



*A  
magical  
christmas at*



**PEAKY  
BLINDERS**  
— MANCHESTER —



**2021**





## christmas COCKTAILS ALL £9.00



### SPICED CHAI LATTE

Captain Morgan's  
Spiced Rum, Baileys, Kahlúa,  
Espresso, Chai Syrup,  
Half & Half, Biscoff



### SLOE BRAMBLE

Gordon's Sloe Gin,  
Orange Liquor, Lemon,  
Sugar, Holly Leaves



### CHERRY PIE

Old J Cherry Rum, Vanilla  
Liquor, Apple, Lime, Homemade  
Cocoa & White Chocolate  
Whipped Cream

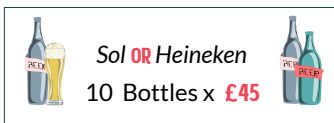


### FIGGY PUDDING

Martell VS Cognac,  
Cocchi Americano,  
Fig Liquor, Honey,  
Ginger, Almond Syrup

## christmas PACKAGES

### BEERS



Sol **OR** Heineken  
10 Bottles x **£45**

### PREMIUM WINE

Sauvignon Blanc (NZ)  
White Zinfandel (USA)  
Malbec (ARG)  
2 Bottles x **£65**  
3 Bottles x **£95**  
4 Bottles x **£125**

### CHAMPAGNE

Mumm Cordon Rouge  
2 Bottles x **£105**  
3 Bottles x **£155**  
4 Bottles x **£200**

## OUT-OUT packages

### PEAKY PACKAGE

1 x Premium spirit,  
2 x Prosecco **OR** 12 x Heineken / Sol  
2 x Shot paddles and 3 x Mixer  
**£250**

### THE TOMMY SHELBY

2 x Premium spirit, 3 x Shot paddles,  
3 x Prosecco **OR** 18 x Heineken / Sol  
and 6 x Mixers  
**£450**



## christmas MENU



### STARTERS

#### PULLED CONFIT DUCK AND FOIE GRAS TERRINE (GF ON REQUEST)

With toasted brioche,  
cranberry gel and  
pickled beets

#### SMOKED MOZZARELLA AND BURY BLACK PUDDING ARANCINI

With a hot mustard aioli

#### SMOKED SALMON ROULADE (GF)

With pikelets, fresh  
horseradish cream and  
a cucumber compress

#### SPICED RED PEPPER AND SWEET POTATO SOUP (VE, GF ON REQUEST)

With vegetable crisps  
and crusty bread

### MAINS

All mains are served with a selection of sharing  
winter vegetables and Peaky gravy.

#### BUTTER ROASTED NORFOLK TURKEY **OR** SOUS-VIDE GOOSE BREAST (£5 SUPPLEMENT)

With duck fat roast potatoes, pork and chestnut  
stuffing, pigs in blankets and in-house mulled  
cranberry sauce

#### PAN FRIED COD (GF)

With a curried cauliflower puree, cauliflower  
couscous, heritage kale and lobster butter

#### SLOW COOKED BEEF SHORT RIB (JACOB'S LADDER)

With colcannon mash, curly kale, white truffle  
puree and a pulled beef croquette

#### PUY LENTIL AND BARLEY STEAMED PUDDING (VE)

With root vegetable fondant and  
mulled redcurrant jus

### DESSERTS

#### WHITE CHOCOLATE AND RASPBERRY CHEESECAKE (V)

Baked, with  
rum soaked sultanas

#### DARK CHERRY AND CHOCOLATE FONDANT (V)

With honeycomb ice cream

#### CHEESE AND CRACKERS (V)

Port poached baby pears,  
Alex Cross stilton and  
buckwheat crackers

#### STEAMED PLUM SUET PUDDING (V)

Boozy cream



#### 3 COURSE MEAL FIZZ ARRIVAL

**£40**

+

CANAPÉS  
FESTIVE COCKTAIL

**ALL £50**



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE



£37.50

PER TICKET BOOKINGS ONLY

90

MINUTES  
SITTINGS

BOOK ONLINE

WWW.PEAKYBLINDERSMANCHESTER.COM

Welcome to our new  
festive **BOTTOMLESS  
PEAKY BRUNCH**

Choose between the  
meat or the veggie platters  
Enjoy our arrival drink  
and our 3 x  
XMAS COCKTAILS

ARRIVAL COCKTAIL  
White  
Fondant & Berry

XMAS COCKTAILS



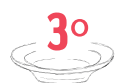
## MEAT PLATTER



Mini Christmas puddings topped  
with fondant icing and red berry  
Cognac luxury mince pies  
Served with a jug of brandy sauce  
and red currant garnish



Pulled gravy-soaked turkey sliders  
Grandad's pigs in blankets  
Sage & chestnut stuffing balls  
Served with cranberry sauce



Crispy brie bites  
Potato croquettes  
Christmas veg skewer  
Served with in house Peakgy gravy



## christmas COCKTAILS



### SPICED CHAI LATTE

Captain Morgan's Spiced Rum, Baileys,  
Kahlúa, Espresso, Chai Syrup,  
Half & Half, Biscoff

### SLOE BRAMBLE

Gordon's Sloe Gin, Orange Liquor, Lemon,  
Sugar, Holly Leaves

### CHERRY PIE

Old J Cherry Rum, Vanilla Liquor, Apple,  
Lime, Homemade Cocoa And White  
Chocolate Whipped Cream



## festive PEAKY BOTTOMLESS BRUNCH

(VE, GF ON REQUEST)



## BEER & CIDER

### PEAKY PALE ALE

4.3% | 500ml Bottle

### SOL

4.3% | 330ml Bottle

### PEAKY LAGER

4.0% | Draught

### SYMONDS CIDER

5.5% | Draught



## ALCOHOL FREE



### STRAWBERRY MOJITO

Mint, Lime, Apple Juice, Strawberry Puree, Soda

### PORN STAR MARTINI

Passionfruit Puree, Passionfruit Syrup,  
Lemon, Pineapple Juice, Lemonade

### HEINEKEN

0.0% | 330ml Bottle



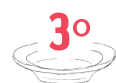
## VEGGIE PLATTER



Mini Christmas puddings topped  
with fondant icing and red berry  
Cognac luxury mince pies  
Served with a jug of brandy sauce  
and red currant garnish



Beetroot slider  
Veggie sausage pigs in blanket  
Sage & chestnut stuffing balls  
Served with cranberry sauce



Crispy brie bites  
Potato croquettes  
Christmas veg skewer  
Served with in house Peakgy gravy



## festive GIN & FIZZ



### GARDEN FIZZ

Juniper And Parsley Dew, Apple Shrub,  
Maraschino Liquor, Prosecco

### PEAKY BLINDER

Peakgy Blinder Gin, Served With Slimline  
Tonic water, Lemonade Or Soda

### WHITLEY NEIL

Your Choice Of The Below Gin, With  
Slimline Tonic Water, Lemonade Or Soda  
Original | Pink Grapefruit | Blood Orange

### PROSECCO

125ml Glass





# A ROARING PEAKY CHRISTMAS 2021

**£59.95**  
PER TICKET  
BOOKINGS ONLY

**PEAKY  
BLINDERS**  
— MANCHESTER —



## festive MENU



### — ❄️ CANAPÉS ❄️ —

**SOY GLAZED CUCUMBER SUSHI (VE, GF)**  
With wasabi and minted peas

**PICKLED CANDY BEETROOT TACOS (V, GF)**  
With goat's cheese and walnuts

**CHICKEN AND AIR CURED  
HAM BALLOTINE (GF)**  
With apple and date chutney

### — ❄️ STARTERS ❄️ —

**PULLED CONFIT DUCK AND  
FOIE GRAS TERRINE (GF ON REQUEST)**  
With toasted brioche,  
cranberry gel and pickled beets

**SMOKED MOZZARELLA AND BURY  
BLACK PUDDING ARANCINI**  
With a hot mustard aioli

**SMOKED SALMON ROULADE (GF)**  
With pikelets, fresh horseradish  
cream and a cucumber compress

**SPICED RED PEPPER AND SWEET  
POTATO SOUP (VE, GF ON REQUEST)**  
With vegetable crisps  
and crusty bread



### — ❄️ MAINS ❄️ —

*All mains are served with a selection of sharing  
winter vegetables and Peaky gravy.*

**BUTTER ROASTED NORFOLK TURKEY  
OR SOUS-VIDE GOOSE BREAST (£5 SUPPLEMENT)**  
With duck fat roast potatoes, pork and chestnut  
stuffing, pigs in blankets and in-house mulled  
cranberry sauce

**PAN FRIED COD (GF)**  
With a curried cauliflower puree, cauliflower  
couscous, heritage kale and lobster butter

**SLOW COOKED BEEF SHORT RIB (JACOB'S LADDER)**  
With colcannon mash, curly kale, white truffle  
puree and a pulled beef croquette

**PUY LENTIL AND BARLEY STEAMED PUDDING (VE)**  
With root vegetable fondant and  
mulled redcurrant jus

### — ❄️ DESSERTS ❄️ —

**WHITE CHOCOLATE AND  
RASPBERRY CHEESECAKE (V)**  
Baked, with rum soaked sultanas

**DARK CHERRY AND  
CHOCOLATE FONDANT (V)**  
With honeycomb ice cream

**CHEESE AND CRACKERS (V)**  
Port poached baby pears,  
Alex Cross stilton and  
buckwheat crackers

**STEAMED PLUM  
SUET PUDDING (V)**  
Boozy cream

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE



EVERY  
**FRIDAY  
AND SATURDAY**

throughout the festive season,  
we will be hosting

'A ROARING PEAKY CHRISTMAS' ❄️



with arrival at **AT 8PM\***

**FIZZ AND CANAPÉ  
RECEPTION**



be greeted by our  
**GLAMOROUS 1920'S  
FLAPPER GIRLS** ❄️

you and your guests will be shown to your table

be served a delicious

**3 COURSE  
MEAL**



**PHOTO OPPORTUNITIES** with our  
**FLAPPER GIRLS** and **LOOK A LIKES** ❄️

**TABLE MAGICIAN** will stun you with his **TRICKS** 🃏

**TWO SPECTACULAR LIVE BANDS** and an **IN-HOUSE DJ** until **LATE**



We welcome you for the night of the year  
with this fantastic "Roaring 20s" party.  
Make your Christmas celebration more spectacular this  
year with the forbidden delights of prohibition!!





## GRAZER BOARDS



DELICIOUS FOOD,  
GREAT ENTERTAINMENT,  
and OUTSTANDING SERVICE

Choose from:  
4 COURSE MEAL,  
BUFFET OPTIONS,  
DRINKS RECEPTION,  
DRINKS PACKAGES

For booking with us  
A FREE £50 TAB  
to use throughout January

For bookings & more info  
[BOOKINGS@PEAKYBUNDERSMANCHESTER.COM](mailto:BOOKINGS@PEAKYBUNDERSMANCHESTER.COM)



COLD MEAT  
PLATTER



CHEESE  
PLATTER



FRUIT  
VARIETIES



CHRISTMAS  
DESSERTS



## festive PRIVATE HIRE



### LOOKING FOR SERIOUS VIP EXCLUSIVITY?

Choose our entire first floor! This is a truly versatile space and can be dressed bespoke to fit all types of celebrations.

The space includes all **3 VIP SUITES, PRIVATE BAR** and **TOILETS** and a magnificent view of our live entertainment.

Seated dining of up to **110** guests / Standing with drinks and canapés up to **150** guests.



DELICIOUS FOOD



BALCONY



ENTERTAINMENT



ITALIAN SUITE

A beautifully lit room  
with **LARGE BOOTH SEATING**,  
styled to emulate **SABINI'S SNUG**.

Seated dining of up to **10** guests.

Standing with drinks and  
canapés up to **12** guests.



GYPSY PARLOUR

An **INTIMATE**  
and **COZY ROOM**,  
styled with **POLLY IN MIND**.

Seated dining of up to **14** guests.

Standing with drinks and  
canapés up to **20** guest.



THE OFFICE

The **LARGEST** of our three VIP suites.  
Based on the **BOARDROOM** of  
**TOMMY'S GAMBLING DEN**.

Seated dining of up to **18** guests.

Standing with drinks and  
canapés up to **30** guests.



# NYE 2022

THROWING BACK  
TO THE DAYS  
OF 1920'S  
PROHIBITION

A GATSBY-STYLE  
EVENING OF  
GLAMOUR



BOOK  
ONLINE

WWW.GATSBY-STYLE.COM

£20 GENERAL ADMISSION

TICKETS  
AVAILABLE!



SCAN TO BOOK

FIZZ RECEPTION  
5 COURSE MEAL

TABLE MAGICIAN  
LOOK A LIKES AND FLAPPER GIRLS  
LIVE MUSIC | DJs

£75 FULL GALA EXPERIENCE

## GALA 5 COURSE SET MENU

### — CANAPÉS —

**SOY GLAZED CUCUMBER SUSHI (VE, GF)**  
With wasabi and minted peas

**PICKLED CANDY BEETROOT TACOS (V, GF)**  
With goat's cheese and walnuts

**CHICKEN AND AIR CURED  
HAM BALLOTINE (GF)**  
With apple and date chutney

### — STARTERS —

**PULLED CONFIT DUCK AND FOIE  
GRAS TERRINE (GF ON REQUEST)**  
With toasted brioche, cranberry gel  
and pickled beets

**SMOKED MOZZARELLA AND BURY BLACK  
PUDDING ARANCINI**  
With a hot mustard aioli

**SMOKED SALMON ROULADE (GF)**  
With pikelets, fresh horseradish  
cream and a cucumber compress

**SPICED RED PEPPER AND SWEET  
POTATO SOUP (VE, GF ON REQUEST)**  
With vegetable crisps and crusty bread

### — MAINS —

All mains served with a selection of sharing  
winter vegetables and Peaky gravy.

**BUTTER ROASTED NORFOLK TURKEY OR  
SOUS-VIDE GOOSE BREAST (£5 SUPPLEMENT)**

With duck fat roast potatoes, pork and chestnut stuffing,  
pigs in blankets and in-house mulled cranberry sauce

**PAN FRIED COD (GF)**

With a curried cauliflower puree, cauliflower couscous,  
heritage kale and lobster butter

**SLOW COOKED BEEF SHORT RIB (JACOB'S LADDER)**

With colcannon mash, curly kale, white truffle puree  
and a pulled beef croquette

**PUY LENTIL AND BARLEY STEAMED PUDDING (VE)**

With root vegetable fondant and mulled redcurrant jus

### — DESSERTS —

**WHITE CHOCOLATE AND  
RASPBERRY CHEESECAKE (V)**  
Baked, with  
rum soaked sultanas

**DARK CHERRY AND  
CHOCOLATE FONDANT (V)**  
With honeycomb ice cream

**CHEESE AND CRACKERS (V)**  
Port poached baby pears,  
Alex Cross stilton and  
buckwheat crackers

**STEAMED PLUM  
SUET PUDDING (V)**  
Boozy cream

### — DIGESTIFS —

**PEDRO XIMÉNEZ NECTAR SHERRY**  
50ml / 15%

**SAMBUCA LUXARDO**  
25ml / 38%

**FERNET-BRANCA**  
25ml / 39%

**MARTELL VS COGNAC**  
25ml / 40%

**AMARETTO DISARONNO**  
25ml / 28%

**UMONCELLO LUXARDO**  
25ml / 27%

**BAILEYS**  
50ml / 17%

**TAYLOR'S LBV RUBY PORT**  
50ml / 20%


(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE





#### LEAVE US A REVIEW

 [PeakY Blinders \(Manchester\)](#)

[PEAKYBLINDERSMANCHESTER.COM](#)

 [bookings@peakyblindersmanchester.com](mailto:bookings@peakyblindersmanchester.com)

#### FOLLOW US

  [@peakyblindersmanchester](#)

SCAN  
TO BOOK



23 PETER ST, MANCHESTER, M2 5QR

Management reserve the right to refuse service. Terms and conditions apply.

#### VALIDITY

All offers and menus within this brochure will operate on a pre-order only basis 16th November - 31st December 2021, though will run through to 31st January 2022 for members of the hospitality industry.

#### COVID-19 UPDATE

All of our festive season events will operate fully in line with GOVT COVID-19 restrictions at the time of the event. By booking with us, you confirm that all of your guests are from the same household or support bubble.