



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 stress-free experience!

NIBBLES MENU

Perfect for sharing and mingling, our Nibbles Menu includes a variety of delicius 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

SET PARTY MENU



GF GLUTEN FREE GFO GLUTEN FREE OPTION AVAILABLE VEO VEGAN OPTION AVAILABLE

VE VEGAN

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

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

MEATBALLS Braised lamb, tomato, cumin, sumac yoghurt GF

HUMMUS Toasted seeds, flatbread VE GFO

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy

WILD MUSHROOM ARANCINI Truffle garlic mayonnaise, parmesan

MAINS

STEAK FRITES Rump steak, skinny fries, peppercorn sauce GFO

KOREAN CHICKEN BURGER Fried chicken, sweet 8 spicy Korean sauce, red cabbage, sesame mayo, skinny fries

NOURISH BOWL Avocado, squash, bulgar wheat, hummus, cucumber, coriander 8 pomegranate sala, roasted red peppers

WITH STICKY CHICKEN

WITH HOT SESAME FETA V

WITH PANKO TOFU VE

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

ROASTED BEEF RUMP Yorkshire pudding, roasties, mash, hispi cabbage, carrot 8 swede mash, creamed spring greens with truffle 8 parmesan, proper gravy, served pink SUPPLEMENT +5 GFO

ROAST CHICKEN Apricot 8 pine nut stuffing, roasties, mash, hispi cabbage, carrot & swede mash, creamed spring greens with truffle 8 parmesan, proper gravy SUPPLEMENT +5 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 @FO

TWO COURSES

THREE COURSES

£22.50

£29

NIBBLES MENU

GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

GFO GLUTEN FREE OPTION AVAILABLE VEO VEGAN OPTION AVAILABLE

SMALL PLATES

DYNAMITE PRAWNS Tempura king prawns, gochujang mayo, sesame seeds 9

MEATBALLS Braised lamb, tomato, cumin, sumac yoghurt 8.75 GF

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

PADRÓN PEPPERS Rock salt 5.50 VE GF

SHARERS

LAMB KOFTA FLATBREAD Charred flatbread, hummus, pomegranate, cucumber, sumac yoghurt 15

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

MARGHERITA PIZZA BOARD Tomato, fior de latte 25 V VEO HOT HONEY CHICKEN PIZZA BOARD Tomato, charred corn, spring onion, jalapeño 28 VEO

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

SIDES

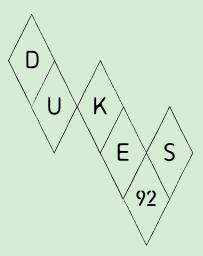
PROPER CHIPS 4

SKINNY FRIES 4

ADD TRUFFLE & PARMESAN +2

COLESLAW 4 V

CAESAR SALAD Baby gem, crispy shallots 4 V



COCKTAILS

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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

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PARTY MENU

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 8 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 & GRUYERE FISHCAKE Chip shop curry sauce, baby spinach, poached egg 13.50

80Z SIRLOIN Your choice of chips 27 GFO ADD PEPPERCORN SAUCE +3 GF

SIDES

PROPER CHIPS 4

SKINNY FRIES 4 V

ADD TRUFFLE & PARMESAN +2

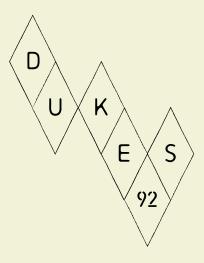
COLESLAW 4 V

CAESAR SALAD Baby gem, crispy shallots 4

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream 7 VEO GFO STICKY TOFFEE PUDDING Toasted pecans, vanilla ice cream 7 V GFO

STRAWBERRY TART Whipped mascarpone cream, strawberry gel 8



COCKTAILS

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