CONFERENCE & EVENTS

BANQUETING MENU SAMPLE

A sample three-course menu

STARTERS

Chicken, Apricot & Pancetta Terrine
Pickled Wild Mushrooms, Baconnaise

Prawn & Crayfish Cocktail
Pickled Vegetables, Horseradish Cream

Courgette Provençale (VG)
Chargrilled Courgette Ribbons, Tomato Textures, Basil Cream Cheese

MAIN COURSE

Chicken & Ham Hock Roulade
Garlic Mashed Potato, Tenderstem Broccoli, Pea & Leek Cream Sauce

Contre Fillet of Beef £5.00 SUPPLEMENT
Creamed Spinach Purée, Cheddar & Parmesan Rösti, Baby Vegetables, Beef Jus

Sweet Potato & Cauliflower Curry (VE)
Pilau Rice, Coconut & Coriander Cream

DESSERT

Salted Caramel Chocolate Tart

Glazed Lemon Tart
Shortbread Crumb, Raspberry Gel

Apple Crumble Tart
Vanilla Custard

(V) Vegetarian **(VE)** Vegan **all sample menus are seasonal and subject to change*

SELECT CAR LEASING STADIUM