



emerald
**HEADINGLEY
STADIUM**

EVENTS

**BANQUETING
SELECTOR MENU**



SOUPS

All soups are served with a warm bread roll.

Traditional Roast Tomato Soup 

With a Basil Cream Swirl

French Onion Soup

With a Gruyère Cheese Croûte & Torn Parsley

Roast Beet Soup 

With Sour Cream & Chive Sippets

Sweet Carrot & Coriander Soup 

Rich Lentil Soup 

Served with Toasted Pumpkin Seed Bread

Classic Leek & Potato Soup 

With a Nest of Crispy Leeks

Roast Butternut Squash Soup 

Served with Crunchy Cumin Croutons

Porcini Mushroom & Roast Garlic Soup 



emerald
**HEADINGLEY
STADIUM**
EVENTS

STARTERS

SELECTION A

Roasted Red Pepper, Artichoke & Pesto Terrine v

Served with toasted Sourdough Bread & Picked Herbs
Finished with a drizzle of Balsamic & Cherry Reduction

Course Game Terrine

Served with classic Melba Toast, Chefs Homemade Pickled Chutney
& Micro Herbs

Tomato & Basil Cheesecake v

Served with Old Fashioned Plum Chutney & Fresh-burst
Balsamic Pearls

Smoked Bacon & Blue Cheese Tart

Served with Sweet Apple Purée & French Cress

Sweet Sticky Glazed Pork Belly

Served with an Asian Pickle

SELECTION B

Smoked Chorizo & Garbanzo Ragout

Served with a Quenelle of Crème Fraiche & Slow-dried Tomato

Oven Baked Crispy Scotch Egg

Served with Seeded Mustard Mayo & Handpicked Cress

Baby Beets with Browned Butter Gnocchi v

Finished with a Walnut & Kale Dressing

Pressed Smoked Mackerel & Green Apple Pâté

Served with a smooth Fennel Gel

Potted Crab & Prawn

Simply served with Granary Bread & Butter

Pan-fried Chicken Livers

Served with Black Pudding & Sautéed Wild Morel Mushrooms

MAIN COURSES

All our main courses are lovingly prepared by our head chefs.

Seared Breast of Chicken

Rubbed with Lemon Thyme, Garlic & Rosemary
Served with Rosti Potato Stack, Chantenay Carrots & Seasoned Green Beans

Pan Seared Chicken

Stuffed with Red Bell Pepper & Spinach
Served with Rosemary & Garlic Butter Sautéed Baby Potatoes Finished with a rich Jus De Veau

Oven Roasted Breast of Chicken

Filled with a Wild Forest Mushroom & Leek Farce
Served with a Poached Fondant Potato & finished with a Porcini Red Wine Reduction

Rack of Pork Rubbed with Sea Crystal

Hand Carved & served with Pressed Dauphinoise Potatoes, Quarter-cut Carrot, Roast Beet & Baby Poached Apple
Finished with Cider Jus

Slow Roasted Pork Belly

Served with Toulouse Sausage, Borlotti Compote & Seasoned Parmentier Potatoes
Finished with a Cider Reduction

Braised Pork Osso Buco

Served with Garbanzo Bean Stew & Baked Boulangère Potatoes
Finished with Mustard Seed Red Wine Sauce & Air-dried Apple Slice

Corn Fed Breast of Chicken

Served with Potato Gratin, Roast Red Onion, Seasoned Green Beans & Butternut Purée
Finished with Tarragon Jus

Braised Lamb Henry

Served with Wilted Savoy Cabbage, Dauphinoise Potatoes, Caramelised Shallots & Crushed Pea Compote
Finished with Minted Jus



MAIN COURSES

All our main courses are lovingly prepared by our head chefs.

Garlic & Rosemary Shank of Lamb

Served with chopped Scallion Mash, a smooth Pea & Garlic Purée & Chunky Root Vegetable Broth
Finished with a Red Wine Jus

Seasoned 3 Bone Rack of Lamb

Brushed with Sweet Honey, served with Cream & Garlic Gratin Potato, Wilted Savoy Cabbage & Chantenay Carrots
Finished with a Red Berry Jus

Pan Seared Fillet of Beef

Served with Turned Vegetables, a Potato & Thyme Galette
Finished with Wild Mushrooms & Shallots in Sherry Sauce

SEAFOOD & FISH

Baked Stone Bass Supreme

Served with Crayfish Salsa & a baked Garlic Hasselback Potato

Pan Fried Loin of Cod

Served with a Roast Cherry Tomato, Fine Green Beans, Seasoned Spinach Ragout & Fondant Potato
Finished with Pine Nut Pesto Dressing

Salmon Fillet Wrapped in Parma Ham

Served with Rosemary Pan-fried Gnocchi & Butterbean Cassoulet
Finished with a Sweet Red Pepper Gel

Centre Cut Cod Loin Steak

Served with a Lemon & Prosecco Bisque, Chive infused Mash & Browned Butter Shrimps

Centre Cut Cod Loin Steak

Served with Red Puy Lentils, Woodland Mushroom Butter & Pan Roasted, Herb Rubbed Chateaux Potatoes

MAIN COURSES

All our main courses are lovingly prepared by our head chefs.

VEGETARIAN

Goats Cheese Filo Wrap v

In a Rich Roast Garlic & Tomato Sauce

Mushroom Ravioli v

In a Roast Tomato & Basil Sauce

Finished with Parmesan Shavings

Baked Spinach & Ricotta Cannelloni v

With Watercress & Parmesan Shavings

VEGAN

Oven Baked Aubergine v

Stuffed with a Sweet Carrot & Chickpea Tagine

Butternut Squash Cassoulet v

A Trio of Mixed Beans with Cumin Seeds in a Plum Tomato Sauce

Baked Baklava v

Sun-blushed Tomatoes, Porcini Mushrooms & Toasted Pumpkin Seeds

DESSERTS

SELECTION A

Strawberry & Elderflower Mousse

With a Sweet Mango Gel, Whipped Cream & Fresh Fruit Garni
Finished with Milk Chocolate Pencils

Classic Vanilla Pannacotta

Served with a Compote of Sweet Fresh Berries & Raspberry Paint
Garnished with Edible Flowers & a Crispy Mocha Tuile

Dark Chocolate & Crushed Hazelnut Sphere

Served with Brushed Anglaise, Crumbed Biscuit, Vanilla Bean Cream,
Chocolate Curls & a Fresh Fruit Garni

Raspberry Crème Brûlée

Served with Caramelized Sugar, Duo of Citrus Gels, Whipped Chantilly
Cream & a Crispy Red Berry Dentelle

Classic White Chocolate Crème Brûlée

Served with Vanilla Bean Glaze, Chocolate Cream & Fresh Strawberry
Finished with a Mocha Cracker

SELECTION B

Sweet Pear & Caramel Crumble Tart

With Clotted Cream, Brushed Caramel Glaze, Fresh Strawberry
& a Crunchy Pistachio Tuile Biscuit

Traditional Sticky Toffee Pudding

Served with Rich Vanilla Bean Custard, Chocolate Soil
& a Twisted Physalis

Baked Chocolate Fondant

Served with Honeycomb Laced Ice-Cream
Finished with Red & Gold Chocolate Curls

Traditional Bread & Butter Pudding

Served with lashings of Custard

Warm Apple Pie with Sweet Pastry

Served with Vanilla Bean Custard
Finished with Toffee Apple Tears

Deconstructed Yorkshire Rhubarb Crumble

Served with Crème Anglaise, Whipped Cream, Edible Flowers
& Fruit Garni



emerald
**HEADINGLEY
STADIUM**

EVENTS

**AMAZING THINGS
HAPPEN AT HEADINGLEY**