Sit-Down Menu Choices

3 Courses



## - Menu – Starters & Soups-



#### **Starters**

<u>Water cress panacotta (V)</u> Complimented by petit pois, asparagus salad Served with crisp pancetta wafer

<u>Chicken liver parfait</u> Smooth chicken liver parfait, Homemade tomato and gooseberry compote with toasted brioche

<u>Warm tart of wild mushrooms (V)</u> Italian pastry case filled with sauté wild mushrooms, baby leek, and gruyere cheese Topped with poached egg, hollandaise sauce

<u>Trio of salmon</u> Confit Served with a pea salsa, smoked caviar and saffron dressing, Rillette micro herb salad

Parma ham and fig Baked figs smothered with honey, aged balsamic wrapped with Parma ham frizzy salad

> <u>Thai crab fishcakes</u> Trio of mini crab cakes presented over soused vegetables

#### <u>Soups</u>

Leek and potato soup with ciabatta sippets

Roasted parsnip and apple

Green pea and ham hock

Minestrone carrot and coriander

Spiced butternut squash

Cray fish bisque supplement (£1.25 per person)

## **Chilled** selection

Pea, mint and pear

Cucumber with fresh mint crème fraiche

Gazpacho



Web: ajbellstadium.co.uk Email: events@ajbellstadium.co.uk



Contact the team on: Tel: 0844 844 8404

# - Menu – Main Courses -



BEEF

Slow braised daube of beef Presented over Horseradish mash with honey roasted vegetables and finished with rich beef gravy

#### Traditional roast sirloin of beef

Presented with Yorkshire pudding, Duck fat potatoes creamed Savoy, cauliflower gratin red wine glace

#### Fore rib beef

Slow roasted rib of beef with champ potatoes, Buttered fine green beans, carrot puree finished with a claret sauce (£6.50 supplement)

## PORK

## Fillet of pork

carved over a thyme, sage and apricot farce, Fondant potato, root vegetables Finished with a wholegrain cream sauce

## Confit of pork belly

presented over mashed potato, Creamed Savoy cabbage, carrot puree with a natural glaze

### **CHICKEN**

<u>Maize fed chicken breast</u> Carved over an olive oil mash& Mediterranean vegetables fished with a red pesto dressing

Pan seared Chicken supreme Presented on a puy lentil Italian bean cassoulet with chorizo and buttered fine green beans

#### Breast of Corn fed chicken

On a bed of red chard, chick pea, black olive and baby new potato salad, drizzled with a fresh pesto dressing

## LAMB

#### Braised shank of lamb

in red wine, Butternut squash mash, honey roasted parsnips, fine green beans Smothered in a rich mint and rosemary sauce

#### Pan seared rump of lamb

scented with rosemary, honey and lavender. Carved over pomme dauphinoise served with buttered baby vegetables

Web: ajbellstadium.co.uk Email: events@ajbellstadium.co.uk **FISH** 

Baked fillet of Salmon topped with a herb and parmesan crust Crushed new potatoes, sauté greens finished with a herb oil

#### Poached fillet of cod loin

wrapped in pancetta wilted spinach confit cherry tomato, Herbed buttered new potato saffron beurre blanc

## VEGETARIAN

#### Crispy roasted tofu

scented with cumin on a quinoa Roasted sweet pepper and kale salad finished with confit cherry vine tomato

#### Lightly poached Homemade Papadella pasta

Sautéed wild mushrooms Roquefort cheese sauce, Garnished with thyme flowers

## Baby spinach, watercress, sun blush tomato and goats

cheese roulade

Served on vegetable gratin finished with a wild garlic and rosemary sauce

@AJBell Stadium

/AJ-Bell-Stadium



Contact the team on: Tel: 0844 844 8404

## - Menu – Desserts -



**Desserts** 

Vanilla crème brulee served with handmade chocolate chip shortbread with a crisp caramel topping

Bread and butter pudding

Pantone cake baked in a light egg custard, dried fruits Smothered with a Clementine scented custard

<u>Chocolate dip pot</u> Rich dark chocolate mousse with a hint of mint

Accompanied with biscotti biscuit garnished with berry compote

## Apple and blackberry crumble

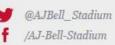
Slow baked apple and blackberries Pure cane sugar topped with a crumble served with a cinnamon anglaise

## Passion fruit cheesecake

Served with a pineapple and kiwi salsa Finished with mint and stem ginger syrup with chilli and lime dressing



Web: ajbellstadium.co.uk Email: events@ajbellstadium.co.uk



Contact the team on: Tel: 0844 844 8404

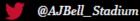


- For more information please get in touch today -

Tel: 0161 786 1580 | Web: ajbellstadium.co.uk

Email: events@ajbellstadium.co.uk

AJ Bell Stadium, 1 Stadium Way Barton-upon-Irwell, Salford, M30 7EY



/AJ-Bell-Stadium