

TATFU

MANCHESTER

Group Dining and Events

WINTER

AT TATTU

A fall of seasonable snow gives promise to a fruitful year.

Step into an enchanted winter scene as snowfall dusts the landscape and our iconic cherry blossom trees turn icy blue, adorned with frost they will shimmer and sparkle as you dine. Be fully immersed by the Northern Lights as you celebrate with loved ones, our wall art comes to life with a dazzling show of The Aurora Borealis.

With elevated modern-Chinese dishes, artfully curated limited-edition cocktails and show stopping snow-scaped desserts, we'll make sure that each moment is truly memorable.

This Winter Tattu is designed to entertain all the senses.

Book your perfect party date now.





Cuisine



Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.



The Rose Garden



The ground floor indoor Rose Garden is perfect for group bookings looking for a more lively and integrated occasion.

Each booth seats between 6 to 8 guests surrounded by the unique anchor pendants that cement Manchester as the brand's home city.

The Rose Garden can also be hired for a canapé and drinks reception and will hold up to 100 guests exclusively.



The Parlour



The Parlour is Tattu Manchester's private dining room and exclusive event space. The space is serviced by its own entrance, bar and rest-rooms, whilst one-way glass offers complete privacy for the dining room with a view into the scenic Rose Garden and main restaurant above.

The Parlour can accommodate up to 45 guests for seated dining, or up to 60 guests for a canapé event.



Main Restaurant



Our main restaurant located on the first floor can be hired exclusively for a seated dinner of up to 100 guests across a selection of booths and cherry blossom tables. options may vary depending individual requirements please contact the team for further information.



Venue Hire



This space holds up to 190 guests for a seated dining event or up to 200 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing Small Plates and Dim Sum from our canapé menu.



Select Your Menu



Our Executive Chef has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Manchester.

Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.

Vegetarian and Vegan menus are available upon request.

Sample Festive Menus



Modern Sharing

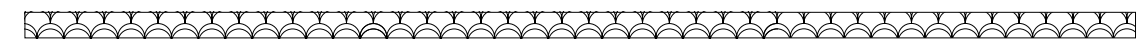
67.50 per person

Menus and prices are subject to change.

WAVE ONE

LOBSTER AND PRAWN TOAST
Coconut, lime and chilli foam.


SPICY LAMB WONTON
Coriander, Szechuan and Shanghai sauce



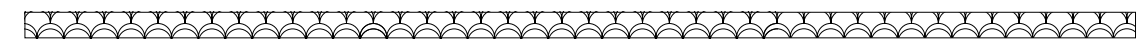
WAVE TWO

BLACK PEPPER BEEF FILLET
Wok fired peppers and shallots.

SHANGHAI BLACK COD
Hoisin, ginger and lime.

TENDERSTEM BROCCOLI 
Black sesame and truffle.

JASMINE STEAMED RICE



WAVE THREE

ICE DRAGON
White chocolate fudge, hazelnut and marshmallow





Tattu Signatures



85.00 per person

Menus and prices are subject to change.

WAVE ONE

CRISPY KATAIFI KING PRAWNS

Mango and sweet chilli

PEKING DUCK PANCKES

Szechuan, cucumber and spring onion



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

SEABASS & KING PRAWN CLAYPOT

Shaoxing rice wine, ginger & spring onion

WOK FIRED ANGRY BIRD 🌶️

Chicken, roasted chilli peppers and sesame honey soy.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion

CHINESE GREEN BEANS 🌱

Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow



Emperor's Choice



110.00 per person

Menus and prices are subject to change.

WAVE ONE

MIXED DIM SUM PLATTER

Wagyu, Shiitake and Royal Koi Gau.

CARAMELISED SPICED PORK BELLY

Baby leek and smoked crackling



WAVE TWO

ROAST DUCK

Plum glaze, kumquats and caviar

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt block, enoki mushroom and shallot soy

STEAMED WHOLE SEABASS

Ginger oil, chilli and aromatic soy

SPICY WON TON NOODLES

Pak choi, red chilli and spring onion

CHINESE GREEN BEANS 🌱

Sweet soy and roasted garlic



WAVE THREE

ICE DRAGON

White chocolate fudge, hazelnut and marshmallow

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

🌱 Vegan option available, ask your server 🌿 Vegetarian 🌶️ Spicy dish



Hire Charge



Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations, a deposit of 50% the minimum spend is required upon booking to secure the reservation.

Please note: prices may vary seasonally, please contact the team directly for a confirmed quote



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