

HEADINGLEY STADIUM

*events*



# BANQUETING SELECTOR



AMAZING THINGS  
HAPPEN AT **HEADINGLEY**



## SOUPS

**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

Selection B

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

**Crispy teriyaki glazed confit duck leg**  
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

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

**Roast chicken supreme**

'Champ' mashed potato, green peppercorn sauce and glazed seasonal vegetables

**Seared chicken fillet wrapped in Parma ham**

Sun blushed tomato stuffing, niçoise vegetables

**Lemon and rosemary marinated cornfed chicken**

Buttered fondant potatoes, carrot and cardamom puree

**Featherblade of beef braised in Yorkshire ale**

Thyme and truffle mash, sweet shallot jus, balsamic roasted roots

**Roulade of cured pork belly**

Calvados cream sauce, buttered kale, artichoke puree

**Cherry and balsamic glazed roast duck breast**

Seared chicory, Dauphinoise potato

**Slow roasted sirloin of British beef**

Served pink with gratin potatoes, bourguignon sauce, seasonal vegetables

**Soy roasted breast**

Shredded duck leg spring roll, stir fry vegetables, plum butter sauce

**Roast lamb rump, lamb belly bon bon**

Rich jus with redcurrant, rosemary and garlic crushed potatoes

**Mini shepherd's pie and herb crusted lamb rack**

Red wine jus, roasted shallots

**Roast herbed rump of lamb**

Pearl barley and leek risotto, honey roast carrot and celeriac chunks

All our main courses are lovingly prepared by our head chefs



## MAIN COURSES

### FISH

**Seared salmon**

Yorkshire asparagus, citrus hollandaise

**Baked hake fillet**

Cheddar rarebit crust, warm roasted red pepper dressing

**Grilled mackerel fillet**

King prawn butter, crushed minted new potatoes, warm garden pea puree

**Fillet of sea bass**

Olive tapenade, saffron mash, white wine and caper butter sauce

**Med style mixed fish and shellfish skewer**

Green vegetable risotto and warm herb oil

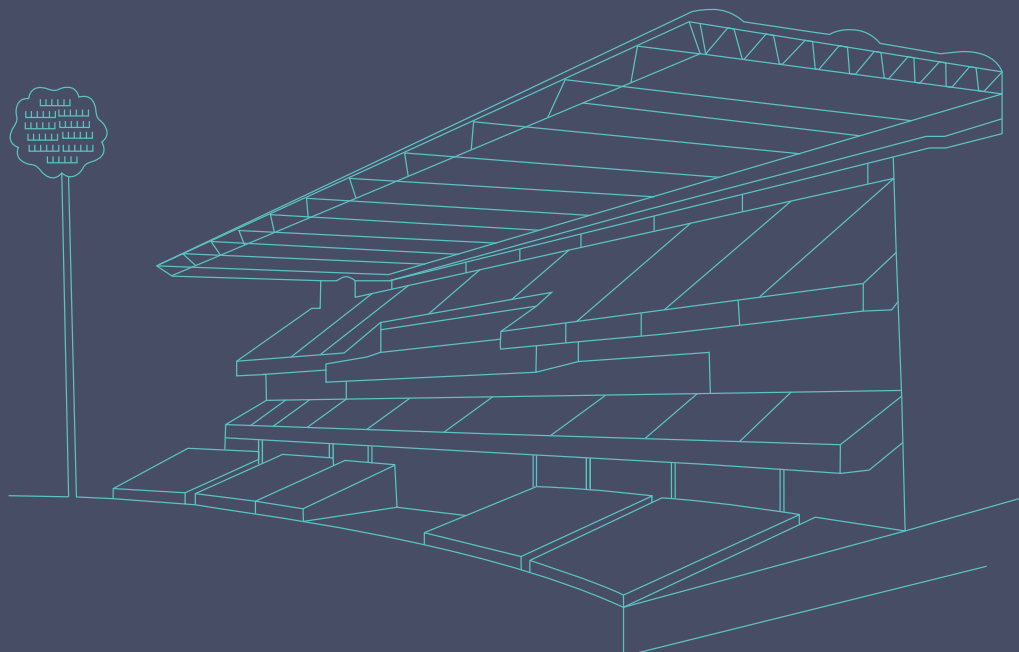
**Serrano ham wrapped monkfish tail**

Roasted with a spiced plum tomato and basil confit

**Duo of salmon**

Herb crusted fillet and smoked salmon & coriander fishcake, mild creamy curry sauce

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## MAIN COURSES

VEGETARIAN

**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

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# DESSERTS

## Selection A

## Selection B

### 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

**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**

### SECTION B

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