

Sit-Down Menu Choices

3 Courses



- Menu – Starters & Soups -

Conferences & Meetings

State of the art facilities.

Starters

Water cress panacotta (V)

Complimented by petit pois, asparagus salad
Served with crisp pancetta wafer

Chicken liver parfait

Smooth chicken liver parfait,
Homemade tomato and gooseberry compote with toasted brioche

Warm tart of wild mushrooms (V)

Italian pastry case filled with sauté wild mushrooms, baby leek, and gruyere cheese
Topped with poached egg, hollandaise sauce

Trio of salmon

Confit Served with a pea salsa, smoked caviar and saffron dressing, Rillettes micro herb salad

Parma ham and fig

Baked figs smothered with honey, aged balsamic wrapped with Parma ham frizzy salad

Thai crab fishcakes

Trio of mini crab cakes presented over soused vegetables

Soups

Leek and potato soup with ciabatta sippets

Roasted parsnip and apple

Green pea and ham hock

Minestrone carrot and coriander

Spiced butternut squash

Cray fish bisque supplement
(£1.25 per person)

Chilled selection

Pea, mint and pear

Cucumber with fresh mint crème fraiche

Gazpacho

- Menu – Main Courses -

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BEEF

Slow braised daube of beef

Presented over Horseradish mash with honey roasted vegetables and finished with rich beef gravy

Traditional roast sirloin of beef

Presented with Yorkshire pudding, Duck fat potatoes creamed Savoy, cauliflower gratin red wine glaze

Fore rib beef

Slow roasted rib of beef with champ potatoes, Buttered fine green beans, carrot puree finished with a claret sauce (£6.50 supplement)

PORK

Fillet of pork

carved over a thyme, sage and apricot farce, Fondant potato, root vegetables Finished with a wholegrain cream sauce

Confit of pork belly

presented over mashed potato, Creamed Savoy cabbage, carrot puree with a natural glaze

CHICKEN

Maize fed chicken breast

Carved over an olive oil mash & Mediterranean vegetables fished with a red pesto dressing

Pan seared Chicken supreme

Presented on a puy lentil Italian bean cassoulet with chorizo and buttered fine green beans

Breast of Corn fed chicken

On a bed of red chard, chick pea, black olive and baby new potato salad, drizzled with a fresh pesto dressing

LAMB

Braised shank of lamb

in red wine, Butternut squash mash, honey roasted parsnips, fine green beans Smothered in a rich mint and rosemary sauce

Pan seared rump of lamb

scented with rosemary, honey and lavender. Carved over pomme dauphinoise served with buttered baby vegetables

FISH

Baked fillet of Salmon

topped with a herb and parmesan crust
Crushed new potatoes, sauté greens finished with a herb oil

Poached fillet of cod loin

wrapped in pancetta wilted spinach confit cherry tomato, Herbed buttered new potato saffron beurre blanc

VEGETARIAN

Crispy roasted tofu

scented with cumin on a quinoa Roasted sweet pepper and kale salad finished with confit cherry vine tomato

Lightly poached Homemade Papadella pasta

Sautéed wild mushrooms Roquefort cheese sauce, Garnished with thyme flowers

Baby spinach, watercress, sun blush tomato and goats cheese roulade

Served on vegetable gratin finished with a wild garlic and rosemary sauce



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Desserts

Vanilla crème brulee

served with handmade chocolate chip shortbread with a crisp caramel topping

Bread and butter pudding

Pantone cake baked in a light egg custard, dried fruits
Smothered with a Clementine scented custard

Chocolate dip pot

Rich dark chocolate mousse with a hint of mint
Accompanied with biscotti biscuit garnished with berry compote

Apple and blackberry crumble

Slow baked apple and blackberries
Pure cane sugar topped with a crumble served with a cinnamon anglaise

Passion fruit cheesecake

Served with a pineapple and kiwi salsa
Finished with mint and stem ginger syrup with chilli and lime dressing



— *For more information please get in touch today* —

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