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



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- 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

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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

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- 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



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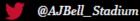


- For more information please get in touch today -

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