



Starter selection from the counter buffet

Selection of seasonal ingredients prepared for you to enjoy at your pleasure

*Smoked Chicken, blood orange curd, fennel & rocket salad
Tempura prawns, chilli and lime dressing
Roasted pepper, artichoke & basil terrine, basil pesto (v)
Broccoli, Coriander & spinach soup (vg)*

Artisan bread selection and butter

Chef's specialities from the kitchen

*Using chef's skills and expertise to provide a complete dish with maximum flavour and textures with minimal waste.
Using quality and locally sourced ingredients.*

Roast of the game

*Roast rib of Hereford beef, Yorkshire pudding
Traditional roast potatoes, Buttered carrots
Steamed broccoli & cauliflower, & pan gravy*

Beer battered fish & chips

Beer battered pollock, French fries, mushy peas & tartare sauce

Cumin & grama masala spiced courgettes

Curried sauce, crispy feta, fondant potato, spinach, chillies & coriander oil (vg)

(All the dishes above can be prepared as a smaller children's portion)

To finish from the dessert counter

Please help yourself from the counter enjoy before kick off

Sweet things

Banoffee torte, caramelised banana puree, praline crème

Rhubarb & custard crumble, & vanilla custard

Soft whipped ice cream & a selection of fruit coulis

Tea and Coffee



We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. If you would like to know more about our food and drink, please ask a member of the catering team.

