



Allianz  Stadium

HOT BUFFET MENUS



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HOT BUFFET CHOICES

Mexican

Pollo asado

Marinated charred chicken

Calabacitas

Chipotle roasted vegetables, onions, herbs

Arroz con champiñones (Ve)

Mushroom, black beans and coriander rice

Blistered Padron peppers (Ve)

Lemon aioli

Roasted corn and charred tomato salad (Ve)

Corn chips (Ve)

Guacamole, pico de gallo, sour cream

Coconut and passionfruit tres leches gâteau (Ve)

American

House rubbed Iberico Duroc pork

Bourbon glaze

Glazed cauliflower (Ve)

Traditional BBQ glaze

Mac and cheese (Ve)

Snowdonia cave-aged cheddar

Philly cheesesteak

Seared venison, pepper mayonnaise

Mexican street corn (V)

Chilli crème fraîche, lime, feta

Cobb salad (V)

Bread and butter, pickles, ranch dressing, jalapeños, corn bread

Mini key lime pie (Ve)



HOT BUFFET MENUS

HOT BUFFET CHOICES CONTINUED

Greek

Gyros style marinated chicken thighs

Tahini roasted cauliflower (Ve)

Dill, mint and apricot salsa, coconut yoghurt

Vegetable Briam (Ve)

Grilled aubergine, red onion, courgette, garlic and smoked tomato sauce

Grilled halloumi (V)

England Rugby honey and black onion seeds

Horiatiki salad (V)

Tomato, cucumber, feta, smoked olives, pickled onion

Hummus, tzatziki and baba ghanoush (V)

Greek yoghurt flatbreads (V)

Chocolate orange baklava (Ve)

Please enquire to learn of our plant-based menu offering.

Ask about our selection of delicious plant-based options, which not only cater to diverse tastes but also promote sustainability by supporting eco-friendly practices.

Chinese

Peking duck

Hoisin, cucumber, spring onion

Braised aubergine (Ve)

Ponzu and garlic sauce

Sauteed pak choi (Ve)

Soy, ginger, chilli

Vegetable fried rice (V)

Smashed cucumber salad (Ve)

Shaoxing and sesame dressing, chilli oil

Crispy Peking duck spring rolls

Dark chocolate and caramel gateau (Ve)



HOT BUFFET MENU UPGRADES

ADDITIONAL FOOD ITEMS (AVAILABLE FOR AN EXTRA CHARGE)*

Korean BBQ pork bao bun

Kewpie mayonnaise and kimchi slaw

Dirty cheeseburger

House burger sauce, smoked bacon jam

Mozzarella meatballs

Saffron orzo, spinach, pimento, basil

Steak and béarnaise gougère

Baby watercress

Fish fritter bun

Brioche, spiced tomato chutney, crispy shallots

Monkfish scampi and chips

Tartare sauce

Smoked trout rarebit

Sourdough, lemon, heritage tomatoes, chives

Crispy halloumi (V)

Hot honey and black onion sees

Plant-based nduja and vegetable yakitori (Ve)

Ponzu and soy sauce

Bombay keema (Ve)

Crispy Bombay mix

DESSERTS

Dark chocolate and caramel gâteau (Ve)

Seasonal fruit flan (Ve)

