

HEADINGLEY STADIUM

events



BANQUETING SELECTOR



AMAZING THINGS
HAPPEN AT **HEADINGLEY**



SOUPS

6.⁹⁵

Red lentil, carrot and celery
Parsley oil and croutons v

Minestrone soup
Cannellini beans and pesto v

Roast plum tomato and coriander
Smoked paprika crème fraiche v

Creamy white onion and thyme
Cheddar cheese crouton v

Wild mushroom and fennel
With tarragon cream v

Sweet potato and coconut
Chilli oil and sour cream v

Roasted cauliflower and truffle
With mascarpone v

All soups are served with a warm bread roll



STARTERS

Selection A 6.⁹⁵
(per person)

Selection B 7.⁹⁵
(per person)

SECTION A

- Tartlet of Yorkshire blue cheese
With smoked bacon and caramelised onion
- Charred chicken caesar
Baby gem lettuce, crispy pancetta and sourdough croutons
- British ham hock and parsley press
Honey and Dijon dressing and fruit chutney
- Prawn and crayfish
Compressed watermelon, lime and coriander dressing

SECTION B

- Teriyaki glazed duck breast
Spiced plum gel, sesame pak choi
- Beetroot cured salmon parfait
Watercress, tarragon mayonnaise
- Chicken and chorizo terrine
Spiced black cherry chutney, thick toasted brioche
- Smoked haddock fishcake
Sweet pickled samphire, Welsh rarebit sauce

6.⁹⁵
VEGETARIAN
STARTERS

- Wild mushrooms on toast
Toasted sourdough, creamed wild mushrooms, truffle and rocket
- Tartlet of goat's cheese and roasted beetroot
Fresh minted salad
- Tomato and mozzarella arancini
Chilli and basil salsa
- Feta cheese and watermelon salad
Pistachio and pomegranate



MAIN COURSES

Parmesan baked chicken breast Creamy mushroom and tarragon risotto, buttered green beans	13. ⁹⁵
Roast chicken supreme 'Champ' mashed potato, green peppercorn sauce and glazed seasonal vegetables	13. ⁹⁵
Seared chicken fillet wrapped in Parma ham Sun blushed tomato stuffing, niçoise vegetables	16. ⁹⁵
Lemon and rosemary marinated cornfed chicken Buttered fondant potatoes, carrot and cardamom puree	16. ⁹⁵
Featherblade of beef braised in Yorkshire ale Thyme and truffle mash, sweet shallot jus, balsamic roasted roots	16. ⁹⁵
Roulade of cured pork belly Calvados cream sauce, buttered kale, artichoke puree	17. ⁹⁵
Cherry and balsamic glazed roast duck breast Seared chicory, Dauphinoise potato	21. ⁹⁵
Slow roasted sirloin of British beef Served pink with gratin potatoes, bourguignon sauce, seasonal vegetables	22. ⁹⁵
Soy roasted breast Shredded duck leg spring roll, stir fry vegetables, plum butter sauce	23. ⁹⁵
Roast lamb rump, lamb belly bon bon Rich jus with redcurrant, rosemary and garlic crushed potatoes	23. ⁹⁵
Mini shepherd's pie and herb crusted lamb rack Red wine jus, roasted shallots	26. ⁹⁵
Marmite and thyme roasted beef fillet Spring onion mash and rich roast pan juices	29. ⁹⁵
Roast herbed rump of lamb Pearl barley and leek risotto, honey roast carrot and celeriac chunks	32. ⁹⁵

All our main courses are lovingly prepared by our head chefs

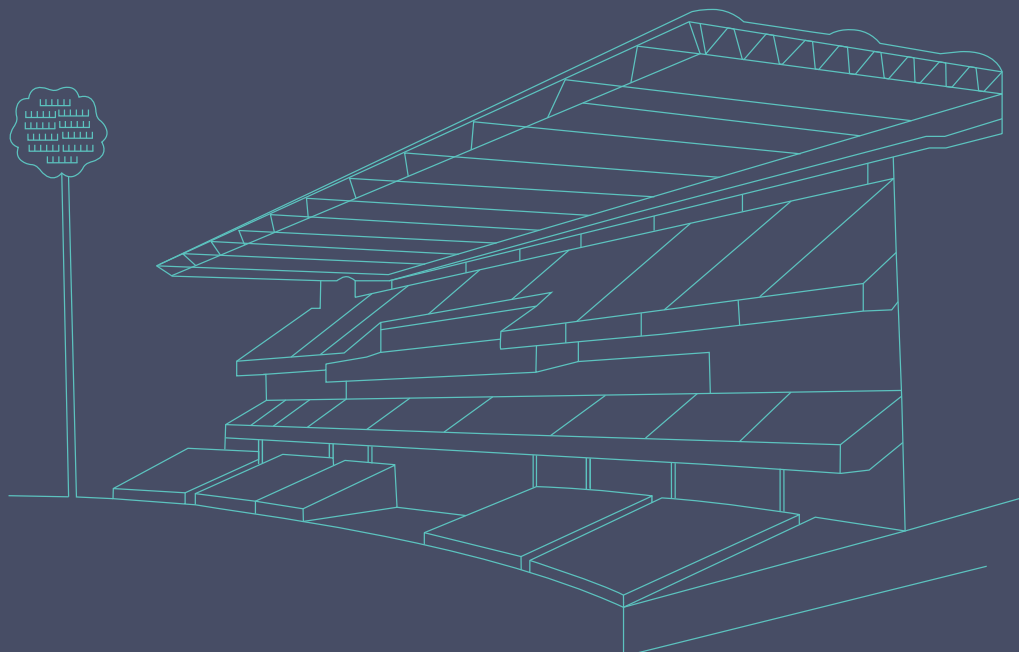


MAIN COURSES

FISH

<p>Searred salmon Yorkshire asparagus, citrus hollandaise</p>	18. ⁹⁵
<p>Baked hake fillet Cheddar rarebit crust, warm roasted red pepper dressing</p>	18. ⁹⁵
<p>Grilled mackerel fillet King prawn butter, crushed minted new potatoes, warm garden pea puree</p>	18. ⁹⁵
<p>Fillet of sea bass Olive tapenade, saffron mash, white wine and caper butter sauce</p>	19. ⁹⁵
<p>Med style mixed fish and shellfish skewer Green vegetable risotto and warm herb oil</p>	21. ⁹⁵
<p>Serrano ham wrapped monkfish tail Roasted with a spiced plum tomato and basil confit</p>	23. ⁹⁵
<p>Duo of salmon Herb crusted fillet and smoked salmon & coriander fishcake, mild creamy curry sauce</p>	24. ⁹⁵

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MAIN COURSES

VEGETARIAN 13.⁹⁵

Sweet potato and spinach baklava
With sea salted sautéed potatoes

Cauliflower, chickpea and kale curry
Fragrant rice and poppadum

Portabello mushroom and goats cheese wellington
With seasonal vegetables and potatoes

Potato and pesto frittata
Dressed wild rocket and crispy gnocchi

Sun dried tomato and basil risotto
Basil oil and Italian style cheese

Somerset brie and beetroot tart
Buttered new potatoes and watercress salad

Baked gnocchi
With roast butternut squash and Yorkshire blue cheese

Sweet potato and spinach baklava
With sea salted sautéed potatoes

Cauliflower, chickpea and kale curry
Fragrant rice and poppadum

Sun dried tomato and basil risotto
Basil oil and Italian style cheese

VEGAN 13.⁹⁵

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DESSERTS

Selection A 6.⁹⁵
(per person)

Selection B 7.⁹⁵
(per person)

SELECTION A

- Chocolate and salted caramel brownie
With vanilla chantilly
- Yuzu and lemon posset
Yuzu gel, white chocolate crumble
- Vanilla panna cotta
With strawberries and honeycomb
- Chocolate orange pot
Praline tuille, Saville orange compote
- Glazed lemon and lime tart
Sweet meringue, passion fruit curd
- Apple and berry crumble tart
Thick creamy custard

SECTION B

- Caramelised white chocolate mousse
Sticky apple and elderflower cream
- White chocolate and orange crème brulee
Homemade shortbread biscuit
- Bitter chocolate tart
Clotted cream and chocolate sauce
- White chocolate cheesecake
Ginger and oat crumb and orange sorbet
- Hot chocolate fondant
Chocolate fudge sauce and vanilla custard
- Sticky toffee pudding
Butterscotch sauce and ice cream

Coffee & homemade fudge

2.⁹⁵

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