

PARTY MENUS

D U K E S '92



THE PERFECT VENUE FOR YOUR LARGE PARTY

Bring your appetite because our party menu options are packed with deliciousness! From sizzling steaks to fresh vegan dishes, there's something for everyone to love. Whether it's a corporate gathering, birthday celebration or family get-together, Dukes 92 is the ideal venue to create unforgettable memories for large group bookings.

WE ASK THAT GROUPS OF 15 OR MORE SELECT FROM ONE OF OUR SET MENU OPTIONS.
YOU CAN CHOOSE FROM...

PARTY MENU OPTIONS

SET PARTY MENU

£22.50 for 2 courses
£29 for 3 courses

This menu features a selection of Dukes 92 favorites - designed to offer something for everyone. Set price per person ensures a

NIBBLES MENU

Perfect for sharing and mingling, our Nibbles Menu includes a variety of delicious small plates. Ideal for a more social and interactive experience.

PARTY MENU

Choose individual items from a range of main courses, sides and desserts.
Perfect for a more casual meal.

CHOOSING YOUR MENU

We ask that all members of your party choose from the same set menu. Exceptions can be made for allergies or specific dietary requirements. Please inform a member of the reservations team prior to your reservation if this is the case.

Please call or email us to let us know which set menu you have selected at least 7 days before your reservation date. All members of your group may make their selections from this menu on the day and do not need to order in advance.

CONTACT US

EMAIL

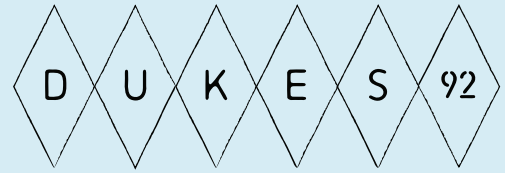
reservations@dukes92.com

PHONE

0161 839 8642

A discretionary 10% service charge will be added to your bill, all of which goes to Dukes 92 team members.

SET PARTY MENU



GF GLUTEN FREE

VE VEGAN

GFO GLUTEN FREE OPTION AVAILABLE

VEO VEGAN OPTION AVAILABLE

V VEGETARIAN

COCKTAILS

PORN STAR MARTINI Vanilla vodka, passion fruit syrup, pineapple juice, citrus, Prosecco 11.50

MANGO RUM PUNCH Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 11.50

BERRY FROSÉ Raspberry, White Zinfandel, strawberry liqueur, lemon 11

AMARETTO BLUSH Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry, citrus 11.50

APEROL PALOMA Tequila Blanca, triple sec, Aperol, lime, pink grapefruit soda 12

THE MANC Bacardi Carta Blanca, pineapple juice, Vimto, Aperol, sugar syrup 12

PARTY NEXT DOOR Pink gin, cucumber, lemon juice, basil, soda 11.50

MR B'S LEMONADE Whitley Neill rhubarb gin, limoncello, lemon juice, vanilla, cranberry, soda 11.50

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM.

SMALL PLATES

DUCK & VERMICELLI SPRING ROLL Cucumber, coriander & pomegranate salad, sesame, beetroot ketchup **VEO**

HUMMUS Toasted seeds, flatbread **VE GFO**

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy

WILD MUSHROOM ARANCINI Truffle garlic mayonnaise, parmesan **V**

MAINS

STEAK FRITES Rump steak, skinny fries, peppercorn sauce **GFO**

KOREAN CHICKEN BURGER Fried chicken, sweet & spicy Korean sauce, red cabbage, sesame mayo, skinny fries

NOURISH BOWL Avocado, squash, bulgar wheat, hummus, cucumber, coriander & pomegranate sala, roasted red peppers

WITH STICKY CHICKEN 15.50

WITH HOT SESAME FETA 15 **V**

WITH PANKO TOFU 15 **VE**

'NDUJA & PEPPERONI PIZZA Tomato, fior di latte, jalapeño **GFO+1.50**

SUNDAY ROASTS

ROASTED BEEF RUMP Yorkshire pudding, roasties, mash, hispi cabbage, carrot & swede mash, creamed spring greens with truffle & parmesan, proper gravy, served pink **SUPPLEMENT +4.50 GFO**

ROAST CHICKEN Apricot & pine nut stuffing, roasties, mash, hispi cabbage, carrot & swede mash, creamed spring greens with truffle & parmesan, proper gravy **SUPPLEMENT +4.50 GFO**

BUTTERNUT & CHICKPEA PIE Roasties, hispi cabbage, French beans, red wine gravy **VE**

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream **VEO GFO**

STICKY TOFFEE PUDDING Toasted pecans, vanilla ice cream **V GFO**

BLACK CHERRY CRÈME BRÛLÉE Stem ginger shortbread 6.50 **GFO**

TWO COURSES

£22.50

THREE COURSES

£29

NIBBLES MENU

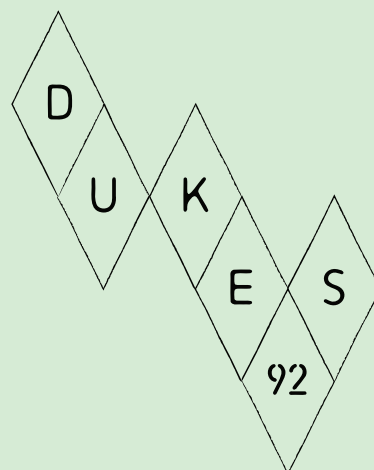
GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

GF0 GLUTEN FREE OPTION AVAILABLE

VE0 VEGAN OPTION AVAILABLE



SMALL PLATES

DYNAMITE PRAWNS Tempura king prawns, gochujang mayo, sesame seeds 8.50

DUCK & VERMICELLI SPRING ROLL Cucumber, coriander & pomegranate salad, sesame, beetroot ketchup 8 **VE0**

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy 6.50/13

PADRÓN PEPPERS Rock salt 5.50 **VE GF**

SHARERS

LAMB SHAWARMA Pulled lamb shoulder, hummus, pomegranate, harissa oil, lemon yoghurt, charred flatbread 15.50

TRUFFLE & PARMESAN SMASHED CRISPY POTATOES Smashed crispy potatoes, truffle mayo, parmesan 9 **V**

MARGHERITA PIZZA BOARD Tomato, fior de latte 25 **V VE0**

HOT HONEY CHICKEN PIZZA BOARD Tomato, charred corn, spring onion, jalapeño 28 **VE0**

'NDUJA & PEPPERONI PIZZA BOARD Tomato, fior di latte, jalapeño 26.50

SIDES

PROPER CHIPS 4 **V**

SKINNY FRIES 4 **V**

COLESLAW 4 **V**

CAESAR SALAD Baby gem, crispy shallots 4 **V**

COCKTAILS

PORN STAR MARTINI Vanilla vodka, passion fruit syrup, pineapple juice, citrus, Prosecco 11.50

MANGO RUM PUNCH Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 11.50

BERRY FROSÉ Raspberry, White Zinfandel, strawberry liqueur, lemon 11

AMARETTO BLUSH Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry, citrus 11.50

APEROL PALOMA Tequila Blanca, triple sec, Aperol, lime, pink grapefruit soda 12

THE MANC Bacardi Carta Blanca, pineapple juice, Vimto, Aperol, sugar syrup 12

PARTY NEXT DOOR Pink gin, cucumber, lemon juice, basil, soda 11.50

MR B'S LEMONADE Whitley Neill rhubarb gin, limoncello, lemon juice, vanilla, cranberry, soda 11.50

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM.

PARTY MENU

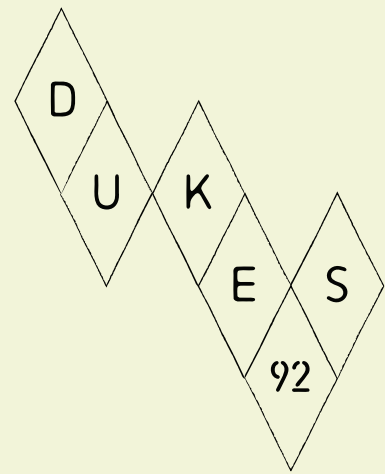
GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

GFO GLUTEN FREE OPTION AVAILABLE

VEO VEGAN OPTION AVAILABLE



MAINS

SMASHED BURGER Two 4oz patties, burger sauce, American cheese, caramelised onions, gherkin, skinny fries 16.50

KOREAN CHICKEN BURGER Fried chicken, sweet & spicy Korean sauce, red cabbage, sesame mayo, skinny fries 14

NOURISH BOWL Avocado, squash, bulgar wheat, hummus, cucumber, coriander & pomegranate sala, roasted red peppers

WITH STICKY CHICKEN 15.50

WITH HOT SESAME FETA 15 **V**

WITH PANKO TOFU 15 **VE**

SMOKED HADDOCK & GRUYÈRE FISHCAKE Chip shop curry sauce, baby spinach, poached egg 13.50

8OZ SIRLOIN Your choice of chips 27 **GFO**

ADD PEPPERCORN SAUCE +3

SIDES

PROPER CHIPS 4 **V**

SKINNY FRIES 4 **V**

COLESLAW 4 **V**

CAESAR SALAD Baby gem, crispy shallots 4 **V**

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream 7 **VEO** **GFO**

STICKY TOFFEE PUDDING Toasted pecans, vanilla ice cream 7

V **GFO**

BLACK CHERRY CRÈME BRÛLÉE Stem ginger shortbread 6.50

GFO

COCKTAILS

PORN STAR MARTINI Vanilla vodka, passion fruit syrup, pineapple juice, citrus, Prosecco 11.50

MANGO RUM PUNCH Bacardi Carta Blanca, triple sec, mango, pineapple, lime, grenadine 11.50

BERRY FROSÉ Raspberry, White Zinfandel, strawberry liqueur, lemon 11

AMARETTO BLUSH Amaretto, blackcurrant liqueur, lemon juice, black cherry syrup, cranberry, citrus 11.50

APEROL PALOMA Tequila Blanca, triple sec, Aperol, lime, pink grapefruit soda 12

THE MANC Bacardi Carta Blanca, pineapple juice, Vimto, Aperol, sugar syrup 12

PARTY NEXT DOOR Pink gin, cucumber, lemon juice, basil, soda 11.50

MR B'S LEMONADE Whitley Neill rhubarb gin, limoncello, lemon juice, vanilla, cranberry, soda 11.50

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM.