

PARTY MENUS





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 favourites - 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 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

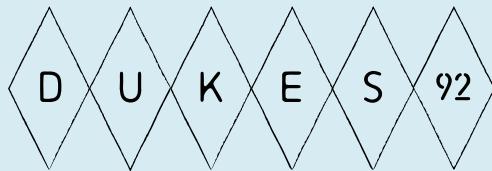
EMAIL

reservations@dukes92.com

PHONE

0161 839 8642

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

WINTER HUGO Cherry syrup, elderflower liqueur, prosecco, soda 12

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

MAPLE SPICED OLD FASHIONED Bourbon, spiced maple syrup, bitters 12.50

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

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

CHOCOLATE ORANGE ESPRESSO Chocolate liqueur, Triple Sec, caramel syrup, espresso 12

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

HAM HOCK & APRICOT TERRINE Spiced apple chutney, sweet mustard, crostini **GFO**

HUMMUS Toasted seeds, flatbread **VE GFO**

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy

WILD MUSHROOM ARANCINI Truffle garlic mayo, 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

MALAYAN CHICKPEA CURRY Charred pak choi, coconut rice, flatbread **VE GFO+1.50**

'NDUJA & PEPPERONI PIZZA Tomato, fior di latte, jalapeño **GFO+2**

SUNDAY ROASTS

BEEF RUMP Yorkshire pudding, roasties, mash, carrots, tenderstem broccoli, creamed spring greens with truffle & parmesan, proper gravy, served pink **SUPPLEMENT +5 GFO**

ROAST CHICKEN Apricot & pine nut stuffing, roasties, mash, carrots, tenderstem broccoli, creamed spring greens with truffle & parmesan, proper gravy **SUPPLEMENT +5 GFO**

BUTTERNUT & CHICKPEA PIE Roasties, carrots, tenderstem broccoli, redcurrant jus **VE**

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream **VEO GFO**

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

WHITE CHOCOLATE & LEMON PROFITEROLLES Yuzu cream, blackberry, almond, basil **V**

TWO COURSES

£22.50

THREE COURSES

£29

NIBBLES MENU

GF GLUTEN FREE

GFO GLUTEN FREE OPTION AVAILABLE

VE VEGAN

VEO VEGAN OPTION AVAILABLE

V VEGETARIAN

SMALL PLATES

DYNAMITE PRAWNS Tempura king prawns, gochujang mayo, sesame seeds 9.75

HAM HOCK & APRICOT TERRINE Spiced apple chutney, sweet mustard, crostini 7 GFO

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy 6.75/13

PADRÓN PEPPERS Rock salt 5.50 VE GF

SHARERS

LAMB KOFTA FLATBREAD Charred flatbread, hummus, pomegranate, cucumber, sumac yoghurt 15.50

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

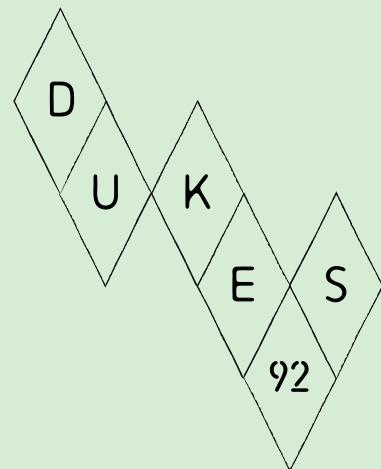
PROPER CHIPS 4.75 V

SKINNY FRIES 4.75 V VEO GFO

ADD TRUFFLE & PARMESAN +1.25 VEO

COLESLAW 4 V

DUKES CAESAR SALAD Roasted squash, baby gem, parmesan, crispy serrano ham 5 VEO



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WINTER HUGO Cherry syrup, elderflower liqueur, prosecco, soda 12

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

MAPLE SPICED OLD FASHIONED Bourbon, spiced maple syrup, bitters 12.50

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

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

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VE VEGAN

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VO VEGETARIAN 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

MALAYAN CHICKPEA CURRY Charred pak choi, coconut rice, flatbread 14 VE GFO +1.50

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 GF

SIDES

PROPER CHIPS 4.75 V

SKINNY FRIES 4.75 V VEO GFO

ADD TRUFFLE & PARMESAN +2 VEO

COLESLAW 4 V

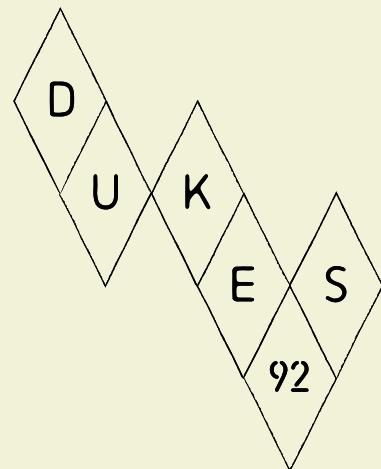
DUKES CAESAR SALAD Roasted squash, baby gem, parmesan, crispy serrano ham 5 VEO

DESSERTS

CHOCOLATE ORANGE CHEESECAKE Double cream 7 VEO GFO

STICKY TOFFEE PUDDING Toasted pecans, vanilla ice cream 7.50 V GFO

WHITE CHOCOLATE & LEMON PROFITEROLLES Yuzu cream, blackberry, almond, basil 8.25



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