



KUDOS
WE BRING THE KNOW HOW



We have one unified commitment; **to design &
create brilliant events**



**We train our team to
the highest standards
& allow their skills to
blossom**



**We work with
fantastic suppliers
to create amazing
events, tailored
to you**



**We reduce fat & salt
across all of our
menus**



**We 'go green'
wherever possible,
considering
sustainability at
every opportunity**



**We only buy MSC-
accredited fish
stocks & support our
treasured, British
coastal fishermen**



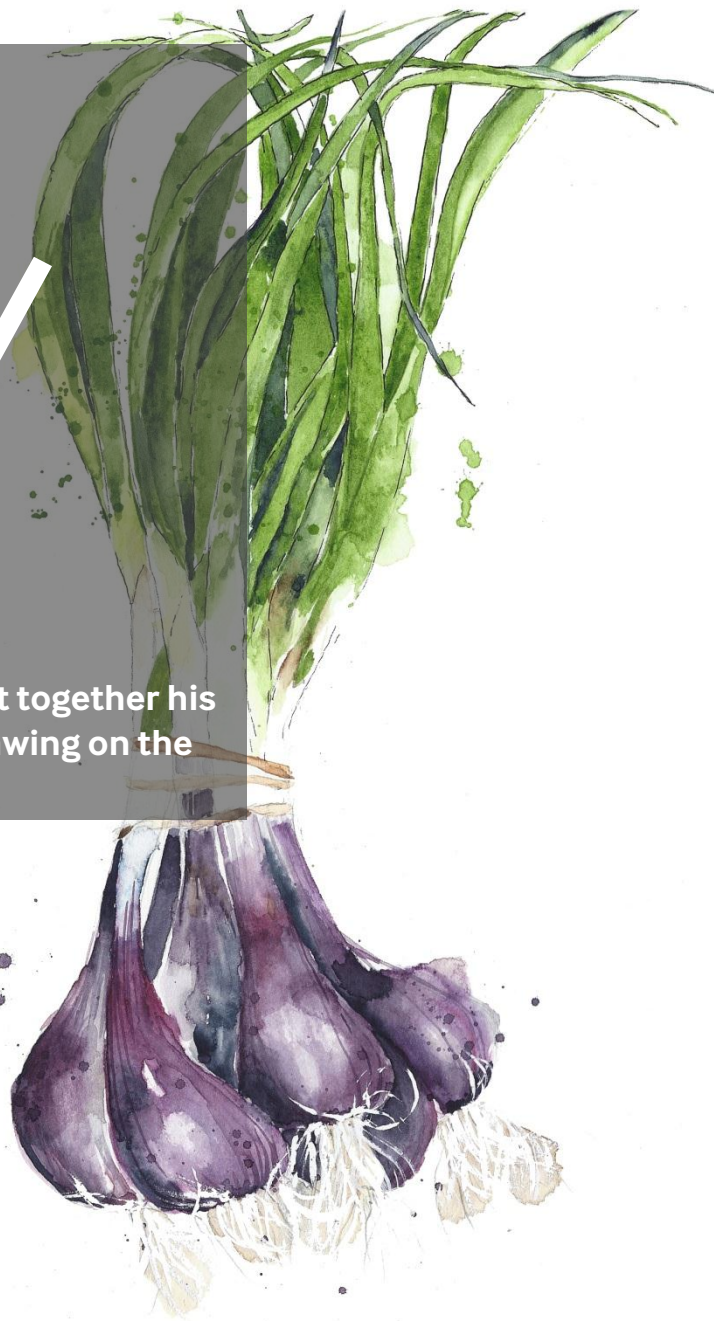
**We work with
lovely Red Tractor-
assured producers**

If you would like any information on the allergens in these menus, please ask.

HELLO AUTUMN/ WINTER

Where there's a season, there's a menu collection!

Our Menu Creator, Shelly Hay, has put together his favourites on the following pages, drawing on the season's bounty.



HOT DRINKS

We only use coffee that is Fairtrade & made using traditional roasting & blending methods. Our premium-quality Arabica beans have a dark & intense roast which produces a rich dark chocolate & caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk.

All our teas are from plants in India, East Africa & Ceylon & are fairly traded.

TEA & COFFEE

Freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions

FAIRTRADE HOT CHOCOLATE

THE EVEN SCRUMMIER HOT CHOCOLATE

Fairtrade hot chocolate with whipped cream & marshmallows

WHY NOT ADD...

FRESHLY BAKED CHOCOLATE CHIP COOKIES

HOMEMADE FLAPJACKS

EVER-SO-TEMPTING BROWNIE BOARDS

Farmhouse boards of brownie chunks in three different flavours: Chocolate & salted caramel, dark chocolate & walnut & rocky road

YOGA BUNNY STATION

Granola & yoghurt shots, cranberry flapjacks & date bars

WHOLE FRESH FRUITS

Baskets of whole fresh fruits for guests to help themselves



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JUICES, PRESSÉS & SOFTS

JUGS OF FRESH FRUIT JUICES (PER LITRE)

A choice of: orange, apple or cranberry

BLENDED JUICES BY THE JUG (PER LITRE)

Orange, apple & cranberry

Apple pressé & elderflower

Cloudy apple & pomegranate finished with soda

JUGS OF HOMEMADE LEMONADES (PER LITRE)

Cloudy lemonade

Lemon & basil

Peach purée blended with lemonade

Morello cherry muddled with homemade lemonade

LARGE POP TOP BOTTLES OF INFUSED WATER

Lemon & lime

Cucumber, apple & mint

Orange, lemon & Thai ginger

SPRING WATER

a choice of still or sparkling (750ml)

SMOOTHIE STATION



BREAKFAST

BAKERY BASKET

A selection of freshly baked breakfast pastries

SELECTION OF MINI DANISH PASTRIES

Selection of traditional & seasonal fruit pastries

MINI MUFFINS

Triple chocolate & blueberry

'LUXE' ENGLISH BREAKFAST MUFFINS

Freshly baked traditional English muffins filled with your choice of Cumberland sausage, British bacon or fried free range egg (one muffin per person). Served with pop top bottles of brown & red sauce

POACHED EGG POTS

Tray served to your guests, each pot contains two poached hen's eggs topped with;

truffled gruyère (v)

truffled gruyère & chopped spicy chorizo

Or why not go the whole 'hog' & try the full English:

two poached hen's eggs topped with saucy beans, Cumberland sausage & dry-cured crispy British bacon (£1 extra per person)

SEASONAL CUT FRESH FRUIT PLATTER

BREAKFAST CANAPÉS

MINIMUM FIVE ITEMS

Cinnamon Chelsea bun 'bites' (v)
Scrambled egg with chorizo & truffle gruyère (h)
Scrambled egg & truffle gruyère (h/v)
Worcester sauce grilled cheeses (h/v)
Mini haggis on oatmeal (h)
Tartlet of quail's egg benedict (h/v)
Mini English muffins topped with sausage & quail's eggs (h)
Good old bacon sarnie bites with HP or tommie sauce dollops (h)
Crumpet soldiers with Seville orange marmalade (h/v)
Little kedgeree rice balls (h)
Cinnamon waffle bites with maple syrup & raspberry (h/v)
Granola shots with blueberries, walnuts & locally sourced bio yoghurt (v)
Smoked haddock & black pudding tartlets (h)
Mini berry bowls (v)
Mini jam on toast (h/v)
Mini bagel 'bites' with smoked salmon & egg

BREAKFAST STATIONS

THE BELGIUM WAFFLE EMPORIUM

With a choice of toppings: butter, fresh fruit, berry compote, natural yoghurt, honey, maple syrup, banana, cinnamon sugar, chopped nuts, chocolate sauce.

Freshly brewed Fairtrade coffee, teas & infusions

THE CONTINENTAL MORNING START

This yummy breakfast platter comes with a selection of freshly baked breakfast goods served with a selection of jams & preserves, our seasonal fresh fruit platter, natural yoghurt.

Fresh fruit juice & freshly brewed Fairtrade coffee, teas & infusions

THE 'OH SO GOOD & HEALTHY' BREAKFAST

This healthy & delicious platter comes with freshly baked savoury croissants & low-fat spread, mini bagels with quark & chives, home roasted organic oat and five seed granola with low-fat yoghurt, dried fruits, seasonal fresh fruit platter.

Fresh fruit juice & freshly brewed Fairtrade coffee, teas & infusions



BREAKFAST STATIONS

NOW 'THAT'S WHAT WE CALL' A FULL ENGLISH

Warm freshly baked breakfast goods served with jams & preserves

Cumberland sausages

Crispy British back bacon

Scrambled free range eggs

Grilled tomatoes

Pan-fried field mushrooms

Sautéed potatoes

Baked beans

Freshly prepared seasonal fruits

A choice of fruit juices

Fairtrade coffee, teas & infusions

LUNCH & GRAZING MENUS

OUR CHEF'S WORKING LUNCH

A selection of Italian ciabatta – three pieces per person – all lavishly filled with our seasonal meat, fish & vegetarian fillings with Kettle crisps, seasonal fresh fruit

Freshly brewed Fairtrade coffee, teas & infusions & our 'knowledge' bar

THE 'LUXE' WORKING LUNCH

A selection of Italian ciabatta – three pieces per person – all lavishly filled with our seasonal meat, fish & vegetarian fillings with Kettle crisps, two items of chef's choice light bites, seasonal fresh fruit

Freshly brewed Fairtrade coffee, teas & infusions & our 'knowledge' bar

SEASONAL HEART-WARMING SOUP STOP

Freshly made soup using seasonal, locally sourced ingredients served with warm chunky cuts of home baked breads

Only available as an addition to a lunch or buffet menu.

WHY NOT ADD...

WARM GIANT PRETZEL STACK

FROM PARIS WITH LOVE...

A selection of specialist French fancies to enhance any menu

Macaroons

Mini éclairs

Petit gateau opera



LIGHT BITES

MINIMUM FIVE ITEMS

WHY NOT LET US CHOOSE?

**OUR CHEF WILL PREPARE A BUFFET OF HIS SELECTION OF FIVE SEASONAL LIGHT BITES FOR £13.25
EXTRA CHOICE ITEMS OF CHEF'S CHOICE ARE £2.00 EACH**

FROM THE SEA

Poached salmon skewers with watercress
crème fraîche

Thai fishcakes with sweet chilli dip (h)

Smoked haddock croquettes with tartar sauce (h)

Tandoori salmon skewers with mint yoghurt (h)

Prawn & crab cocktail shots

Smoked salmon, crème fraîche & dill blinis

Tempura king prawns, chilli & lime mayo (h)

FROM THE FARM

Shredded ham hock on crostini with Pommery mustard & endive

Cumin-roasted lamb skewers, yoghurt, mint & cucumber raita

Rabbit & chicken rilette, toasted sourdough, piccalilli & pea shoots

Thai beef skewers (h)

Pork, sage & apple sausage rolls (h)

Individual mini pies – cottage, shepherd's, steak & ale, chicken & tarragon
(h/v)

Mini Beef Wellington with horseradish crème fraîche (h)

Mini beef burgers, Cheddar cheese & tomato relish (h)



LIGHT BITES CONTINUED

MINIMUM FIVE ITEMS

FROM THE FIELD (V)

Broccoli & blue cheese tartlet

Mozzarella cheese & tomato crostini (h)

Mushroom & truffle rice balls (h)

Falafel with hummus & tahini

Mature Cheddar, leek & potato croquettes (h)

Vegetable spring rolls, tamari (h)

Gazpacho shots (h)

Haloumi chips with chilli jam (h)



LIVING IT UP IN THE CITY

A little piece of countryside heaven in the heart of the city. Say hello to awesome autumn/winter root vegetables!

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URBAN PICNICS

THE BENTO BOX

CHOOSE ONE BOX

SHREDDED SESAME CHICKEN

Asian slaw with noodles, pickled vegetables, chopped roasted peanuts

THAI SHREDDED BEEF

Shredded vegetables, potato salad with Thai basil, chilli, coriander & mint

FLAKED SALMON TERIYAKI

New potatoes, egg, herb, cucumber & sesame salad lemon dressing

PULLED PORK & APPLE RELISH

Chilli & little gem with BBQ dressing

GRILLED GOATS' CHEESE WITH LENTILS

radicchio, French bean, walnut & honey salad (V)

FRIED TOFU & CHILLI MISO DRESSING

Vegetable samosas with spinach & sesame salad (V)

All of our bento boxes are served with local bread

CHOOSE ONE DESSERT

Bitter chocolate cake

Lemon posset

Carrot & pineapple cake

Carrot cake

Fresh fruit salad

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URBAN PICNICS

THE GREAT BRITISH PICNIC

CHICKEN CLUB

Chargrilled chicken thigh, roasted chorizo, cos lettuce, slices of pickle, garlic aioli & chilli sauce

SEASIDE PICNIC

Potted Cornish mackerel & home-cured salmon, dill yoghurt, roasted beetroot & crispy flatbread

SUPER FOOD SALAD

Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint & parsley, toasted seeds, vinaigrette (v)

MEZZE BOX

THE MEAT BOX

A selection of cooked & cured meats, marinated tomatoes, buffalo mozzarella, olives, hummus & pitta

THE VEG BOX

A selection of sliced plum tomatoes, buffalo mozzarella, olives, hummus, balsamic onions, marinated artichokes, hummus & flatbread (v)



COLD BUFFET

Our cold fork buffet can be delivered as two or three main items & includes two seasonal salads, a selection of freshly baked breads & one dessert.

Prices also include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

TWO MAIN COURSES (INC VEGETARIAN OPTION)

THREE MAIN COURSES (INC VEGETARIAN OPTION)

FROM THE FARM

Hand carved honey-glazed bacon, piccalilli

Traditional pork pie with free range egg & pickle

Pulled ham hock terrine with parsley shallots & cornichons

Lemon & garlic roast chicken, herb mayonnaise

Butchers board of cold meat pies & pastries, pickles

A platter of selected cured & cooked British & continental meats

FROM THE SEA

Poached salmon fingers with dill crème

fraîche dressing

Glazed smoked haddock & spinach tarts

Smoked salmon, crème fraîche & dill quiche

Little gem leaf baskets with salmon, shrimp & crab, cocktail sauce

Smoked fish board with horseradish cream

Pickled herrings, cucumber & relish



COLD BUFFET

FROM THE FIELD (V)

Feta, leek & pea quiche

Cheddar cheese & caramelised red onion tart

Roasted peppers stuffed with feta, tomato, olives & basil

Broad bean, pea shoot & mint tart

FROM THE SALAD PATCH

Pine nut, penne pasta & tomato salad

Mixed leaf with balsamic vinegar & olive oil

Rice salad with pine nuts & herbs

New potato & chive salad

Tomato & red onion salad, herb oil

Caesar salad with salty anchovies, crunchy croutons, Parmesan

Classic Niçoise with green beans, potato, tomatoes & black olive

Chickpea & green bean salad with a spicy tomato dressing (vegan)

Classic Greek salad with toasted pumpkin seeds



COLD BUFFET DESSERTS

SWEET TOOTH

Seasonal fresh fruit

Treacle tart & clotted cream

Salted caramel peanut & chocolate tart

Lemon posset

Apple & blackberry pie with Chantilly cream

Zesty lemon tart with raspberry compote

Meringue nest, berry syllabub & berries

HOT BUFFET

Our hot fork buffet can be delivered as two or three main items & includes a starch, a vegetable option, a selection of freshly baked breads & one dessert.

Prices include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

TWO MAIN COURSES (INC VEGETARIAN OPTION)

THREE MAIN COURSES (INC VEGETARIAN OPTION)

FROM THE FARM

Slow-cooked blade of beef Bourguignon served with horseradish dumplings

Lancashire hotpot of slow-cooked lamb shoulder, rosemary potatoes

Chicken, smoked bacon, mushrooms & leek pie

Slow-cooked shin of beef cobbler in local ale with dumplings

Thai green curry

Lamb tagine with raisins, almonds & black pepper

FROM THE SEA

Fisherman's pie topped with crunchy

Cheddar mash

Pan-seared fillet of MSC cod with a caper lemon butter sauce

Salmon & crab fishcakes, dill crème fraîche

Marsala-spiced cod with pickled carrots & coconut

Smoked haddock & salmon kedgeree, hen's egg, curry oil



HOT BUFFET CONTINUED

POTATO, PASTA & RICE

Creamy mash potato

Roast new potatoes with rosemary & garlic butter

New potatoes buttered with snipped chives or
simply steamed

Chilli macaroni cheese

Cauliflower cheese

Steamed rice

FROM THE FIELD (V)

Fresh seasonal vegetables

Roast root vegetables with honey & thyme

Sautéed cabbage with smoked bacon & onions

Celeriac & truffle gratin

Hot buttered petit pois

Glazed carrots in caraway butter

Seasonal vegetable gratin

SWEET TOOTH DESSERTS

Kumquat bread & butter pudding & crème Anglaise

Classic sticky toffee pudding & toffee sauce

Baked vanilla cheesecake with berries

Cherry crumble tart, vanilla ice cream

Dark chocolate tart, strawberries & popping candy

Seasonal fresh fruit

AFTERNOON TEA

THE GOOD OL' CREAM TEA

Fruit or plain scone with strawberry jam & clotted cream

THE LEGEND OF AFTERNOON TEA

A selection of finger sandwiches, fruit or plain scones with strawberry jam & clotted cream, a selection of afternoon fancies, cakes & treats

BRITISH FAVOURITES FROM THE TEA TABLE

A selection of Yorkshire parkin, Eccles cakes, fruit cake, cherry Bakewell slices & Victoria sponge

CHOCOLATE ÉCLAIRS

Chocolate & caramel topped éclairs filled with Chantilly cream

SWEET TREATS!

'PICK 'N' MIX' YOUR OWN SWEETIE JARS

Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops & sherbet fruits, serves 10

BAR SNACKS

BAR NIBBLES (THREE ITEMS)

Marinated mixed olives

Kettle crisps

Wasabi peanuts

Selection of roasted & salted nuts

Corn chips, tomato salsa

Chilli cheese straws

Sesame bread sticks

Pitta chips, garlic, sea salt & rosemary



SUPPER MENUS

These packages are designed for a more relaxed supper solution.

They are only available after your conference, wedding or banquet.

PULLED BBQ PORK

Succulent pulled BBQ pork with coleslaw & cheese roll

THE DARN GOOD BACON ROLLS

Freshly baked rolls filled with British bacon (one roll per person) served with pop top bottles of brown & red sauce

HOT DAWG!

Our own special recipe hot dog sausages served in subs or rolls (one roll per person) with crispy street style onions & mustard served with pop top bottles of brown & red sauce

FROM THE CHICKEN SHOP BASKET

Crisp, baked British farm-assured chicken with skinny fries & garlic aioli

FISH 'N' CHIPS

Homemade beer-battered cod & chips served with minted mushy peas, tartar sauce

CANAPÉS

MINIMUM OF FIVE ITEMS

FROM THE SMOKEHOUSE

Smoked salmon with crème fraîche & caviar

Smoked salmon & dill tart

Smoked haddock bon bons, light curry dipping oil (h)

Smoked bacon, Cheddar & onion tartiflette

Smoked aubergine caviar, roast garlic & lemon (v)

Smoked trout, dill & horseradish

Smoked goats' cheese, balsamic onion, bran (v)

ON TOAST

Devilled crab, rocket

Mini vegetable bruschetta (h/v)

Pork & sage rillettes, piccalilli

Welsh rarebit, spring onion salad (h/v)

Chicken liver parfait, red onion marmalade

Potted salmon, pickled fennel & lemon

Mushroom paté with truffled mascarpone (v)

Curried chicken, poppadum with coriander



CANAPÉS CONTINUED

SOMETHING CRISPY

Ham, mozzarella & basil arancini (h)

Mini vegetable spring rolls, dipping sauce (h/v)

Smoked haddock & dill croquettes (h)

Asian style salmon pastries, chilli crème fraîche (h)

Duck spring roll, sour cherry dipping sauce (h)

Black pudding wontons, mustard mayo dip (h)

Little vegetable samosa wraps (h/v)

Chilli & mint tempura courgette (h/v)

BIG BITES

MINIMUM OF FIVE ITEMS

FISH & MEAT

Mini cones of fish goujons, skinny fries
English crab & crayfish cakes, sweet chilli dipping sauce
Hot smoked salmon crostini, celeriac & parsley remoulade
Retro fish finger sandwich, tiger bread, tartare mayo

Bratwurst sauerkraut, sweet mustard
Smokey pulled pork buns, chipotle sauce
Classic steak sandwich fingers, red onion marmalade
Mini homemade pies, pea purée
Piri Piri chicken, roasted pepper, lime mayonnaise
Homemade cheeseburger

VEGETARIAN

Butternut, mozzarella & basil mini folded pizzas
Feta & butternut squash arancini, tomato jam
Tubs of spicy wedges, guacamole, chipotle salt
Red pepper & mozzarella arancini, basil pesto dip

DESSERT

Mini doughnuts with white & dark chocolate dipping sauce
Mini sticky brownies, toffee sauce
Lemon tart, raspberry, popping candy

BOWL FOOD

YOU CAN CHOOSE A MINIMUM OF FOUR BOWLS

SALADS

Chicken Caesar salad, focaccia croutons, shaved Parmesan

Ham hock, mustard lentils & baby spinach

Smoked trout, fennel slaw, watercress

Charred mackerel, horseradish & dill potato, lemon, caper & shallot dressing

Heritage tomato, basil pesto, red onion & mozzarella (v)

TEMPURA

Plaice, minted mushy peas, lemon (h)

Seasonal vegetables, soy dipping sauce (h/v)

Freshwater prawns with chilli aioli (h)

Goujons of fish & chips, homemade tartar sauce (h)

RISOTTO

Chicken, wild mushroom & basil (h)

Mushroom, courgette & truffle dressing (h/v)

Roasted pumpkin with mascarpone & walnuts (h/v)

Tandoori-glazed cod, crispy shallots, onion-seed-infused rice (h)

Artichoke, wilted rocket, hazelnuts (h/v)

BOWL FOOD CONTINUED

TARTLETS

Ham hock & mature Cheddar cheese

Haddock & truffled cream leek (h)

Crab & Parmesan, rocket dressing

Caramelised onion, goats' cheese, thyme (h/v)

Roasted baby beetroot & blue cheese (v)

MINI MAINS

Confit lamb hotpot with crispy rosemary scented potato, red cabbage (h)

Fricassée of chicken 'coq au vin', red wine, root vegetables (h)

Fisherman's pie, mature Cheddar mash crust (h)

Cumberland sausage, mustard mash, onion gravy (h)

Sweet potato & chickpea tagine, couscous (h/v)

DESSERTS

Chocolate brownie & pistachio cream

Strawberry & vanilla Eton mess

Kumquat bread & butter pudding (h)

Gluten-free bitter chocolate popping candy cake

Lemon posset, shortbread biscuits



FISH DIGGIDY DOG

Innovative street food pop-ups screaming with the freshest ingredients and extravagant flavours.



STREET FOOD

STREET FOOD MENUS

Bowl food service with an interactive station
Three bowls and one station per event

SERVED HOT

Chorizo or mushroom truffled mac 'n' cheese pots
Mini steak sandwiches with grated horseradish & rocket
Tempura prawn with wasabi mayo dipping sauce
Sweet corn cake fritters with green chilli salsa (v)

SERVED COLD

Garden buckets of retro prawn cocktail
Half-length Vietnamese-style pork sub
Slaw, roasted beets, sour cream & roasted pine nuts (v)
Thai beef rolls with chilli, coriander & mint
Pint of prawns with lemon & Marie Rose sauce

FROM AN INTERACTIVE STATION

Steamed pulled pork bun with slaw & pickles
Shredded chicken or butternut squash naked burrito bowls
Chinese noodle bar
American hot dog station
New York style slider bar

DESSERT STATIONS

INTERACTIVE DESSERT STATION MINIMUM 100 GUESTS

BUILD YOUR OWN ETON MESS

A landscape of meringues, meringue kisses, fresh berries, whipped vanilla cream & fruit coulis.

Guests are invited to 'build their own' Eton mess, picking & mixing to their heart's desire.

[Based on four different types of meringue: Plain, pistachio, brown sugar & lavender all in a variety of shapes & sizes. Served with raspberries, strawberries & mixed berries]

WILLIE WONKA SWEETIE STATION

A world made from sweets, flavoured marshmallows, cake pops, cupcakes & candy toppings to make you feel like a kid in a sweet shop.

[Based on three items per person with a minimum selection of six different items]

FRUIT SUSHI STATION

A dessert with a difference, sweet rice rolls & nigiri with fruit sashimi toppers & fruity dipping sauces.

[Based on five pieces of sushi per person with a variety of different styles & presentations to choose from]

Got a theme to your event? Dessert stations are a great way to enhance it! We would love to chat more to see if we can add a little extra 'wow' to your event experience.

DINING IN STYLE

Exquisite menus tailored entirely to your tastes
and favourite dining delights.



THREE COURSE MENUS

We have a wonderful seasonal selection of starters, main courses & desserts that utilise the best available regional ingredients throughout the year.

All our menus offer 'restaurant quality' plated dishes by our award-winning chefs.

THREE COURSE MENU A

THREE COURSE MENU B

THREE COURSE MENU C

Please choose one starter, one main course & one dessert from the relevant seasonal menu selections shown. Vegetarian & other dietary requirements should be pre-booked.

All our menus include a selection of artisan breads & butter, freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions with mints.



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AUTUMN & WINTER A

Please choose one starter, one main course & one dessert.

We have included a suggested wine that would complement each dish.

STARTER

Mackerel rillette, roast & pickled apple, granary crostini

Farm-assured chicken liver parfait, pickled mushrooms, brioche

Terrine of ham with apple & celery, walnut & raisin toast

Ham hock & cornichon terrine, parsley jelly, pea purée

Smoked haddock & salmon kedgeree arancini, mollet hen's egg, curry oil

MAIN COURSE

Roast loin of pork, haggis mash, roast root vegetables, creamed watercress, juniper

Confit of crispy duck leg, braised red cabbage, green peppercorn sauce & parmentier potatoes

Game 'sausage roll', chestnut, mushrooms, potato, port reduction

Herb-stuffed British farm-assured chicken, cabbage & chestnuts, fondant potato

Masala-spiced pollock with red lentils, pickled carrots & coconut rice



AUTUMN & WINTER A

DESSERT

Egg custard tart, vanilla ice cream & crème Anglaise

Toffee apple fudge cake, apple purée, toffee sauce

Hot chocolate brownie, chocolate sauce, whipped cream, honeycomb

Orchard apple mousse, apple crisp, honey syrup, yoghurt



AUTUMN & WINTER B

Please choose one starter, one main course & one dessert

STARTER

Beetroot-cured salmon, horseradish cream, lemon, celery shoots

Pork rillettes, radishes, pickled mustard seeds, fresh apple, crackling

'Corned Beef' hash cake, quail's egg, homemade brown sauce

Crispy pork, smoked eel, cauliflower, maple & sherry vinegar

Farm-assured chicken & wild mushroom terrine, spiced apple chutney, croustade

MAIN COURSE

Farm-assured roast chicken, spiced dumplings, fondant potato, crispy skin, pumpkin succotash

Stuffed salmon in puff pastry, shallots, grilled vegetables & grains

Braised steak & local ale pie, puff pastry topper, horseradish mash, broccoli, braising juices

Slow-cooked belly of pork, lentils, smoked bacon, carrots, peas

Oven baked cod steak, pea purée, roasted carrot & creamy parsley sauce



AUTUMN & WINTER B

DESSERT

Plum crumble tart, spiced plum sauce, clotted cream

Chestnut & chocolate cheesecake, crème fraîche, milk chocolate

Banana parfait, banana bread, toasted hazelnuts, toffee

Sticky toffee pudding, date purée, Baileys sauce



AUTUMN & WINTER C

Please choose one starter, one main course & one dessert

STARTER

Smoked mackerel, roasted baby beets, sour cream, cress

Confit duck, pear & walnut salad, wild rocket, shaved Parmesan, balsamic

Smoked salmon, lemon purée, parsley jelly, capers, gherkins

Game terrine with horseradish, chive & roasted walnut cream

MAIN COURSE

Guinea fowl supreme, potato dauphinoise, creamed leeks, red cabbage, red wine sauce

Slow-cooked daube of beef & spiced brisket croquette, thyme potato cake, horseradish, celeriac

Confit duck pie, smoked potato mash, sautéed winter greens, Madeira jus

Fillet of bass with Jerusalem artichoke, roasted garlic, parsley crisp, red wine



AUTUMN & WINTER C

Please choose one starter, one main course & one dessert

DESSERT

Chocolate tart, pistachio crumb, Chantilly cream, raspberry sauce

Pecan pie, salted caramel fudge, dark chocolate

Bakewell tart, cherries, bitter chocolate, praline

Rhubarb crumble cheesecake, rhubarb & ginger, vanilla ice cream



VEGETARIAN OPTIONS AUTUMN & WINTER

Please choose one starter & one main course

STARTER

Whipped goats' cheese, pickled beetroot salad, pistachio & beetroot Crumb, balsamic reduction

Pumpkin velouté, sage crisps, taleggio, vanilla oil

Balsamic-braised red onion tarte tatin, red onion marmalade, rocket salad, fetta

Creamed Stilton, celeriac remoulade, walnut bread chargrilled pear, walnut & frisée lettuce



VEGETARIAN OPTIONS AUTUMN & WINTER

Please choose one starter & one main course

MAIN COURSE

Leek, artichoke, mushroom & Stilton wellington & artichoke purée

Pumpkin & sage ravioli, caper brown butter, creamed leeks, toasted pumpkin seeds

Butternut squash risotto, Gorgonzola, toasted walnuts, olive oil, thyme-braised endive, celeriac purée

Leek, walnut & blue cheese pithivier, celeriac chips, creamed leeks



EXTRA COURSES

SORBET

Passion fruit | Pink grapefruit | Champagne | Apple | Lemon

FISH COURSE OPTION

Salmon fishcake with caper berry mayo & mixed leaves

Roast pollock with a potato purée, wild mushrooms & sage

Paupiette of plaice, wilted spinach & sauce vierge

Smoked haddock chowder

SAVOURY COURSE OPTIONS

Glazed pear & Stilton tartlet

Scotch woodcock – toasted sour dough, Gentlemen's Relish & scrambled egg

Traditional Welsh rarebit made with mature Cheddar & local ale

Potted Stilton with port, green peppercorns, melba toast

ARTISAN CHEESE PLATE

A selection of locally produced British & European cheeses, biscuits, crackers, chutney & grapes



NATIONAL
FOOTBALL
MUSEUM
UNIQUE
EXCITING
EXCLUSIVE
PARTIES
DINNERS
EVENTS
MEMORIES
HOSPITALITY

KUDOS
WE BRING THE KNOW HOW