

The image features a dark teal background with intricate white line art of various plants and flowers, including poinsettias and holly leaves with berries, arranged in the corners. Small white circles are scattered throughout the background.

THE
Festive
SEASON

2025

STOCK EXCHANGE
HOTEL

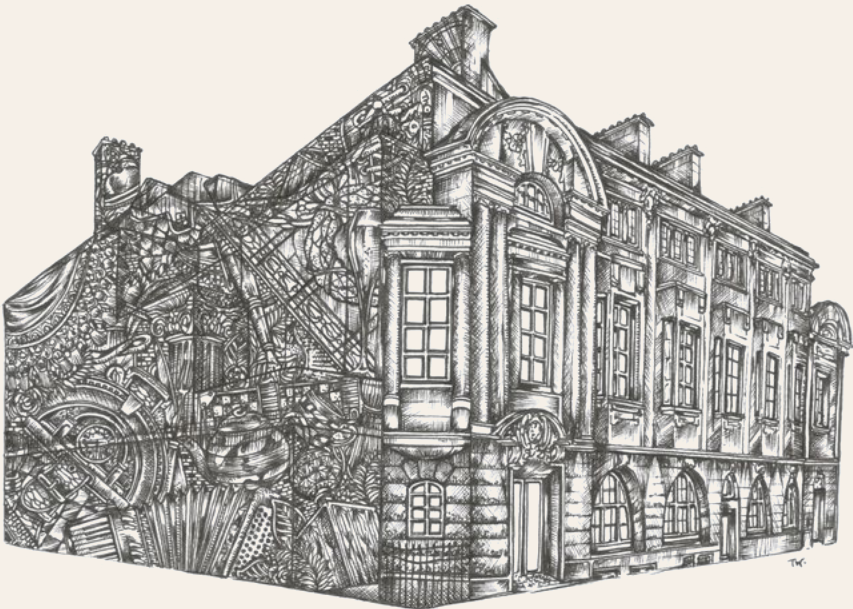
METICULOUS · HERITAGE · TRUST



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unforgettable CHRISTMAS



Introduction

The Manchester Stock Exchange was built between 1904 and 1906, on a design by “Bradshaw, Gass and Hope” and was opened ceremoniously on the 13th December 1906.

The exquisite example of Edwardian Baroque architecture was purpose built as a symbol of confidence in the future of a growing Manchester, which at the time was the 9th most populous city in the world.

Stock Exchange Hotel pays homage to the rich history of the Grade II listed building, both in style and spirit.



a christmas RETREAT

In the heart of Manchester, Stock Exchange Hotel offers the perfect base to enjoy the city's sparkling festive season — from Christmas shopping and markets to world-class entertainment.

And while you're just steps from the celebrations, the hotel's elegant design and heritage setting create a private, exclusive sanctuary where you can retreat and relax in true seasonal style.





THE BANK

Celebrate Christmas in Style

unforgettable

FESTIVITIES

Celebrate Christmas in
Style at The Bank

Looking for an intimate and unforgettable festive experience? Step into the luxurious setting of The Bank, our exclusive private dining room, where refined elegance meets Christmas cheer.

Enjoy impeccable service, a private chef, and a thoughtfully selected wine list—all paired with our specially crafted Christmas menus. Whether it's a family gathering or a sophisticated soirée, The Bank offers the perfect setting to make this Christmas truly special. Let us take care of every detail—so you can relax, celebrate, and savour the season in true five-star fashion.

The Stock Exchange Hotel





TENDER



At the Stock Exchange Hotel



festive dining AT TENDER

Throughout December, tender is the perfect setting for seasonal indulgence. Join us between the 17th November to 24th December for a carefully crafted festive menu that captures the warmth and spirit of Christmas.

Guests can expect a refined take on traditional favourites, elevated with creative touches and seasonal produce.

Whether it's an intimate dinner for two or a festive gathering with friends or colleagues, tender provides an elegant backdrop for memorable celebrations.

17th November - 24th December



our MENUS



17th Nov - 24th Dec

Price starts at £55 per person



Festive Set Menu

£39.95

STARTERS

Sprout & chestnut soup

Duck ham, chicory, green bean, hazelnut salad

Smoked mackerel pate, melba toasts, pickled grapes & walnuts

MAIN COURSES

Turkey, roast potatoes, stuffing, sprouts, chestnuts, carrots & turkey jus

Pan fried cornish bream, thai coconut broth, sweet potato, choi & mussels

Nut roast, roast potatoes, stuffing, sprouts chestnuts, carrots & veg gravy

DESSERTS

Christmas pudding & vanilla ice cream

Clementine & grand marnier trifle

Selection of british cheese (£5 supplement)

SNACKS

Sourdough bread 5

Olives 5

Oyster 5 each



The Stock Exchange Hotel



Party Set Menu

£90 pp.

Canapés & bubbles
(Champagne upgrade £6 per person)

Duck ham, chicory, green beans, hazelnut & orange salad

Baked st marcelin cheese, breads and chutneys

Gigha halibut, grapes, yuzu kosho beurre blanc, pickled shallot, cucumber samphire

Kimchi terrine, grapes, yuzu kosho beurre blanc, pickled shallot, cucumber samphire

Roast chateaubriand, green beans, truffle mash, red wine sauce

Vegetarian nut roast, green beans truffled mash, veg gravy

Christmas pudding, custard & vanilla ice cream

Clementine & grand marnier trifle

Selection of british cheese

Mince pies & whiskey truffles

Please note this is a sample menu. Vegetarian dishes are available upon request. Menu might be subject to changes due to seasonality and produce availability. All prices are inclusive of VAT. Discretionary service charge of 12.5% will be added to the bill

The Stock Exchange Hotel





Festive AFTERNOON TEA

Celebrate the season in style with our indulgent Festive Afternoon Tea, served in the stunning surroundings of tender at Stock Exchange Hotel. Enjoy a carefully curated selection of seasonal savouries, from turkey & chestnut sausage rolls with cheese sauce to delicate brioche prawn sandwiches.

Sweet delights include mince pies, a tipsy cherry trifle, clementine & white chocolate mousse, a passion fruit chocolate coin and more—each handcrafted to capture the magic of Christmas. Perfect for a festive catch-up with friends or a luxurious seasonal treat, it's an experience to savour.

20th November - 23rd December



Afternoon Tea

from £35pp

fruit scones

cranberry scone served with strawberry jam and cornish clotted cream

sweet treats

mince pie

tipsy cherry trifle

clementine & white chocolate mousse

passion fruit chocolate coin

savoury bites

turkey & chestnut sausage rolls with cheese sauce

brioche bun prawn sandwich

artisan sandwiches

ham sandwich, mustard, rocket

devilled egg sandwich

brie & cranberry sandwich

choice of tea

choose from one of twelve exquisite pmd teas to accompany your food.





Christmas Day

AT TENDER

Celebrate Christmas Day with grace and grandeur at Stock Exchange Hotel. Begin the festivities with a glass of champagne and canapés before settling in for a sumptuous multi-course lunch.

The menu features elevated classics — from expertly prepared seasonal fish to a traditional roast turkey with all the trimmings. To finish, a choice of decadent desserts and handcrafted treats offers the perfect sweet ending to an unforgettable day. With impeccable service and surroundings that blend heritage and luxury, this is Christmas dining at its finest.



Christmas Day

£165 pp.

Canapés & champagne

-

Baked truffled mont d'or for the table, breads, olives, red onion marmalade

-

Roast gigha halibut, cauliflower puree, exmoor caviar, morecambe bay shrimps, porcini butter sauce

-

Ballotine of turkey, roasted sprouts & chestnuts, honey roast parsnips, stuffing, carrots

-

Christmas pudding, custard & vanilla ice cream

-

Mince pies & whiskey truffles

Please note this is a sample menu. Vegetarian dishes are available upon request. Menu might be subject to changes due to seasonality and produce availability. All prices are inclusive of VAT. Discretionary service charge of 12.5% will be added to the bill





Wine

SPARKLING

Collet Brut, Champagne **£16 / £90**
Rathfinny Estate Classic, E. Sussex **£14 / £80**

WHITE

Petritis Kyperounda Winery, Cyprus **£8 / £46**
No Rules Wines Código Origem, Portugal **£13 / £60**
Ibbotson Family Sauvignon Blanc, New Zealand **£14 / £58**
Joh. Jos. Prüm Riesling Auslese, Germany **£20 / £110**
Michel Gayot "En Remilly" 1er Cru, France **£29 / £180**

ROSE

Casa Ferreira Vinhas Grandes **£8 / £47**
Chateau d'Eclans "The Beach" Provence **£13 / £60**

RED

Domaine Jöel Delaunay Gamay, France **£7 / £39**
GSM Mason Road Brookdale Estate, South Africa **£8 / £45**
No Rules Wines Código de Origem, Portuga **£13 / £60**
Quinta da Vacaria Reserva, Portugal **£25 / £139**
Joseph Phelps Cabernet Sauvignon, USA **£46 / £280**

- Gallery -





STOCK EXCHANGE

HOTEL

Don't miss out!
Follow us on our social media
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