would be delighted to cater for any specific dietary requirements you may have.