



NATIONAL
FOOTBALL
MUSEUM
UNIQUE
EXCITING
EXCLUSIVE
PARTIES
DINNERS
EVENTS
MEMORIES
HOSPITALITY

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.

A watercolor illustration featuring three pomegranates. One is whole and dark red, positioned in the upper left. Two others are cut open, revealing their internal seeds in shades of red, pink, and yellow. These are placed on a light grey, textured surface. Several individual seeds are scattered on the white background in the lower right. The overall style is artistic and painterly.

HELLO SPRING/ SUMMER

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



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 quails' 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 kedgerie 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 & 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, tea & 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

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 rillette, 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

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 sensationally seasonal summer strawberries!

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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)

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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 CONTINUED

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

Glazed French style apple flan, vanilla 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

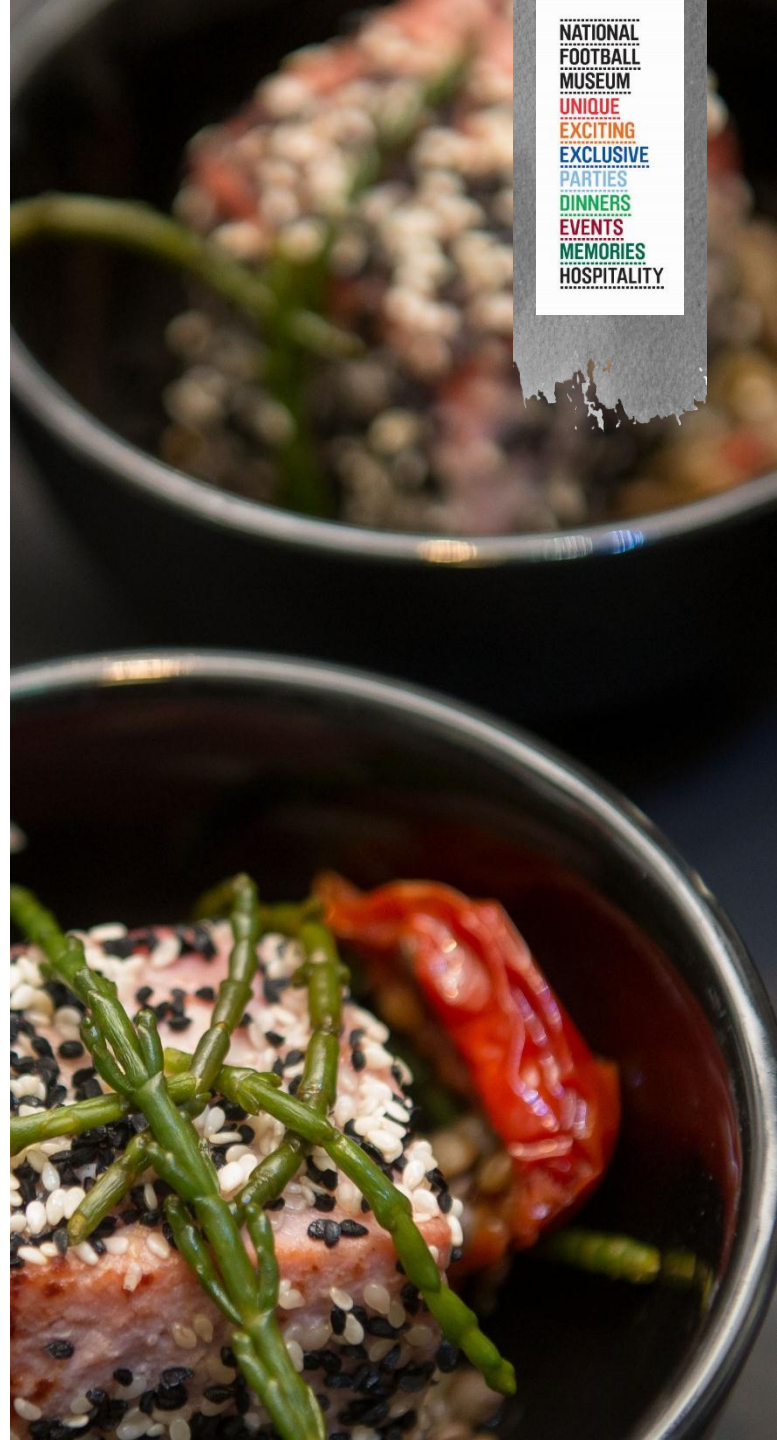
Classic sticky toffee pudding & toffee sauce

Baked vanilla cheesecake with berries

Cherry crumble tart, vanilla ice cream

Dark chocolate mousse, popping candy

Seasonal fresh fruit



AFTERNOON TEA

THE GOOD OL' CREAM TEA

Fruit or plain scones 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

Smoked Applewood cheese straws

Sesame bread sticks

Pitta chips, garlic, sea salt & rosemary

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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

Bloody Mary sorbet, flaked hot smoked salmon, wasabi crunch

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

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 & 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
Sweetcorn 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]

ICE CREAM WONDER

Ice cream temptations galore, choose from our six flavours, drizzle it, top it, sprinkle it, crunch a biscuit over it & devour!

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.



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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 A

THREE COURSE B

THREE COURSE 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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SPRING & SUMMER A

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

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

STARTER

Bacon, goats' milk purée, pickled asparagus & quail's egg

Smoked trout, potato, fennel & radish salad

Pulled ham hock terrine, parsley jelly, piccalilli, melba toast

Truffled brie, puff pastry, hazelnut cream, little gem salad, pickled shallot

MAIN COURSE

Breast of farm-assured chicken, celeriac, burgundy potatoes, spinach

Slow-cooked pork, candied apple, warm potato & celeriac salad

Roast farm-assured chicken with sage & onion, bread sauce & spring vegetables

Baked MSC cod loin, potato & olive cake, spinach with Parmesan, chive & watercress cream



SPRING & SUMMER A

DESSERT

Elderflower & lemon tart

Carrot cake, pineapple chilli compotes, crème fraîche & mint

Chocolate fondant, salted caramel

Hazelnut meringues, chocolate sauce, raspberry compote

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SPRING & SUMMER B

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

STARTER

Farm-assured chicken liver parfait, spiced orange marmalade, warm brioche

Ham hock, piccalilli, toasted sour dough

Goats' cheese, black pudding tart, pickled beets, balsamic

Cured salmon, crab & watercress salad, crispy caper berries, chive dressing

MAIN COURSE

Belly of pork, goats' cheese, black pudding, apple compote, pan-roasted potato

Warm salad of hot smoked salmon, Charlotte potato, shaved fennel, watercress

Roast farm-assured chicken breast, streaky bacon, citrus & thyme fondant potato, warm broad bean, pea & mint salad

Lamb rump, pea purée, balsamic confit tomato, parmentier potato

Cracked pepper sea bass, brown shrimp butter, smoked garlic, crisp potatoes, sauce vierge



SPRING & SUMMER B

DESSERT

Rhubarb fool, ginger biscuits

Chocolate tart, vanilla cream, salted caramel sauce

Lemon posset, raspberries, white chocolate, shortbread

Eton berry mess, summer fruit gel, meringue, Chantilly cream



SPRING & SUMMER C

Please choose one starter, one main course & one dessert

STARTER

Bressola of beef, truffle oil, Parmesan, rocket

Gravadlax wafers, crayfish remoulade, chive crème fresh & rocket salad

Confit duck Scotch egg, spiced date purée, chicory salad, orange

Chicken, black olive & basil terrine, summer vegetables, tomato vinaigrette

MAIN COURSE

Pork fillet, chorizo & new potato crush, cabbage, peppercorn sauce, braised shallots

Slow-cooked beef, potato mousseline, mushroom courgette & parsley crust, red wine

Lamb shank, crispy bon bon, courgette & basil purée, confit tomatoes

Guinea fowl breast, fondant potato, cauliflower purée, spinach, wild mushrooms, red wine

Pan-fried sea trout, crushed new potatoes, sea herbs, spinach & watercress with a sorrel butter sauce



SPRING & SUMMER C

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

DESSERT

Tiramisu with raspberry jelly, vanilla cream, chocolate mousse, Kahlua syrup

Vanilla cheesecake, hazelnut crumbs, nougatine, raspberry jelly

Rhubarb, star anise brûlée & shortbread

Chocolate torte with passion fruit, passion fruit cream & basil leaf



VEGETARIAN OPTIONS SPRING & SUMMER

Please choose one starter & one main course.

STARTER

Goats' cheese & black olive terrine, beetroot purée, balsamic, watercress

Truffled brie, puff pastry, hazelnut cream & little gem salad, pickled shallot

Asparagus soup, poached duck egg, pea cress salad

Pan-roasted potato gnocchi, pea purée, broad bean & mint, Parmesan shavings



VEGETARIAN OPTIONS SPRING & SUMMER

Please choose one starter & one main course

MAIN COURSE

Pea & marjoram risotto, pea cress, lemon oil, pecorino

Niçoise salad, duck egg, saffron potatoes, confit tomatoes, shallot & black olives

Warm English beetroot salad, roast hazelnut, tomato & chervil dressing

Smoked Cheddar & spring onion croquette, cauliflower purée, cauliflower couscous, watercress

Vegetable Thai green curry, jasmine tea rice



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



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