

The image features a dark teal background with intricate white line art illustrations of various plants and flowers. In the corners, there are large, detailed flowers with multiple petals, some with small berries in the center. Interspersed among these are holly leaves with sharp, pointed edges and clusters of small, round berries. Sprigs of pine needles are also visible, particularly in the top right and bottom left corners. Small, circular white dots are scattered throughout the background, adding a subtle texture.

THE
Festive
SEASON

2026

STOCK EXCHANGE
HOTEL

METICULOUS · HERITAGE · TRUST

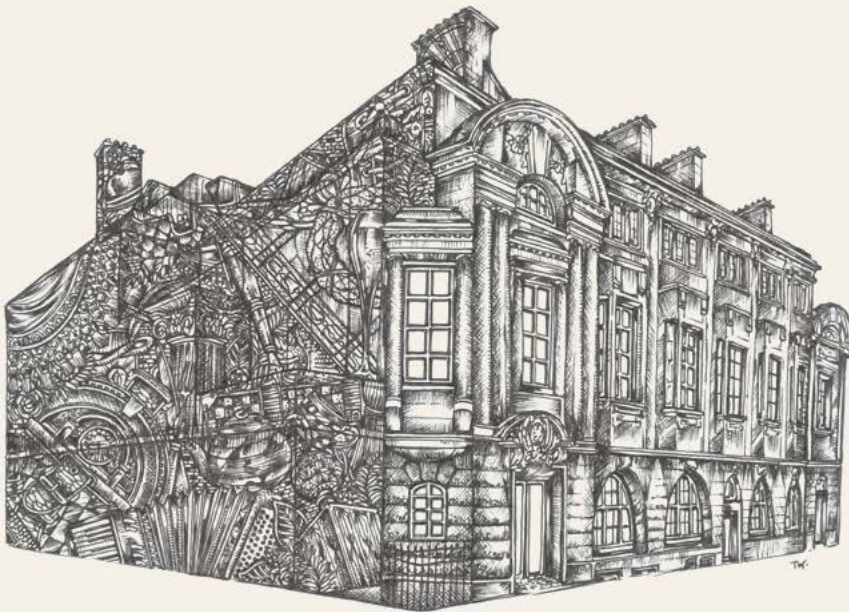


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unforgettable

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

special 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 25th November to 20th 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.



MENUS



25th Nov - 20th Dec



Festive Menu

£42 pp.

STARTERS

Cauliflower soup, toasted almonds & lemon

Cornish hake, pickled shallots, curried mussel

Velouté, braised leeks

MAINS

Braised beef cheek, herb mash, honey roast
carrots, red cabbage

Ballotine of norfolk turkey, stuffed with cranberries,
herb mash

Honey roast carrot, red cabbage

Butternut, pecan & sage Wellington, Chantenay carrots,
Paris mushroom & Riesling sauce

DESSERTS

Christmas pudding, vanilla bean ice cream

Buche de noel, cherry sorbet

Lancashire bomber, apple and grape chutney,
crackers





Party Set Menu

£100 pp.

Canapés & bubbles
(Champagne upgrade £6 per person)

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Orkney scallop en croute, champagne & caviar sauce
or
Celeriac & truffle en croute, champagne sauce

-

Partridge, salt-baked beetroot, feta, endive & balsamic
or
Salt-baked beetroot, barrel-aged feta, endive & balsamic

-

Ballotine of turkey, pigs in blankets, roast potatoes,
honey-roast parsnips, carrots, sprouts & chestnuts
or
Butternut, pecan & sage wellington, roast potatoes,
honey-roast parsnips, carrots, sprouts & chestnuts

-

Christmas pudding, brandy butter & vanilla ice cream
or
Sherry, amaretti & plum trifle
or
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.





Afternoon Tea

from £35pp

FRUIT SCONES

Cranberry scone served with strawberry jam and
cornish clotted cream

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SWEET TREATS

Mince pie
Topsy cherry trifle
Buche de Noel
Mandarin chocolate cin

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SAVOURY BITES

Turkey & chestnut sausage rolls with cheese sauce

ARTISAN SANDWICHES

Classic prawn Marie-Rose, brioche roll with fresh lettuce
Ham sandwich, mustard, rocket
Devilled egg 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

£185 pp.

Canapés & champagne

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Orkney scallop en croute, Champagne & caviar
sauce

-

Salt-baked beetroot, partridge, feta, endive,
balsamic

-

Ballotine of goose, pigs in blankets, roast
potatoes, honey-roast parsnips, carrots, sprouts
& chestnuts

-

Christmas pudding, custard & vanilla ice cream

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Mince pies & eggnog custard tarts

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 / £70**

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WHITE

"Vinha Grande" Branco C. Ferreira, Douro, Portugal **£8 / £48**
Petritis Kyperounda Winery, Cyprus **£9 / £46**
Ibbotson Family Sauvignon Blanc, New Zealand **£14 / £58**
Lismore Chardonnay, Cape Town, South Africa **£15 / £85**
Chablis 1er Cru 'Beauroy' Domaine de L'Enclos, Burgundy, France **£20 / £125**

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ROSE

Casa Ferreira Vinhas Grandes, Douro, Portugal **£8 / £48**
Chateau d'Eclans "The Beach" Provence **£13 / £60**

-

RED

Merlot Valdivieso, Central Valley, Chile **£6 / £35**
"Vinha Grande" Tinto C. Ferreira, Douro Valley, Portugal **£8 / £48**
Pierre Naigeon Grand Champs, Bourgogne, France **£13 / £82**
Quinta da Vacaria Reserva, Douro, Portugal **£25 / £139**
Brunello Di Montalcino San Polo, Tuscany, Italy **£30 / £180**

- Gallery -





STOCK EXCHANGE

HOTEL

Don't miss out!
Follow us on our social media
[@thestockexchange](#)

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