

Food Moments

at Emirates Old Trafford



For illustrative purposes only



Our Philosophy

At Emirates Old Trafford home of Lancashire Cricket, we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for conferences, concerts, dinners, matchday or once-in-a-lifetime events, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Emirates Old Trafford are leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

CONFIDENT

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

CREATIVE

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

CONSIDERED

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

Passionate Foodies

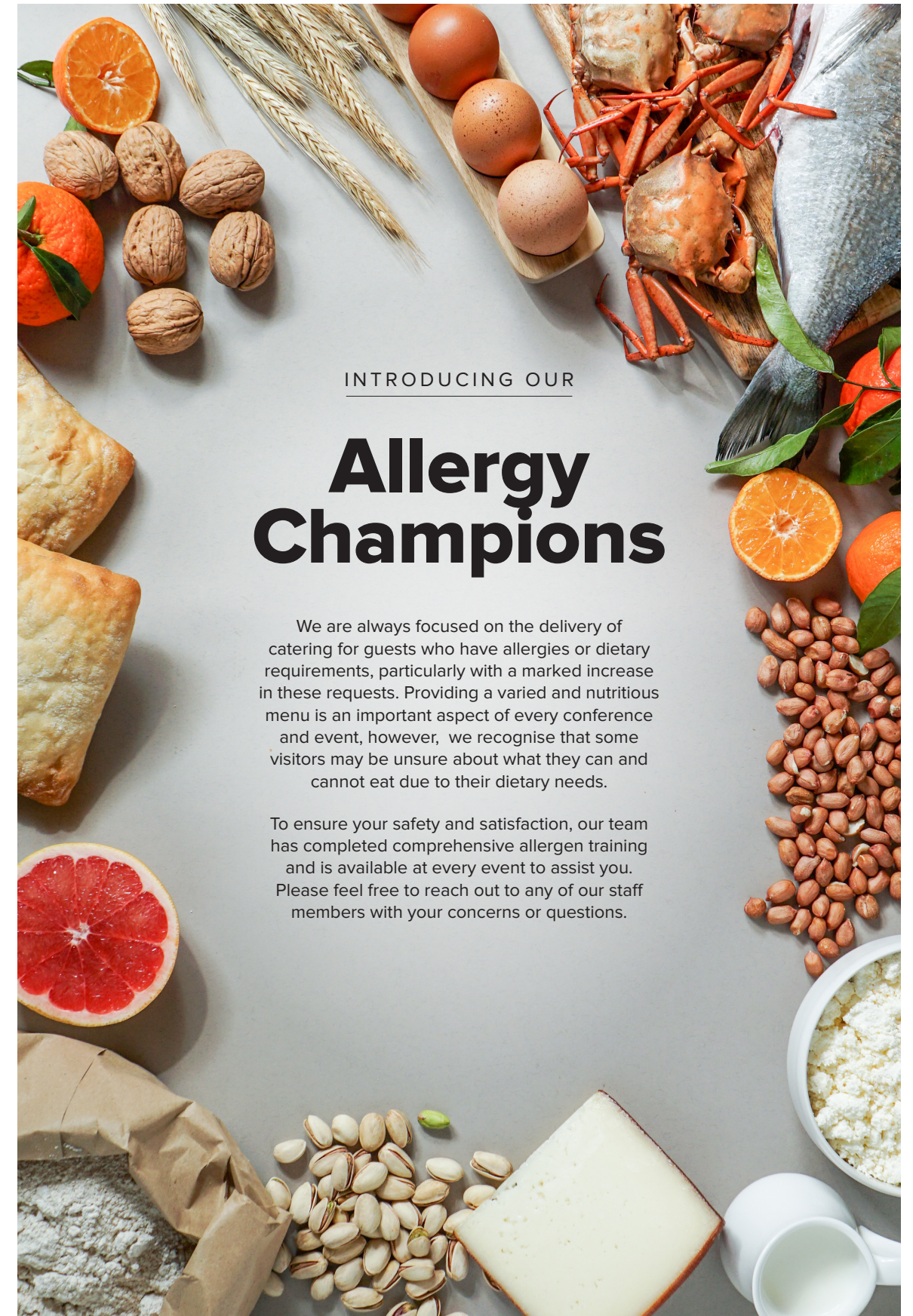
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Nic Ashurst, Executive Chef



INTRODUCING OUR

Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.



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Please note, products may vary due to seasonality.

MORNING

Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



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Refreshments & Savoury Snacks

WELCOME YOUR GUESTS WITH A FRESH TEA, COFFEE OR JUICE TO QUENCH THEIR THIRSTS, PAIR WITH A SAVOURY SNACK FOR A MID-MORNING TREAT

TIME FOR A BREW


Freshly brewed tea & coffee

Freshly brewed tea & coffee and a selection of biscuits

Freshly brewed tea & coffee and assortment of mini-Danish pastries

Jugs of fresh fruit juice

SAVOURY SNACKS

Chocolate & hazelnut protein bites 

Date, cashew nut & mixed seed granola bar 

Suffolk salami, beef tomato & Emmental cheese croissant

Roasted tomato, pesto, rocket & vegan cheddar croissant 

 VEGETARIAN  VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



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Breakfast Club

BREAKFAST CLUB

- Swiss Bircher muesli – heather honey, crunchy apple, raisins, toasted seeds & coconut **V**
- Crispy bacon brioche roll
- Plant based sausage & field mushroom brioche roll **ve**
- Toasted English muffin, scrambled egg, mushroom & Sriracha sauce **V**
- Scrambled tofu bagel with toasted seeds, shiitake mushroom & tomato **ve**
- Smoked Scottish salmon bagel, cream cheese, chives & lemon
- Cumberland sausage brioche roll

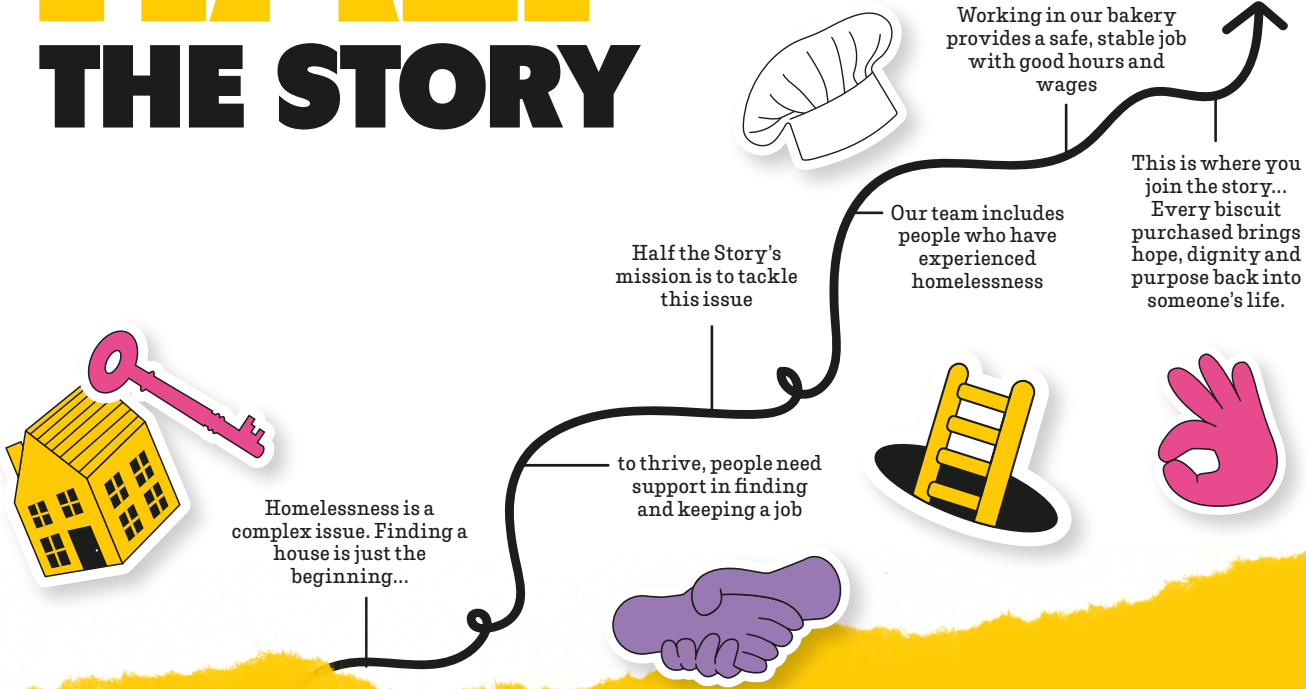
ELEGANT CONTINENTAL BREAKFAST PACKAGE

- | | |
|---|---|
| Seasonal fruit platter ve | Toasted muffins topped with scrambled eggs with a choice of smoked Scottish salmon or Portobello mushroom & cherry tomato |
| Nutella croissant V | |
| Carrot & fruit muffin ve | Fruit juices |
| Swiss bircher muesli – heather honey, crunchy apple, raisins, toasted seeds & coconut | Freshly brewed tea & coffee |

BAKERY & FRUIT

- | | |
|---|----------------------------------|
| Bowl of seasonal fruit (per piece) ve | Nutella croissant V |
| Assortment of mini-Danish pastries (per piece) V | Raspberry croissant ve |
| Sliced seasonal fruit platter ve | Passion fruit meringue croissant |
| Lemon and poppy seed muffin ve | |

HALF THE STORY



At Sodexo Live! we are dedicated to supporting the growth of small businesses and those that prioritise social impact.

We have partnered with Half the Story bakery, a social enterprise providing delicious crunchy shortbread biscuits that melt in the mouth. But that's only Half the Story. Behind each biscuit is a life changed, as supportive employment opportunities are given to those who are or have experienced homelessness.

HALF THE STORY BISCUITS

Freshly brewed tea & coffee and a 2 pack of Half the Story Biscuits

*Please note, availability is subject to lead time.
If you would like to learn more about this initiative or engage with other social enterprises during your event speak with your nominated account manager.

NOON

Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



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Grab & Go

DELEGATE LUNCH BAGS

4 ITEM LUNCH BAG

Selection of boxed sandwiches

Piece of whole fruit

Bag of crisps

A can of sparkling or still mineral water

5 ITEM LUNCH BAG

Selection of boxed sandwiches

A can of sparkling or still mineral water

Bag of crisps

A choice of muffins & flapjacks


Piece of whole fruit

CHEF’S SANDWICH SELECTION

Bacon, lettuce & tomato

Tuna mayonnaise & salad

Mature cheddar cheese Ploughman’s 

Vegan cheddar cheese & pickle 

Roast chicken & salad.

PREMIUM SANDWICH SELECTION

Spicy chicken & pepper focaccia

Caprese focaccia 

Smoked salmon & cream cheese bagel

Mexican birria sweet potato wrap 

Pastrami & pickles focaccia

 VEGETARIAN  VEGAN

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Lunch On The Go

POKE & BUDDHA BOWLS - PERFECTLY PACKAGED MEAL IN A BOWL
FOR YOUR EVENT, CHOOSE 1 BOWL AND 3 MAINS (2 COLD AND ONE HOT)

CHOOSE YOUR BOWL

- Poke – Sherry pickled cucumber, radish, heritage tomatoes, edamame beans, mango, sesame, pickled carrot, red cabbage, sticky jasmine rice ve
- Buddha – Mixed grains, pickled broccoli, peppers, sweetcorn, white beans, spring onion, carrot & courgette ribbons, chickpeas ve

CHOOSE YOUR MAIN EVENT

LAND & SEA

- Moroccan pulled lamb shoulder, apricots & mint yogurt, served hot

Korean BBQ pulled beef brisket, kimchi, spring onion & sesame seeds, served hot

Jerk glazed chicken tenders, pineapple & chilli salsa, served cold

Buttermilk chicken wings, chipotle & red cabbage coleslaw, served cold

Salt & pepper chicken thighs, chip shop curry & mayonnaise, served cold
- Lemon & dill roasted Scottish salmon, new potatoes & caper berries, served cold

Honey glazed chorizo bites & butterbeans, served hot

Texan style pulled pork shoulder & crunchy apple coleslaw, served hot

Roast chicken pieces, bocconcini & pesto, served cold

Chili, lemon & garlic king prawns & confit garlic aioli, served cold

FIELD & FOREST

- Salt & pepper plant-based chicken, chip shop curry & mayonnaise, served cold ve

Buffalo cauliflower wings & crunchy apple coleslaw, served hot ve

Fajita spiced peppers, onions, mushrooms, refried beans & coriander, served cold ve
- Moroccan spiced butternut squash, pomegranate & smoked harissa houmous, served cold ve

Roasted plant-based chicken, vegan feta cheese, green olives & mint, served cold ve

Smoked aubergine with dried fruits, pistachio & chermoula, served hot ve

TO FINISH

Your choice of dressing at the condiment stations

V VEGETARIAN ve VEGAN

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NOON

Quick Eats

BOARDS OF BUILT, ROLLED & CARVED SANDWICHES,
ROOT VEGETABLE CRISPS & A MUG OF HOT SOUP

MUGS OF SOUP

Roasted sweet potato, coconut, chilli & lime ve

Slow roasted tomato & Dorset watercress pesto ve

Chef's seasonal soup of the day v

Roasted Poskitts Farm carrot, rosemary
& red lentil ve

Cheshire leek & potato with Little Town Dairy
crème fraiche & pumpkin seeds v

WHY NOT ADD A HEALTHY SALAD TO YOUR FOOD

SALADS – CHOOSE 2 SCRUMPTIOUS SALADS

Bulgar wheat, roasted Prescott Farm cauliflower,
chickpeas, cumin, chilli & ginger dressing ve

Brown rice, pickled carrot, walnut & cranberry ve

Little gem lettuce, cucumber, shaved fennel, apple,
Worthington Farm beets with mustard & maple
yoghurt dressing ve

New potatoes, spring onion, capers, cold pressed
rapeseed oil, tarragon & mustard dressing ve

Greek salad, black olives, cherry tomatoes,
vegan feta cheese, oregano & lime dressing ve

EVEN MORE CHOICE!

WHY NOT CHOOSE 2 (ONE HOT AND ONE COLD) ITEMS FROM OUR FINGERS
AND THUMBS SELECTION TO ENHANCE YOUR OFFERING

v VEGETARIAN ve VEGAN

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Knives & Forks

PACKAGE INCLUDES 1 LAND & SEA, 1 FIELD & FOREST, 2 SIDES
AND A SWEET TREAT

LAND & SEA

CHOOSE 1 ITEM

- Shredded harissa spiced chicken thighs, chickpeas, peppers & chermoula
- Atlantic cod, smoked haddock & prawn fish pie, Dorset watercress, creamy mash & mature cheddar cheese
- Chicken makhani curry, toasted almonds & Kashmiri chilli yoghurt
- Honey, ginger & soy glazed beef, broccoli, green beans & edamame, red Thai curry sauce
- Slow cooked Cheshire beef shin ragu, potato gnocchi, basil & parmesan crumb
- Creamy chicken, leek, west Lancashire mushroom & wholegrain mustard casserole

- Smoked paprika chicken, green olives, plum tomatoes, & salsa verde
- Slow cooked lamb Lancashire hotpot, butter glazed potato topping, pickled Worthington Farm beets.
- Forest of Bowland lamb shoulder with smoked paprika, sherry, green olives, peppers & honey
- Slow cooked pork with borlotti beans, caramelised apples, pale ale & Dijon mustard cream sauce
- Keralan fish curry with spiced aubergine, tamarind, tomato, & coriander

FIELD & FOREST

CHOOSE 1 ITEM

- Tuscan butterbean casserole, Scarisbrick green kale, slow roasted tomatoes & oyster mushrooms ve
- Cumin spiced paneer, aubergine, coconut & lentil dhal V
- Baked mac ‘n’ cheese with ricotta, sun dried tomato and field mushroom, truffled herb crumb V
- Spinach gnocchi, roasted butternut squash, tomato, walnuts, plant-based cream & mozzarella gratin ve
- Jerk spiced cauliflower, roasted onion, black eye beans, green beans, charred chilli salsa ve

- Roasted peppers, chickpeas, tomatoes & wilted seasonal greens, sweet potato, vegan cheddar & spring onion champ potatoes ve
- Sweet potato & tofu Raisukaree curry, red peppers & sugar snap peas ve
- Portobello & chestnut mushroom stroganoff, baby spinach, paprika & dill gherkins V

V VEGETARIAN ve VEGAN

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HOT SIDES

- Braised pilau rice with curry leaves, cinnamon & toasted cumin seeds ve
- Smashed new potatoes, red onions, rosemary & parmesan ve
- Maple roasted Lancashire root vegetables & wholegrain mustard ve
- Potato & baby spinach saag aloo ve
- Cajun spiced sweet potato wedges, slow cooked onions ve
- Steamed broccoli, green beans, Scarisbrick kale, pumpkin seed & lemon pesto ve
- Roasted Firs Farm heritage carrots with sesame, five spice & coriander oil ve
- All the cauliflower, roasted onions, cumin seed dressing ve

COLD SIDES

- Greek salad, black olives, cherry tomatoes, vegan feta cheese, oregano & lime dressing ve
- Orzo pasta, lemon roasted courgettes, heirloom tomatoes & rocket ve
- Little gem lettuce, cucumber, shaved fennel, apple, beetroot salad, mustard & maple yoghurt dressing ve
- Brown rice, pickled carrot, walnut & cranberry ve
- Barbakan Bakery artisan bread baskets - cherry tomato focaccia, caramelised onion loaf & sourdough bread V ve without butter
- Mixed grains, pickled vegetable ribbons, dried fruits, turmeric & maple dressing ve
- Garlic & coriander naan bread, poppadoms, mango chutney & raita ve

SWEET TREATS

- Fruit scone, jam and whipped cream
- Tea cake selection
- Mini jam and chocolate beignets
- Sliced fruit platter

V VEGETARIAN ve VEGAN

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Fingers & Thumbs Lunch

BOARDS OF BUILT, ROLLED & CARVED SANDWICHES, CHOICE OF 4 FINGER ITEMS AND 1 SWEET TREAT FROM THE LIST BELOW.

HOT ITEMS

- Crispy halloumi fries, smoked paprika mayonnaise & salsa verde **V**

Korean fried chicken strips, sticky BBQ glaze & sesame seeds

Sweet potato falafel bites, roasted pepper humous & coriander **ve**

Truffled mac ‘n’ cheese bites, charred chilli & spring onion salsa **V**

Lamb kofte, smoked paprika tahini & sweet chilli
- Vegetable gyoza, ginger & soy dip **ve**

Buttermilk & polenta fried chicken, jalapeños, maple & mustard mayonnaise

Roasted pepper & feta cheese tartlet, savoury mixed seed granola **V**

Bang bang cauliflower bites with tahini **ve**

Sea salted potato wedges, crispy onions, harissa ketchup **ve**

COLD ITEMS

- Merguez sausage roll, aioli & sunflower seed glaze

Crayfish & apple tart, sweetcorn salsa, creole mayonnaise

Smoked bacon, Sandhams Lancashire cheese & Bury black pudding pastry, tomato pickle

Little gem lettuce, cucumber, shaved fennel, apple, beetroot, with mustard & maple yoghurt dressing **ve**

Teriyaki chicken skewer, pickled mushroom, rice vinegar & miso
- Spelt, leek & barley sausage roll, English mustard glaze & pumpkin seeds **ve**

Orzo pasta, lemon roasted courgettes, heirloom tomatoes & rocket **ve**

Caramelised onion & Capricorns goats cheese quiche **V**

Baby gem Greek salad taco, cherry tomatoes, vegan feta, olive and cucumber **ve**

Mixed grains, pickled vegetable ribbons, dried fruits, turmeric & maple dressing **ve**

Sweet Treats

WHY NOT ADD SOMETHING SWEET TO YOUR LUNCH

SWEET TREATS

- Fruit scone, jam and whipped cream
- Tea cake selection
- Mini jam and mini chocolate Beignets
- Sliced fruit platter



NIGHT

Dinner is Served

Evening is your time to impress everyone that matters,
with trendy hot and cold bowls, exquisite canapés,
or three courses of scrumptiousness.



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Canapés

THREE CANAPÉS PER PERSON - CHOOSE 1 FROM EACH SECTION

LAND

- Moroccan spiced chicken thigh, tahini, pomegranate
- Glazed confit Saddleback pork belly, apple sauce & pork scratchings
- Mrs Kirkham's Lancashire cheese & leek tart, bacon jam
- Harissa spiced Bowland lamb shoulder, Greek yoghurt & pomegranate
- Bury black pudding & apple croquette, celeriac & hollandaise
- Chorizo, apricot, ricotta & chive mini cone
- Cumin spiced chicken skewer, mint yoghurt & pistachio crumb
- Seared black pepper Cheshire beef fillet, whipped horseradish cream

SEA

- Salt cod bon bon, charred sweetcorn, pink grapefruit, coriander
- Cornish mackerel & mascarpone pate, pomegranate on rye toast
- Thai style Morecambe Bay brown shrimp cake, sticky chilli & ginger sauce
- Scottish smoked salmon arancini, caper mayonnaise.

FIELD & FOREST

- Sesame & mature cheddar croquette, chilli jam **V**
- Whipped Garstang blue cheese, stem ginger & fig mini cone **V**
- Golden cross goats' cheese, red onion, tart, sweet & sour beetroot **V**
- Crostini with truffled west Lancashire wild mushrooms **ve**
- Spiced carrot & courgette pakora, harissa mayonnaise & coriander **ve**
- Air dried cherry tomato, mozzarella & smoked black olive tapenade **ve**
- Sriracha glazed tofu, pickled shitake mushroom, rainbow vegetable salad, rice wine vinegar **ve**
- Wild mushroom & Scarisbrick kale arancini, basil pesto **V**

SWEET

- Mini glazed donuts
- Carrot and pistachio bites
- Mini carrot and lemon loaf
- Mocha cake **ve**

V VEGETARIAN **ve** VEGAN

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Bowl Food

THREE BOWLS PER PERSON

LAND & SEA

- Battered Fleetwood haddock fillet, potato hash, pea & mint puree
- Slow cooked shin of Cheshire beef, buttery mash, herb oil, parsnip crisps
- Honey & mustard glazed Cumberland sausages, caramelised red onion mash, crispy leeks, red wine jus

FIELD & FOREST

- Katsu Quorn, sticky jasmine rice, pickled vegetables & sesame, lime pickle ve
- Forest mushroom & puy lentil casserole, buttered mash, parmesan shards V
- Sweet potato & aubergine tagine, apricots, almonds, cous cous & pitta bread ve

COLD BOWLS

- Smoked chicken Caesar, Cheshire baby gem leaves, butter croutons, parmesan
- Crispy bacon, Garstang blue cheese crumb, white chicory & candied walnuts
- Mixed grains with Scarisbrick green kale, pickled vegetable ribbons, maple dressing & toasted seeds ve

SWEET BOWLS

- Sticky toffee pudding, clotted cream & honeycomb
- Chocolate brownie, Cornish vanilla ice cream

- Smoked paprika prawns, patatas bravas, saffron aioli
- Confit duck leg, cannellini bean cassoulet, cavolo nero, crispy onions
- Katsu chicken curry, sticky jasmine rice, pickled vegetables & sesame, lime pickle
- Bubble & squeak potato cake, roasted Prescott Farm cauliflower steak whole grain mustard & crispy kale V
- Gnocchi, wild mushroom, Blacksticks blue cheese, tender stem broccoli & pine nuts V
- Cumin spiced paneer, aubergine, coconut & lentil dhal, crispy onion bhaji ve

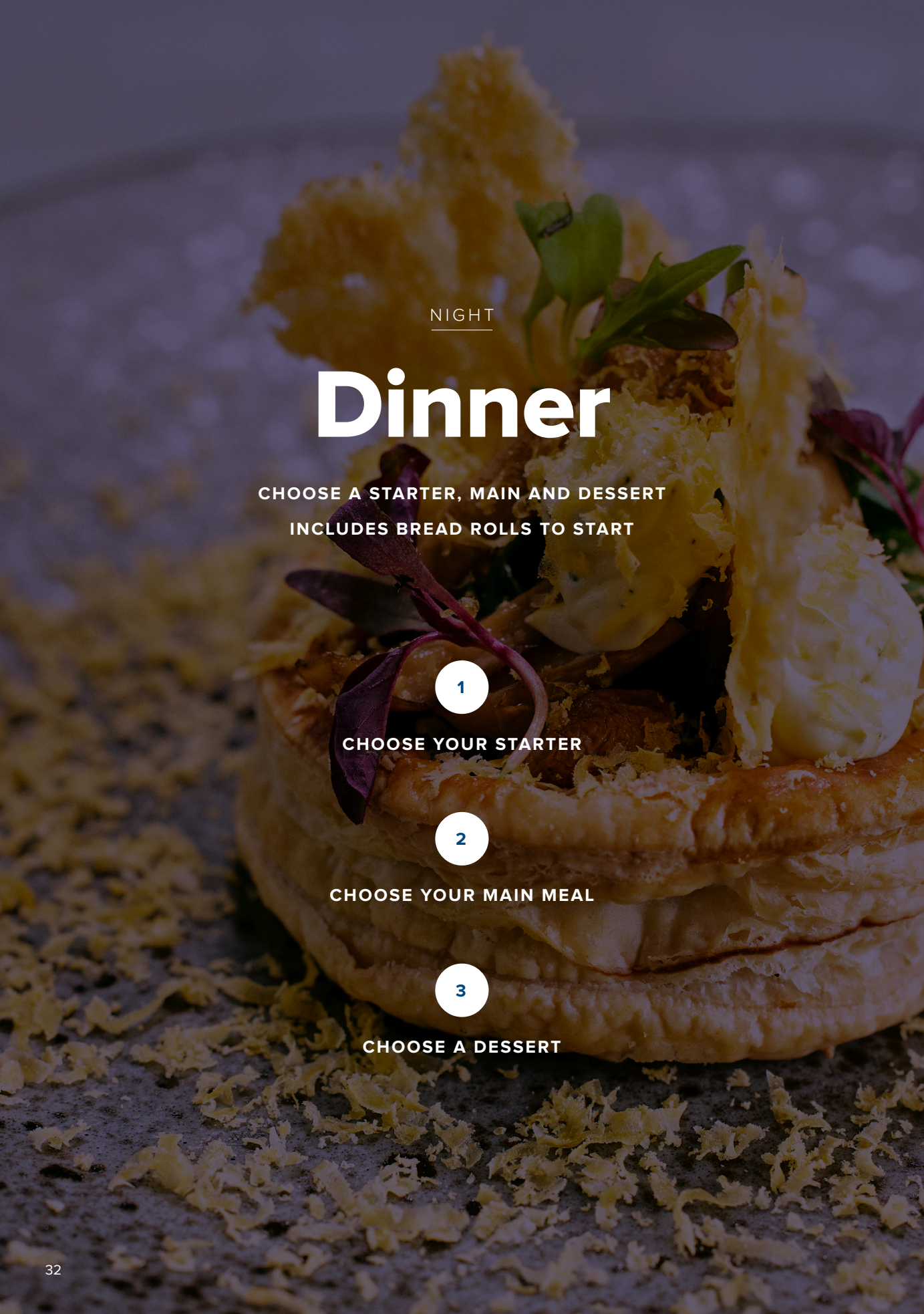
- Hot smoked chalk steam trout, heritage potato salad with Little Town Dairy crème fraiche, capers & watercress
- Feta, watermelon, mint, heirloom tomato & basil emulsion ve
- Miso glazed Smithy Farm mushroom, squash, broccoli, noodle salad, tahini dressing ve

V VEGETARIAN ve VEGAN

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NIGHT

Dinner

CHOOSE A STARTER, MAIN AND DESSERT
INCLUDES BREAD ROLLS TO START

1

CHOOSE YOUR STARTER

2

CHOOSE YOUR MAIN MEAL

3

CHOOSE A DESSERT

1

CHOOSE A STARTER

LAND & SEA

Confit Goosnargh duck, plum & chilli relish, picked radish & shitake mushrooms, toasted sesame & pumpkin granola

Pressed Middle white ham hock, carrot vinaigrette, garden pea, radish & mint salsa, English mustard dressing, sourdough toast

Marbled game terrine, parsnip puree, pickled Worthington Farm beets, hazelnut, mimosa dressing

Smoked haddock fishcake, celeriac, buttermilk & caper remoulade, baby Dorset watercress

Spirit of Manchester Hacienda Gin-cured salmon, compressed cucumber, kombu seaweed, horseradish cream, beetroot pearls, sourdough toast

Smoked chicken parfait, apple, mustard seed & Runaway Brewery ale chutney, pistachio crumb, dark rye toast

FIELD & FOREST

Cumin roasted cauliflower, smoked harissa houmous, coriander, pomegranate & toasted mixed seed dressing **ve**

Aubergine carpaccio, courgette & red onion fritter, pistachio, quinoa popcorn, harissa & coconut yoghurt **ve**

Heirloom tomato galette, pickled shallot rings, salted cashew nut butter, basil gel **ve**

Warm salad of spiced pear, hazelnut & chicory, whipped Garstang blue cheese mousse, Barbakan Bakery sourdough croutons, balsamic dressing **v**

Truffled Smithy Farm wild mushroom, baby spinach, ricotta cheese, mixed herbs, puff pastry, cured egg yolk **v**

Glazed & whipped Golden cross goat's cheese, roasted Lancashire beets, candied walnuts, dark rye crisps, balsamic vinegar pearls **v**

Buratta cheese, figs with heather honey & lemon, ciabatta croutons, roasted hazelnuts & baby chard **v**

Leek, Leagram's organic cheese curd, apple & tarragon tart, charred onion petals, carrot crisps, tomato & mustard relish **v**

Roast chicken breast, pulled chicken croquette, peas, smoked bacon and tarragon, baby vegetables, madeira jus and mushroom

v VEGETARIAN **ve** VEGAN

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CHOOSE A MAIN

LAND & SEA

Pan roasted Lancashire chicken breast, gratin potato, West Lancashire mushrooms, baby onions & Jerusalem artichoke, Madeira jus

Pan fried Lancashire chicken breast, spiced fondant potato, savoy cabbage & celeriac, rainbow carrots, fenugreek & caraway seeds, vadouvan velouté

Pressed Saddleback belly pork, pomme puree, baby leeks, Bury black pudding & apple croquette

Roast chicken breast, pulled chicken croquette, peas, smoked bacon and tarragon, baby vegetables, madeira jus and mushroom ketchup

Slow cooked shin of Cheshire beef, boulangère potatoes, Firs Farm carrot puree, charred baby leeks, Dorset watercress & red wine jus

Slow cooked lamb shoulder, mini Shepard's pie, boulangère potatoes, wilted greens, Madeira jus

Slow braised daube of beef, champ potatoes, charred hispi cabbage, maple & wholegrain mustard glazed carrot, red wine jus

Pan fried lamb rump, pomme Anna, slow braised shoulder bon bon, pea & mint puree & Firs Farm heritage carrots

Pan roasted sea bream, boulangère potatoes, salt marsh samphire, tender stem broccoli, chive butter sauce

North Atlantic cod, nori seaweed, pak choi & Molyneux rainbow chard, miso caramel, white beans, lemongrass & ginger

FIELD & FOREST

Roasted Prescott Farm cauliflower & charred onion galette, forest mushrooms, pumpkin puree, sage crisps & Dorset watercress oil **ve**

Salt baked celeriac, Cornish sea salt caramel roasted onion, king oyster mushroom, braised lentils with red wine vinaigrette, Scarisbrick kale crisps **ve**

Roasted butternut squash, leek & beetroot wellington, cauliflower puree, glazed rainbow carrots **ve**

Slow cooked aubergine & white bean casserole, Worthington's hispi cabbage **ve**

Pumpkin & ricotta tortellini, tarragon & lemon glazed baby veg, black truffle dressing **V**

Spinach gnocchi, roasted tomato & ricotta, baby courgettes, goats cheese, Dorset watercress, lemon & walnut pesto **V**

V VEGETARIAN **ve** VEGAN

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CHOOSE A DESSERT

DESSERT

- Biscoff & miso caramel cheesecake, salted toffee popcorn, blueberry & lime compote ve
- Pear Frangipane, toasted oat crumble, blackberry ripple cream, pear & cinnamon puree
- Belgian chocolate, caramel & hazelnut praline mousse, honeycomb, caramelised orange & feulletine
- Maple roasted plum, vanilla panna cotta, gingerbread crumb & orange gel ve
- Sticky toffee pudding, vanilla cream, butterscotch sauce, sea salt fudge, rum soaked medjool dates v
- Lemon & white chocolate mousse, vanilla & poppy seed sponge, ginger snap crumb, lemon curd & raspberries
- Dark chocolate & caramel pave, Belgian chocolate soil, roasted pistachio & raspberry sorbet ve
- Passion fruit delice, charred pineapple, mango & lime salsa, coconut shortbread crumb

TO FINISH

- Tea & Coffee
- Tea, coffee & mints
- After dinner truffle

SOMETHING CHEESY

- A board of regional cheeses, biscuits, house chutney and grapes

Late Night Menu

MIDNIGHT ROLLS

- Crispy bacon brioche roll
- Cumberland sausage brioche roll
- Plant based sausage & field mushroom brioche roll ve

All served with little pots of sauce, brown sauce & tomato ketchup.

MENU 1 – FINGER LICKIN GOOD

- Salt and pepper chicken with chilies spring onion and salt and pepper seasoning
- Korean BBQ, toasted sesame & spring onion
- Southern fried chicken strips
- Bang bang cauliflower bites ve

SIDES

- Jalapeño poppers v
- Skin on fries with piri piri sea salt ve

MENU 2 – MAMMA MIA

- Sourdough pizza flat breads with a selection of toppings:
- Margherita v
- Pepperoni, chorizo & roasted pepper honey drizzle
- Roast chicken, nduja & caramelised red onion

SIDES

- Garlic and herb slices v
- Rosemary rock salted skin on fries ve

Late Night Menu

MENU 3 – HOT DIGGITY DOG

- Grilled Bratwurst sausage, brioche roll, sauerkraut, crispy onions, jalapenos & currywurst ketchup
- American hotdog, brioche roll, American mustard, tomato sauce, crispy onions
- Cod goujon in a brioche roll little gem tartar sauce.
- Plant based hotdog in a brioche roll, sauerkraut, crispy onions, jalapenos & currywurst ketchup ve

SIDES

- Battered onion rings v
- Paprika skin on fries ve

MENU 4 – RETURN OF THE MAC

- Mac ‘n” cheese topped with:
- Crispy cherry Coke beef
- Buffalo chicken
- Quorn buffalo chicken ve

SIDES

- Battered onion rings v
- Fries with a salt and pepper ve

Crew Catering Menu

MENU 1

- Slow cooked beef ragu penne pasta bake
- Plant-based meatball, tomato & basil pasta bake ve
- Chopped garden salad ve
- Garlic bread V

MENU 2

- Selection of pies, pasties, including Vegetarian and Vegan selection served with:
- Garden peas ve
 - Chantenay carrots ve
 - Mashed potatoes V
 - Gravy ve

MENU 3

- Chicken, chorizo & tomato gnocchi
- Mushroom, tomato & spinach gnocchi ve
- Chopped garden salad ve
- Garlic bread V

MENU 4

- Cottage pie
- Roasted root vegetable & lentil cottage pie ve
- Pickled cabbage & beets ve
- Crusty bread & butter V

V VEGETARIAN ve VEGAN

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Crew Catering

MENU 5

- Crispy chicken pieces with jerk spiced BBQ sauce
- Plant-based ‘chicken’ with jerk spiced BBQ sauce ve
- Rice & peas ve
- Mango & sweetcorn salsa ve

MENU 6

- Selection of focaccia pizza with a tomato sauce, topped with cheese:
- Choose 2 of the following: pepperoni, mushrooms, peppers, onions, ham, chicken, bacon, jalapenos, olives, BBQ pork, sweetcorn.
- Tomato, vegan cheddar cheese & herb pizza ve
 - Seasoned skin on fries ve
 - Cajun red cabbage slaw ve

MENU 7

- Jacket potatoes roasted with olive oil, sea salt & rosemary rub, served with a dressed side salad & condiment selection.
- Choose up to 3 fillings (providing 1 filling per person)
- Tuna mayonnaise
 - Coleslaw ve
 - Three bean chilli ve
 - Grated cheddar cheese V
 - Baked beans ve
 - Chilli con carne

V VEGETARIAN ve VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



MORNING, NOON & NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.

