

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 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

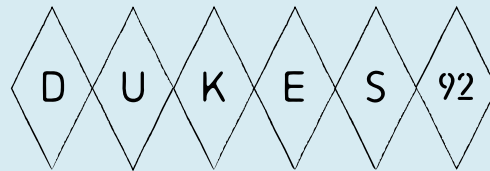
reservations@dukes92.com

PHONE

0161 839 8642

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, lime, prosecco 12.50

SUMMER HUGO

Pink gin, elderflower liqueur, blackberry shrub syrup, prosecco, soda 13.50

MANGO RUM PUNCH

Rum, triple sec, mango, pineapple, lime, grenadine 12.50

MELON ZING

Vodka, melon liqueur, lime, elderflower 11

MANGO CHILLI MARGARITA

Tequila, mango, green chilli syrup, lime 13

PEACH BLOSSOM

Gin, archers, lemon, vanilla, prosecco top 13

ORCHARD BERRY

Gin, apple, cranberry, lemon, grenadine 11

FOREST FRUIT COLLINS

Vodka, blackberry, raspberry, cherry, vanilla, lemon 12.50

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

CRISPY PORK BELLY Pomegranate & spiced honey glaze, crispy rice slaw

HUMMUS Toasted seeds, charred flatbread **VE** **GFO**

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy

CHARRED HALLOUMI Herb garden salad, puy lentils, green tahini dressing **V** **GF**

MAINS

NOURISH BOWL Avocado, squash, roasted red peppers, bulgur wheat, hummus, coriander & pomegranate salad

CHOOSE FROM panko tofu **VE**, hot sesame feta **V**, sticky chicken

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

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

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

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**

STRAWBERRY CREAM TART Whipped vanilla cream, strawberry glaze **V**

TWO COURSES

£22.50

THREE COURSES

£29

NIBBLES MENU

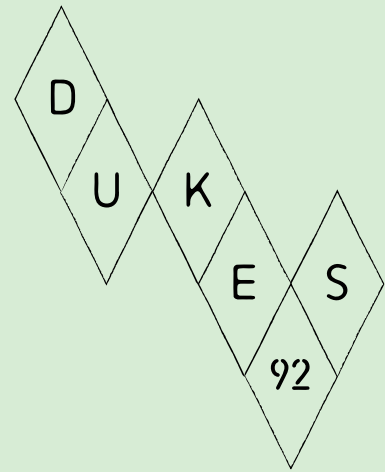
GF GLUTEN FREE

VE VEGAN

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GFO GLUTEN FREE OPTION AVAILABLE

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SMALL PLATES

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

CRISPY PORK BELLY Pomegranate & spiced honey glaze, crispy rice slaw

SESAME CHICKEN WINGS Spring onion, chilli, ginger, soy 6.75/13.50

PADRÓN PEPPERS Rock salt 5.50 **VE** **GF**

SHARERS

LAMB KOFTA & HUMMUS Charred flatbread, hummus, pomegranate, cucumber, sumac yoghurt 15.50

DIP & DRIP CHICKEN Crispy buttermilk chicken, chicken & bacon lollipops, wings, with sticky gochujang, Dukes' blue cheese ranch and piri piri dips 26

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

SWEET POTATO FRIES 4.75 **V**

COLESLAW 4 **V**

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

COCKTAILS

PORN STAR MARTINI

Vanilla vodka, passion fruit syrup, pineapple, lime, prosecco 12.50

SUMMER HUGO

Pink gin, elderflower liqueur, blackberry shrub syrup, prosecco, soda 13.50

MANGO RUM PUNCH

Rum, triple sec, mango, pineapple, lime, grenadine 12.50

MELON ZING

Vodka, melon liqueur, lime, elderflower 11

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PEACH BLOSSOM

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ORCHARD BERRY

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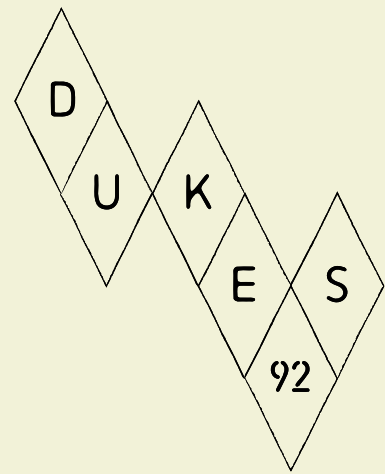
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GFO GLUTEN FREE OPTION AVAILABLE

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MAINS

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

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

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

NOURISH BOWL Avocado, squash, roasted red peppers, bulgur wheat, hummus, coriander & pomegranate salad
WITH PANKO TOFU 15 **VE** | WITH HOT SESAME FETA 15.75 **V**
WITH STICKY CHICKEN 17

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 +1.25

SWEET POTATO FRIES 4.75 **V**

COLESLAW 4 **V**

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

DESSERTS

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

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

STRAWBERRY CREAM TART Whipped vanilla cream, strawberry glaze 9 **V**

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DRINKS PACKAGES

WINE

GOLD £72	PLATINUM £100	DIAMOND £156
PINOT GRIGIO Seremaris, Italian White	ALVARINHO Vila Nova, Portuguese White	PETIT CHABLIS Domaine de la Motte, French White
MERLOT Sierra Grande, Chilean Red	PRIMITIVO Conviviale, Italian Red	RIOJA GRAN RESERVA Ontañón, Spanish Red
WHITE ZINFANDEL Hawkes Peak, Californian Rosé	CÔTES DE PROVENCE ROSÉ Édalise, French Rosé	WHISPERING ANGEL Côtes De Provence, French Rosé
	FIZZ £100	ALCOHOL £70
	PROSECCO Dolci Terre, Italy THREE BOTTLES	NOZECO Landaris, France THREE BOTTLES

BEER

ANY 15 BOTTLES, CHOOSE UP TO 3 BEERS

BEER PACKAGE £81		
ESTRELLA DAMM lager • 4.6% FIVE BOTTLES	PERONI lager • 5.0% FIVE BOTTLES	HEINEKEN lager • 5.0% FIVE BOTTLES
ALCOHOL FREE PACKAGE £73.50		
HEINIKEN 00 lager • 0.0% FIVE BOTTLES	PERONI 0% lager • 0.0% FIVE BOTTLES	NEMO low alcohol IPA • 0.5% FIVE BOTTLES

