



MENUS EMIRATES STADIUM





BREAKFAST

BREAKFAST DRINKS & PASTRIES

LIGHT REFRESHMENTS

Lavazza coffee and tea, v, **£5.05**

Herbal and fruit infusions

All coffee and tea served with soya, oat, and coconut milk

Lavazza continuous coffee and tea, v, **£17.72**

Herbal and fruit infusions

Served over an eight-hour period

Lavazza coffee & tea, biscuits, v, **£5.85**

Herbal & fruit infusions

Lavazza coffee & tea, mini-Danish pastry, v, **£7.04**

Herbal & fruit infusions

Lavazza coffee & tea, mini pastry, muffin, v, **£9.40**

Herbal & fruit infusions

Mineral water (750ml), ve, **£6.84**

Mineral water (500ml), ve, **£2.81**

Fruit infused water station or jugs of water, ve, **£1.86 (per person)**

Juices (one litre), ve, **£8.84**

Apple/cranberry/orange/pineapple

Freshly squeezed juices & smoothies (one litre), ve, **from £17.10**

Seasonal fruit smoothies, ve, **£4.00**

All items are subject to VAT



BREAKFAST

LIGHT SNACKS

Homemade Chocolate chip cookie, v, **£3.04**

Mini Danish pastries, v, (two per person), **£3.60**

Granola bars, v, **£3.66**

Yoghurt, berry & granola pots, v, **£4.28**

Bircher muesli pots, v, **£34.28**

Flowerpots muffin, v (one per person), **£4.28**

Fresh fruit bowl (ten pieces), ve, **£18.34**

Seasonal sliced fruits (for ten), ve, **£55.07**

Bonte biscuit tray (for ten), **£15.53**

HOT

Breakfast baps menu one, £17.72 (minimum number ten)

Please choose two options:

- Smoked bacon, sausage, scrambled egg & chive, v, or tomato, mushroom & spinach, v
- Fruit juice, infused water, ve
- Lavazza coffee & tea, v

Healthy breakfast menu two, £23.01 (minimum number twenty)

- Bircher muesli pot, v
- Crunchy granola bar, v
- Fresh fruit platter, ve
- Fruit juice, smoothies, infused water, ve
- Lavazza coffee & tea, v

Emirates Breakfast £33.25 (minimum number twenty)

- Bubble & squeak, fried egg, bacon, sausages & mushrooms
- Bubble & squeak, bacon, sausages tomato & mushrooms, ve
- Buttermilk waffles, seasonal fruits, whipped cream, v
- Fruit juice, infused water, ve
- Lavazza coffee & tea, v

All items are subject to VAT



BREAKS & AFTERNOON TREATS

LIGHT SNACKS

Bombo doughnuts **£4.22**

Iced ring, cherry jam & custard – min order 100

Grab & go station **£10.07**

Whole fruit, crisps, chocolate & granola bars (v)

Packed lunch **£18.17 (min 30)**

Luxury sandwich, fruit pot, crisps, chocolate bar & water

Mini cake bites, **£4.28**

Carrot cake, lemon drizzle cake & brownies, v

Fruit scone, **£6.08**

Jam & clotted cream, v

Bar snacks, v, **£8.44**

Wasabi nuts, salted pretzels, olives & crisps

AFTERNOON TEA

£30.21

(minimum number twenty)

Finger sandwiches

- Smoked salmon
- Coronation chicken
- Cucumber & cream cheese, v
- Free range egg and mustard cress, v

Chef's selection of two pastries, v

Scones with clotted cream & strawberry jam, v

Infused water, ve

Lavazza coffee & tea, v

All items are subject to VAT





MIDDAY

SANDWICHES

We have designed a selection of delicious light lunches to keep your guests going throughout the day. Allergens & Kosher meals can be catered for and require a minimum of five working days' notice.

PACKAGE 1

£60.75, minimum numbers 10

Served with arrival, mid-morning & afternoon Lavazza coffee & tea, herbal tea & fruit infusions and all-day jugs of water & orange juice.

All coffee & tea served with dairy, oat and almond milk.

Arrival pastries & muffins, v

Mid-morning biscuits & whole fruit, v

Lunch choice of sandwich menus as detailed

Afternoon brownies, v or whole fruit, ve

HOT OPTIONS

Additional items at £6.81 each

Sausage roll, brown sauce

Scotch egg, salad cream

Chef's market soup, bread, ve

British chips seasoned with thyme, ketchup, mayonnaise, v

Chef's choice salad, v or ve



All items are subject to VAT



SANDWICHES

All sandwich lunches are served with house salad, v, mini desserts, v, water, orange juice, ve, Lavazza coffee & specialty teas, v.

OPTION 1

£27.15, minimum numbers 10

- Barbeque pulled beef, Dijon mayonnaise, baby watercress, beef tomato, pickled onions, tiger bloomer
- Spiced chickpea, baby spinach, roasted sweet peppers, mango chutney wrap, v
- Chargrilled chicken, chorizo, paprika cream cheese, mizuna, heritage tomato, cucumber, ciabatta
- Cured smoked salmon, wild rocket, sweet dill mustard, celeriac remoulade, bagel
- House salad, v
- Mini desserts v or Fruit platter ve

OPTION 2

£27.15, minimum numbers 10

- Spicy jerk chicken, creole mayonnaise, baby spinach, caramelised onions, jalapeños, ciabatta
- Asparagus, sun-dried tomato, black olives, wild rocket, basil pesto wrap, v
- Rare roast beef, chimichurri mayonnaise, baby gem lettuce, smoked
- Applewood cheese, caraway bread Kiln smoked salmon, dill cream cheese, cucumber, wild rocket, multi grain bagel
- House salad, v
- Mini desserts, v or Fruit platter, ve

VEGAN OPTION

£27.15, minimum numbers 10

- Crumbled feta cheese, sun-dried tomato, black olives, avocado bloomer sandwich
- Grilled artichoke, balsamic glazed crunchy vegetables, baby spinach wrap
- Faux bacon, iceberg lettuce, beef tomato, mayonnaise, rosemary sea salt, focaccia
- House salad, ve
- Fruit platter, ve

CHEFS CHOICE LUNCH

£31.70, minimum numbers 100

- Two Chef's Choice Sandwiches
- ITSU Sushi (4 per person) California maki, prawn nigiri, salmon maki, salmon nigiri, veggie maki, v
- House salad, v
- Mini desserts, v
- Fruit platter, ve

All items are subject to VAT



FINGER FOOD

When time is of the essence, we have developed these lunches to see your guests throughout the day. **Please choose six items from the finger food menu at £42.64**
Additional items at £5.40 each, minimum numbers 40

PACKAGE 2

£78.75, minimum numbers 50

Served with arrival, mid-morning & afternoon Lavazza coffee & tea, herbal tea & fruit infusions and all-day jugs of water & orange juice.

All coffee & tea served with dairy, oat and almond milk.

Arrival pastries & muffins, v & whole fruit ve

Mid-morning biscuits v & whole fruit, ve

Lunch please select 7 items from the finger food menu. Served with water & orange juice

Afternoon brownies, v & whole fruit, ve



All items are subject to VAT



FINGER FOOD

When time is of the essence, we have developed these lunches to see your guests throughout the day. . **Please choose six items from the finger food menu at £42.64**
Additional items at £5.40 each, minimum numbers 40

All finger food lunches are served with house salad, v, mini desserts, v, water, orange juice, ve, Lavazza coffee & specialty teas, v.

HOT MEAT & FISH

Select 2/3

- Ale battered haddock goujons, fries, tartare sauce & Sarson's vinegar
- Sticky Korean glazed prawns, chipotle Gochujang
- Prawn gyoza, sesame, sweet chilli & soy dip
- Double pepperoni Detroit pizza slice
- Teriyaki chicken & green onion skewers, plum mayonnaise dip
- Provenance grass-fed cheeseburger slider, mature Cheddar, dill pickle burger sauce, fries
- Loaded skins, crispy lardons, spring onions, sour cream, Montgomery Jack cheese

HOT OPEN SCROCCHIARELLA

Select 2

- Cobble Lane charcuterie & mozzarella
- Cobble Lane ham, burrata, cherry tomatoes, wild rocket
- King prawn, chimichurri, provolone
- Wood fired peppers, sun-blushed tomatoes, black olives, basil, mozzarella, ve

HOT SUSTAINABLE

Select 2/3

- Crispy cauliflower wings, guacamole mayonnaise, v
- Leek, caramelised onion, & Quicke's Cheddar tart, v
- Antipasto skewers, virgin olive oil & balsamic, ve
- Arancini bites, spicy tomato dip, v
- Vegetable pakora, sesame, sweet chilli & soy dip, ve
- Loaded potato skins, sour cream, faux bacon, Montgomery Jack cheese, spring onions, v
- Potato & caramelised frittata, sweet & sour peppers, fennel seeds, v

SWEET TREATS

Select 1/2

- Strawberry choux bun, v
- Fruit platter, ve

All items are subject to VAT



FINGER BUFFET

£48.27, minimum numbers 30

HOT SELECTION

- Chuck steak slider, Monterey Jack cheese, dill pickle, green peppercorn mayonnaise
- Glazed Korean prawns, chipotle, gochujang sauce
- Leek, caramelised onions & Quicke's Cheddar tart, v
- Ale battered haddock goujon, fries, tartare sauce, Sarson's vinegar Teriyaki chicken & green onion skewers, plum mayonnaise dip
- Cobble Lane ham, Gruyère cheese & truffle toasted brioche sandwich
- Sliced fresh fruit platter, ve
- Lemongrass posset, v
- Fruit infused water, ve
- Orange juice, ve
- Lavazza coffee & speciality teas, v



All items are subject to VAT





AFTERNOON & EVENING FOOD

BOWL FOOD

A more substantial choice than canapes, ideal for receptions and networking events.

Five bowls per person at £44.33. Additional bowls £8.89. Minimum numbers 40, maximum 600.

COLD (SELECT 2-3 PP)

- Gremolata king prawn, niçoise style salad
- Teriyaki tuna, pickled vegetables, toasted sesame seeds
- Carpaccio of candied beetroot, whipped goat's cheese, pomegranate, v
- Confit cherry tomato, chargrilled courgette, aubergine, butter bean humous, grilled flatbread, ve
- Tea smoked Cotswold chicken breast caponata
- Minted melon & Inca tomato, Islington saucisson
- Honey glazed Barbary duck breast, poached kumquats, pickled fennel salad
- Devonshire crab claw, avocado salsa, ciabatta & sea salt cracker, fine herb salad
- Maple roasted figs, caramelised pecans, feta rocket, ve
- Beetroot marinated Lambton & Jackson salmon, capers, lemon, crème fraiche, rye bread

HOT (SELECT 2-3 PP)

- Cornish monkfish, mussel & king prawn
- Thai yellow curry, steamed Jasmine rice
- Cod loin, crushed minted peas, tomato & black olive vinaigrette
- Scottish salmon fillet, king prawn, champ potato, chive butter sauce
- Haddock & crab cake, samphire, asparagus, sauce gribiche
- Cotswold chicken breast, wild mushrooms, celeriac & potato rösti, red wine reduction
- Fillet of Yorkshire beef, parmesan & potato purée, Hampshire watercress, horseradish dumplings
- Peppered duck breast, spring vegetables, Asian dashi
- Beef rendang, lemon rice, prawn crackers
- Crispy sweetcorn fritters, jalapeño relish, avocado purée, ve
- Gnocchi, ceps, truffle & pecorino, v

SWEET TREATS

Chef's selection of seasonal bowls

All items are subject to VAT



FORK BUFFET

PACKAGE 3

£86, minimum numbers 50

Served with arrival, mid-morning & afternoon Lavazza coffee & tea, herbal tea & fruit infusions and all-day jugs of water & orange juice.

All coffee & tea served with dairy, oat and almond milk.

Arrival

Pastries & muffins, v, sliced fresh fruit, ve, yoghurt, berry & granola pots, ve

OR

Smoked bacon & scrambled egg rolls, ketchup & brown sauce

Mid-morning biscuits, v & whole fruit, ve

Lunch please select a starter, main and dessert from the menus below. Served with water & orange juice

Afternoon brownies, v, & whole fruit, ve



All items are subject to VAT



FORK BUFFET

Our chef's design menus with clever ingredients to help keep you energised throughout the day. £54.51 per person, minimum numbers forty. The main choices will be split 50/50/20%

MENU 1

MAINS

- Braised lamb shoulder, Basque style stew,
- Mediterranean vegetables, olives tomato & basil ragout
- Sea bass fillet, king prawn gremolata, tenderstem broccoli
- Crispy gnocchi, celeriac, wild mushrooms, truffle oil, pecorino, v

SIDES

- Roast potatoes, rosemary salt, v
- Inca tomato, pickled shallots, crispy basil, v
- Tabouleh, preserved lemon, ve

DESSERT

- Chef's selection of desserts & berries, v

MENU 2

MAINS

- Braised shin of beef, root vegetables & Guinness, sweet crust colcannon potatoes
- Pavé of salmon, cockle & leek velouté, lemon & herb oil
- Chestnut mushrooms & wild mushroom stroganoff, smoked paprika, brandy cream, ve

SIDES

- Parsley cocotte potatoes, v
- Pilau rice, v
- Asparagus, wood fired peppers, feta, sugar snap peas, v

DESSERT

- Chef's selection of desserts & berries, v

MENU 3

MAINS

- Thai green chicken curry, Thai basil, prawn crackers
- Sea bream, saag aloo, kachumber salad
- Thai vegetable jungle curry, ve

SIDES

- Coconut rice, ve
- Stir fried Asian greens, ve
- Pickled Asian vegetables, toasted cashew nuts, ve

DESSERT

- Chef's selection of desserts & berries, v

MENU 4

With refreshments for 3 hours

£50.25 minimum numbers 15

Chef's hot dish of the day, salad & mini desserts **or** sustainable hot buffet menu

MAINS

- Peri Peri chicken
- Curried potato, pea & mango chutney pie, plant based

SIDES

- Roast potatoes, rosemary salt v
- Coleslaw Tabouleh, preserved lemon, ve

DESSERTS

- Strawberry choux bun, ve
- Mini lemon tart, v
- Berries, ve
- Water, orange juice, Lavazza coffee & speciality teas

All items are subject to VAT



CANAPÉS

Perfect to entertain and celebrate with bite size creations using the best seasonal ingredients. Suitable for one-hour drinks reception.

Five canape choices **£25.94** per person, minimum numbers 40. Additional canape **£4.90** per person.

COLD

- Duck liver parfait, rye, sliced plum, blueberry, orange zest
- Carpaccio beef, parmesan shortbread, chilli, chive, mustard crème
- Seared chorizo, tortilla, oregano & tomato purée, caper flower
- Hot smoked trout, cannellini bean purée, anise pickled cucumber, trout caviar, baby gem
- Smoked Loch Duart salmon, brioche, lemon crème, dill, cracked pink pepper
- Sweet potato & sage frittata, cannellini bean purée, smoked mackerel, lemon zest
- Pea purée, Spanish anchovy, charcoal blini, preserved lemon, pea shoot
- Cheddar & sauté onion frittata, aged Manchego, caper, balsamic shallot, zest, lemon crème (v)
- Parmesan & white truffle risotto tartine, truffle crème, fresh morelle (v)
- Beetroot pickle compress, whipped goat's cheese, Grana Padano shortbread, orange, thyme (v)
- Cumin & charcoal blini, roast butternut, confit garlic butternut purée, almond (v)
- Poppy, fennel and cumin seed rolled goat's cheese, pickled golden beetroot, Medjool date (v)

HOT

- Peking duck spring rolls, hoi-sin, cucumber, pineapple
- Yakitori chicken skewer, toasted sesame, soy ginger, spring onion
- Baby poached ham hock & sage sausage rolls, poached orange peel
- Valencian fire spice prawns, red pepper, pink onion, black olive

All items are subject to VAT



CANAPÉS

Perfect to entertain and celebrate with bite size creations using the best seasonal ingredients. Suitable for one-hour drinks reception.

Five canape choices **£25.94** per person, minimum numbers 40. Additional canape **£4.90** per person.

VEGAN

- Salted thyme oil toast, cannellini bean, pink pepper purée, roast celeriac, preserved lemon (ve)
- Roast Winter vegetable skewer, white onion, lemon oil, thyme, toasted fennel salts
- Cavallo nero, toasted sesame, roast celeriac, ribbon carrot, wasabi, charred shallot, pancake roll (ve)
- Pickled cauliflower, red pepper hummus, pomegranate, roast beetroot, baby gem, toasted spices (ve)
- Coriander seed falafel, hummus, pickled kohlrabi, pomegranate, lime (ve)

SWEET

- White chocolate cookie, vanilla cheesecake, blueberry, pecan
- Salted caramel brownie, vanilla cream, blackberry
- Bakewell tart, raspberry cream, raspberry, sugared almond
- Black Forest chocolate cup, chocolate ganache, Kirsch cherry, vanilla crème
- Compressed pineapple, blackberry, blueberry skewer

CANAPE & BOWL PACKAGE

£42.0 + VAT, minimum numbers 40

4 canapes	3 bowls
4 cold	2 hot, 1 cold



SEATED THREE COURSE DINNER

We have created a delicious three course menu using seasonal ingredients perfect for VIP entertaining. Please select the same starter, main course, and dessert for all your guest. Dietary preferences will be catered for in accordance with your guest.

£85.56 per person for three courses including coffee and petit fours, minimum numbers of 30.

£60.70 per person for Chef's choice of two courses including coffee, minimum numbers of 50.

PACKAGE 4 **£118.19/minimum numbers 50**

Arrival

45-minute sparkling wine reception
Non-alcoholic sparkling wine or mocktail
Mineral water

With meal

½ Bottle of House Wine
½ Bottle of Mineral Water

Please select from menu below

PACKAGE 5 **£96.87, minimum numbers 50**

With meal

½ Bottle of House Wine
½ Bottle of Mineral Water

Please select from menu below



All items are subject to VAT



SEATED 3-COURSE MENU | AUTUMN/WINTER

STARTER

- King scallops, textures of artichokes, mushroom & balsamic olive oil
- Confit duck leg à l'orange
- Braised pig's cheeks, Roscoff onions, girolles
- Grey Goose vodka-cured salmon, dill & potato salad, caviar & blinis
- Bruschetta, feta, heritage tomatoes, lovage pesto, ve
- Wild mushroom & mozzarella arancini, mushroom ketchup, cordyceps, v

MAIN COURSE

- Corn-fed chicken 'saltimbocca', pearl barley, sage, Gorgonzola
- Rump of lamb, petit pois à la Française, confit cocotte potatoes, mint & olive jus
- Spiced monkfish, sweet potato purée, cured mussel velouté, clam popcorn
- Cornish cod fillet, Tuscan squid & butterbean stew, herb velouté
- Salt baked celeriac, Hen of the Woods mushroom, truffle emulsion, puffed rice, ve
- Cauliflower steak, burnt leek ragout, garlic caper & parsley crumble, pickled golden raisins, ve

DESSERT

- Chocolate, truffle & honeycomb torte, v
- Blackberry & lemon fool cheesecake, v
- Peach melba frangipane, v
- Sticky toffee pudding opera, v Fruit plate, ve

All items are subject to VAT



SEATED LUNCH/3-COURSE DINNER | SPRING/SUMMER

STARTER

- Braised beef, Yorkshire pudding, confit carrot, watercress
- Slow roasted Old Spot belly of pork, fermented wild garlic, cherry & gochujang purée
- Salmon mi-cut, pickled vegetables, wakame seaweed, wasabi cracker
- Octopus, Cobble Lane charcuterie, peppers, boquerón's, lemon oil
- Watermelon radish, kohlrabi & celeriac salad, pecorino, macadamia nuts, French dressing, shaved truffles, v
- Pershore asparagus, coconut yoghurt, pine nuts, pomegranate molasses, ve

MAIN COURSE

- 28-day dry-aged fillet of beef, pommes Anna, tenderstem broccoli, roast bone marrow, chimichurri
- Rose blush fillet of English veal, potato pavé, courgette and figs
- Traditional battered day-boat halibut, hand-cut chips, mushy peas and tartare
- Line-caught Mersea sea bass, spring vegetables, dashi broth
- Artichoke & parsley tortellini, artichoke velouté, parmesan and truffles, v
- Miso aubergine, sweet potato fondant, coconut jasmine rice, ve

DESSERT

- Eton mess, strawberry & clotted cream cheesecake, v
- Butterscotch & banana pie, v
- Pistachio & white chocolate tiramisu, v
- Lemon meringue & poppy seed roulade, v
- Fruit plate, ve

All items are subject to VAT



SEATED LUNCH/3-COURSE DINNER | SUSTAINABLE

STARTER

- Bruschetta, feta, heritage tomatoes, lovage pesto, ve
- Leek, caramelised onion & Quicke's Cheddar tart, v
- Watermelon radish, kohlrabi & celeriac salad, hazelnuts, shaved truffles, v

MAIN COURSE

- Cauliflower steak, burnt leek ragout, garlic caper & parsley crumble, pickled golden raisins, ve
- Miso aubergine, sweet potato fondant, coconut jasmine rice, ve
- Crispy gnocchi, celeriac, wild mushrooms, truffle oil, pecorino, v
- Artichoke & parsley tortellini, artichoke velouté, parmesan and truffles, v

DESSERT

- Bailey's cheesecake, v
- Lemon tart, v
- Strawberry choux bun, v
- Fruit plate, ve

All items are subject to VAT



THE AVENELL CLUB MENU

A live theatre and grazing menu that will create a food sensation, every dish hand crafted bursting with homely aromas and earthy flavours, celebrating provenance, seasonality, and local produce.

Please see below chef's small plates sample menu, prices from:

Two stations, fourteen items at **£127.86** per person, based on a minimum number of one hundred.

One station, seven items at **£69.19** per person, minimum numbers of fifty.



All items are subject to VAT



THE AVENELL CLUB MENU

ONE

- Navarin of Salt Marsh lamb, lamb cutlet, minted mash potato
- Red mullet, Mediterranean vegetables, lemon beurre blanc
- Truffled mac & cheese, herb crumb, crispy onions, v
- Chicken shawarma, grilled baby lettuce, marinated peppers, mint yoghurt
- Heritage tomatoes, pickled shallots, olives, crispy basil, ve
- Artisan British cheeses, Millers toast, pickles, chutney, v
- Mint chocolate cheesecake (v)

TWO

- Beef randang, lemon rice, prawn crackers
- Thai vegetable red curry, Jasmine rice, pepper crackers, ve
- King prawn niçoise salad
- Haddock & crab cake, samphire, asparagus, sauce gribiche
- Cherry clafoutis crème brûlée, vanilla shortbread, poached cherries, v
- Dutch apple strudel choux, v
- Lamb kofta kebab, chips, chilli sauce, garlic mayonnaise
- Mock lamb, chips, chilli sauce, mayonnaise, ve

All items are subject to VAT



THE DIAMOND CLUB MENU: SPRING/SUMMER

The next level in fine dining, operating under Chef Director, Raymond Blanc.

Three course menus priced at £130.11 to be selected for the whole party, based on minimum numbers of 30.

Enhance the menu with chef's choice amuse bouche, £10.92, finest artisan cheeses, £15.30 or extra courses to create a more bespoke personalised menu, starters & desserts £22.62, mains £37.24.

STARTER

- Raymond Blanc's essence of tomato, olive oil jelly, Gordal olives, ve
- Buffalo mozzarella, Isle of Wight heirloom tomatoes, basil pesto, v
- Brixham scallop, cauliflower, Jasmin raisins, toasted pine nuts
- Cured organic salmon, pickled cucumber, horseradish crème fraîche
- Grilled English asparagus, vegetable crumble, bearnaise mousseline, v
- Parfait of chicken livers, apricot chutney, toasted brioche

MAIN

- RB's summer vegetable risotto, aged parmesan, v
- Roasted aubergine Baba Ghanoush, chickpeas, dates, feta cheese, ve
- RB's Fillet of Scottish beef, gratin potato, young vegetables, red wine jus
- Rack of lamb, hispi cabbage, ratte potatoes, rosemary scented jus
- Pan fried Atlantic cod, salt cod stuffed peppers, herb brandade
- Pan fried sea bass, curried muscle velouté, sea vegetables

DESSERT

- Vanilla panna cotta, summer berries, sable biscuit, v
- White chocolate parfait, black berry compote, v
- Salted caramel tart, miso ice cream, v
- Gariguet strawberry cheesecake, elderflower and strawberry sorbet, v
- Dark chocolate fondant, milk ice cream, v
- Poached peach, mascarpone cream, toasted almonds, v

All items are subject to VAT



THE DIAMOND CLUB MENU: AUTUMN/WINTER

STARTER

- White onion velouté, hand dived scallop from Brixham RB's wild mushroom risotto, truffle and mascarpone, v
- Crispy hen's egg, winter vegetable salad, black truffle dressing, v
- Ballotine of duck and foie gras, spiced gingerbread, poached pears
- Tempura lobster tail, mango chutney, ponzu dressing
- Roasted aubergine Baba Ghanoush, chickpeas, dates, feta cheese, ve

MAIN

- Butternut squash tarte tatin, hazelnuts, tenderstem broccoli, gorgonzola, v
- Brown butter roasted cauliflower, curried pine nut, raisin and caper dressing, v
- Slow roast beef fillet, gratin potato, bordelaise sauce
- Highland's venison, celeriac, braised chestnut, sauce aigre doux
- Braised turbot, sea vegetables, lemongrass and wasabi velouté
- Pan fried sea bass grenobloise, pomme mousseline

DESSERT

- Pineapple and passion fruit cheesecake, pineapple chutney, mint oil, v
- Buttermilk panna cotta, exotic fruit, coconut foam, v
- Vanilla crème brûlée, pistachio biscuit, v
- Dark chocolate souffle tart, milk ice cream, v
- Traditional apple crumble, vanilla ice cream, v
- Salted caramel tartelette, miso ice cream, v

All items are subject to VAT



THE DIAMOND CLUB MENU: CANAPES

Canapé menu at £27.48, based on minimum numbers of 40 – additional canapes at £5.18

MEAT

- Roast beef and horseradish on Yorkshire pudding
- Chargrilled asparagus sundried tomato, Cobble Lane ham wrap
- Peking duck tower on apricot base
- Chicken, stilton cream cheese, grapes
- Ham & mustard, muffin
- Smoked chicken bagel

FISH

- Blinis with mascarpone and caviar
- Smoked salmon and beetroot on dark rye
- Cocktail prawn salad with crab meat tartlet
- Chargrilled tuna with spicy tomato salsa on sweet potato
- Chilli mango crab, sable

VEGGIE

- Curried potato and lime mayonnaise
- Red pepper & basil arancini
- Grilled artichoke with hummus and chickpea on herb crostini
- Shallot croquette Grilled courgette with goat's cheese

All items are subject to VAT



THE DIAMOND CLUB MENU: BOWL FOOD SPRING/SUMMER

Select 5 items. Bowl menus at £46.41, based on minimum numbers of 40 – additional bowls at £9.29

VEGETARIAN

- Summer vegetable risotto
- Curried potato croquettes, lime mayonnaise
- Coconut dahl cauliflower and onions bhaji
- Fricassee of English peas and broad beans, chervil gnocchi, crispy onions
- Mixed bean burger, mango salsa, triple cooked chips

FISH

- Tempura king prawns, ponzu gel, marinated seaweed
- Grilled Sea trout, ratatouille of vegetables Line caught
- Seabass couscous and tomato salsa
- Roast Orkney scallops, petit pois a la Française Confit
- Scottish salmon, cucumber, horseradish

MEAT

- Fillet of beef, pomme mousseline, bordelaise jus Cornish
- Lamb cutlet, gochujang, red cabbage slaw
- Harissa spiced chicken oysters, orecchiette pasta, pine nut pesto
- Hoisin duck pancakes, spring onion and chilli
- Mini Diamond Club beef burger

DESSERT

- Vanilla panna cotta, raspberry and pistachio, v
- Dark chocolate tart, v
- Apricot and almond tart, white chocolate cream, v
- Raspberry chocolate brownie, v
- Diamond Club fruit salad, ve

All items are subject to VAT



THE DIAMOND CLUB MENU: BOWL FOOD AUTUMN/WINTER

Select 5 items. Bowl menus at £46.41, based on minimum numbers of 40 – additional bowls at £9.29

VEGETARIAN

- Wild mushroom risotto, mascarpone, black truffle
- Roasted butternut squash, English brie croquette, pomegranate dressing
- Thai vegetable curry, naan bread and poppadums
- Smoked aubergine Baba Ghanoush, preserved lemon grilled flat bread
- Onion and caraway tart

FISH

- Smoked haddock croquette, lime mayonnaise
- Poached Atlantic halibut, herb brandade, piquillo pepper
- Line caught seabass grenobloise, pomme mousseline
- Tiger prawn tempura, pickled seaweed, ponzu dressing
- Roasted organic salmon, tenderstem broccoli, hollandaise sauce

MEAT

- Hoisin duck pancakes, Asian slaw
- Diamond Club, mini burger
- Cajun chicken skewer, sweet garlic dressing
- Teriyaki beef fillet, egg fried rice
- Beef bourguignon with smoked duck and chestnut mushrooms

DESSERT

- Apple crumble, vanilla ice cream, v
- Salted caramel tartelette, miso cream, ve
- Hazelnut brownie, v
- Milk chocolate brûlée, v
- Diamond Club fruit salad, ve

All items are subject to VAT



CUVÉE ROSÉ

CHAMPAGNE

Laurent-Perrier

BRUT

DRINKS MENU

CHAMPAGNE & SPARKLING WINE

DRINKS PACKAGE ADD ONS

When ordering substantial food	1 Hour £24.81
Finger, Fork, Bowl, Party, Dinners	2 Hours £43.26
Unlimited house wines, beers, and softs	3 Hours £54.17

Prosecco Amata	£59.30
Wild Idol Sparkling Rose (Non-Alcoholic)	£74.40
Champagne Collet Brut NV	£89.53
Collet Brut Champagne Rosé	£106.23
Ridgeview, 'Bloomsbury', Sussex NV	£98.00
Gosset Grand Brut	£116.38
Gosset Petite Douceur	£128.63
Laurent-Perrier Cuvée Rosé Brut NV	£134.71
Laurent-Perrier La Cuvée Brut NV	£104.13

Dessert wine

Château Suduiraut, Castelnau de Suduiraut, Sauternes	£138.85
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WHITE WINE

Pinot Grigio ' Foundstone', South-eastern Australia, Berton Vineyard	£43.88
Sauvignon Blanc, Tumbleweed Wild, Bruce Jack Wines	£46.88
Sauvignon Blanc, Skye, Lake Chalice	£60.03
Gavi 'Palàs', Michele Chiarlo	£89.25
Saint-Véran 'Plaisance', Thierry Drouin	£93.75
Chardonnay, Cape South Coast, Lismore Estate Vineyards	£100.65
Chardonnay, Terroir Unico, Zorzal	£91.67
Châteauneuf-du-Pape Blanc, Domaine De La Solitude	£103.13
Sancerre, Magie des Caillottes Blanc, Renaissance Fleuriet Frères	£124.04
Chablis 1er Cru Fourneaux, Michel Gayot	£124.04
Condrieu, Les Cassines, Paul Jaboulet Aîné	£130-.65
The Hilt Estate Chardonnay	£155.02
Saint-Aubin 1er Cru Clos du Château, Prosper Maufoux, Burgundy, France, 2020	£155.02

ROSE WINE

Le Campuget Syrah Grenache Rosé	£43.88
Chateau d'Esclans	£96.43
Rosé, Esprit Méditerranée, Château de Berne	£103.09

RED WINE

Tempranillo, Mesta	£43.88
Nero d'Avola 'Vitese', Sicily, Colomba Bianca	£43.92
Priorat, +7, Finca Mas Blanc, Bodegas Pinord	£97.88
Malbec, Terroir Unico, Zorzal	£103.13
Colomba Bianca 'Vitese', Sicily	£108.89
Rioja Reserva, Viña Ardanza, La Rioja Alta S.A	£116.81
Pinot Noir, Rabbit Hole, Simpsons Wine Estate	£116.81
Château Cissac, Cru Bourgeois, Haut-Médoc	£124.04
Châteauneuf-du-Pape 'Les Cailloux', Domaine Andre Brunel	£163.41

BEER & SOFT DRINKS

BEERS

Bottled beers and cider, spirits

Asahi Super Dry, 5% ABV, 330ml	£6.75
Meantime Anytime IPA 4.7% , 330ml	£6.75
Cornish Orchards Golden Cider, 5% ABV, 500ml	£6.56
Athletic Lager, 0.5% ABV 330ml	£5.58
Athletic Run Wild IPA, 0.5% ABV 330ml	£5.58
Athletic Upside Dawn Ale, 0.5% ABV 330ml	£5.58
House spirits	£7.41
Premium spirits from	£8.83
Mixers from	£2.82
(Slimline, Tonic, Ginger Ale, Juices, Soda)	

Draught beers and cider (minimum spend to be agreed)

	HALF	PINT
Asahi Super Dry, 5% ABV	£3.53	£6.75
Meantime Anytime IPA, 4.7% ABV	£3.53	£6.75
Meantime Dial Lager, 3.4% ABV	£3.38	£6.56
Cornish Orchards Golden Cider, 4.5% ABV	£3.38	£6.56
Athletic Brewery IPA, 0.5% ABV	£3.38	£6.75

SOFT DRINKS

Water 750ml	£6.84
Sparkling water 750ml	£6.84
Diet Coke 330ml	£4.98
Coca Cola 330ml	£4.98
Sprite 330ml	£4.98
Oasis Summer Berry zero 500ml	£4.46



COCKTAILS

Spicy Tommy Margarita, £14.35 per glass

Born in Mexico. raised in California. A modern classic with a Black Line kick.

Espresso Martini, £14.35 per glass

Dick Bradsell's gift to the world. Remastered by Black Lines. A velvety mix of bittersweet addiction. A popular party drink: keep drinking, keep staying awake.

Passion Fruit Martini, £14.35 per glass

Bold, vivacious and iconic. London's most provocative contribution to the cocktail renaissance. Bottled by hand in Tottenham, North London.

Hugo Spritz, £14.35 per glass

A serve with all the allure of an Italian summer. The Black Lines Hugo Spritz. Expect crisp notes of elderflower, rounded by lightly sparkling wine and London Dry Gin, with the zest of lemon for a refreshing finish.

Pear & White Tea fizz, £14.35 per glass

Liquid gold, light & bubbly. This firm family favourite combines Chase farm-to-bottle Potato Vodka and Kanpai Junmai Sake, bringing together the very best of British spirits.

Shirley Temple, £11.54 per glass

The world's most iconic 'virgin' serve. Nostalgia with a cherry on top. Cheekiness in a cocktail sling as big as a child's grin. Effervescent, indulgent and outrageous.... all in one big slurp.

