

Rise 'n' Shine



Freshly brewed tea and coffee £1.90

Breakfast Rolls

Sausage / bacon
Free range eggs
Your choice of sauce
£4.25

The Full English

Bacon, sausage, scrambled egg, baked beans, mushrooms, tomato and hash browns
Fresh orange juice
£13.25

Something From The Continent

Baked croissants and pastries
Toast, butter and mixed preserves
Fresh fruit skewers
Freshly squeezed orange juice
Low fat Greek yoghurt, granola and honey shots
£4.95

Healthy Start

Choose something a little healthier and give your guests energy to power through their morning.

Porridge Pot

Scottish porridge oats
Berry compote, honey, nuts

Yoghurt Station

Create your own low fat Greek and natural yoghurt crunchy granolas and homemade muesli fruit compotes
Honey
£4.95

Choose a breakfast that suits you, from pastries to full English and healthy yoghurts we have something for everyone

* Prices are ex VAT

* We can cater for alternative dietary requirements

 Allergen aware

Fingers & Thumbs



Choose four options from below £12.95

Additional items £1.25 each selection

Homemade sandwiches and wraps full to the brim with the tastiest fillings and freshest salad

Rosemary and thyme roasted potato wedges

Scotch egg, banana ketchup

Mini beef slider, gherkin mayo

Pulled pork bun, apple relish

Mini lamb kofta, mint yoghurt dip

Duck spring roll, sweet chilli dip

Little chipolatas, honey and whole grain glaze

Mini pizza, pepperoni and margherita

Seedy chicken goujons

Sharwama chicken skewer, mango chutney

Fig and blue cheese crostini (V)

Thai fishcake, sweet chilli jam

Veggie kebab, lime dressing (V)

Smoked salmon fish cake, lime creme fraiche

Crispy battered fish goujons, chips

Vegetable spring roll, sweet chilli dip (V)

Onion Bhajis, raita (V)

Houmous and crudités (V)

Caramelised onion, goats cheese and beetroot tartlets (V)

Fried chicken wings, BBQ dip

Harissa spiced king prawns

Sweet Treats

Chocolate chunk brownie

Fruit kebabs minted honey

Orchard crumble, creme anglaise

Seasonal fruit platter, natural yoghurt and honey drizzle

Mini tea time selection

Cutting cake selection

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Hot Forks



Served from the buffet

1 choice £9.95 | 2 choices £11.95

Curry Pot

Chicken, sweet potato & coconut curry
Potato & cauliflower curry
Basmati rice, poppodum (v)

Sesame Crusted Tofu (V)

Tofu with a crunchy sesame crust,
julienne veg, soy

Chippy Tea

Beer battered haddock, chunky chips,
mushy peas

Cumberland Bangers "N" Mash

Trio of cumberland sausage, creamy
mash potato and onion gravy

Pie Shack

Tender beef pie topped with cheese &
leek mashed potato

Traditional Lasagne

served with garlic bread and chef's salad

*Make it veggie by swapping the beef for
gorgeous veggie and lentils (V)*

Chicken Curry

Choose from balti, korma or tikka
Coriander basmati rice and naan bread

Pulled Pork

Cola pulled pork, sweet potato wedge,
Jack Daniels BBQ sauce

Squash (V)

Roasted butternut squash, green and
red lentils, roasted onion, blue cheese,
herbs and seeds

Salmon From The Orient

Five spiced salmon, glass noodles,
spring onions soy, coriander oil

Hail Caesar

Mother of all salads, crunchy gem,
parmesan, croutons, bacon bits and
Caesar dressing.

Why not add chicken
or salmon- £1 extra

Breast Of Chicken

Seared chicken, spicy rice, rancheros
salsa, deep fried rocket

Asparagus And Broad Bean Risotto (V)

Arborio rice, asparagus tips, herbs and
parmesan crisp

Chilli Con Carne

Yellow rice, tortilla chips
Jalapenos, sour cream or chive dressing

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Healthy Me



£11.95 per head

If you fancy something a little healthy then our Healthy Me menu is the option for you. We use fresh farm veggies and salads allowing you to make tasty lunch options that will make you feel full and refreshed into the afternoon.

Create a superfood salad bar, pick 2 bases, 4 veg and 2 proteins and allow your guests to create their perfect salad

Base

Mixed leaf
Cous Cous
Brown rice
Wholemeal pasta
Super grains

Veg

Cucumber
Cherry toms
Red onion
Sweetcorn
Grated carrot
Beetroot
Green beans
Edame
Gherkin
Jalapenos
Olives

Protein

Steamed tarragon chicken
Poached citrus salmon
Sesame tofu
Spicy beans
Avocado
Feta
Cheddar
Sliced egg

If you prefer a warm option, pick a super grain, 4 veggies, 2 proteins and then top it with a freshly made warming broth

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From The Streets



The street food revolution is taking hold of the hospitality industry. Fresh local cuisines cooked by the people who eat it. We have a range of street food concepts to choose from, each with their own unique flavours and identity.

£11.95 per head Choose 1 Concept, £4.95 per head extra concept

Burger Stop

Classic - 4oz prime beef burger, streaky smoked bacon, American cheese, lettuce, tomato and onion in a brioche bun

The Italian - Chargrilled chicken breast, pesto mayo, sun dried tomato and mozzarella in a brioche bun

The Greek - 4oz lamb burger, crumbled feta, tzatziki, lettuce and tomato in a brioche bun

The Veggie - Falafel burger, tabbouleh, raita, lettuce, tomato and red onion in a brioche bun (v)

All served with chef's salad and skin on fries

Get Me To The Greek

Gyros chicken strips
Grilled halloumi
Orange and dill marinated spinach and cabbage salad
Greek village salad
Lemon, oregano and garlic roasties
Flatbreads
Chilli sauce
Dill and cucumber Tzatziki

Urban Raj

Malabar pulled chicken
Mango paneer kebabs
Chaat masala fries
Gunpowder patties
Homemade Bombay mix

Italian just like Mama Made

Creamy mushroom arrancini
Beef rago arranci
Proper meatballs
Quorn balls, Toscana sauce
Garden salad
Parmesan and polenta breadstick
Penne or fusilli pasta

Little Arabia

Chicken, honey and date tagine
Harissa roasted vegetable tagine with feta
Fruity cauli cous cous
Beetroot and tomato salad
Khobez, houmous and yoghurt sauce

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Sit Down



2 courses: £19.95 | **3 Courses:** £23.50 - £32.00

Starters

Goat's Cheese and Poached Pear Tart
Served with watercress salad (v)

Baked tomato and Mozzarella
Accompanied with side salad (v)

Smoked Haddock and Leek Fishcake
Pea puree and shoots

Charred Asparagus with homemade Egg Mayo and Cress
Served with semi dried tomatoes and a truffle puree (v)

Beetroot Cured Salmon
Pickled fennel and beets, lemon puree

Sweet Potato, Braeburn apple and Rosemary Soup
Crème fraîche, croutons (v)

Main

Slow Roast and Rolled Beef Daube
Truffle mash, honey and thyme roast root vegetables, beef jus

Pan Cooked Chicken Breast
Potato fondant, Kale, baby onion, mushroom and bacon lardon jus

Herb Crusted Salmon
Brazed baby gem, dried tomatoes, garlic steamed potato & a warm hollandaise sauce

Roasted Duck Breast
Sweet potato fondant, crispy kale and chard, blackberry pan jus

Lamb Rump
On a bed of warm roasted new potatoes, mint and fennel slaw served with a Port jus

Chicken Ballotine wrapped in Pancetta
Herb crushed new potatoes, fine diced carrot and turnip, buttered cabbage served with a light wine jus

Pressed Belly Pork cooked in an Apple Cider Stock
Cylinder cut garlic and sage dauphinoise potato served with roasted stick carrots wrapped in smoked bacon with a rich cider jus

Lamb Rack with Fire Roasted Red Peppers
Mint infused crushed potatoes with watercress and honey

Beetroot and Butternut Squash Wellington
Salt baked mashed potato, stem broccoli and pickled fennel jus (v)

Desserts

Raspberry Mille Feuille
Frosted raspberries, raspberry crumb

Tiramisu Slice
Served with clotted cream and coffee sauce

Warm Sticky Toffee Pudding
Served with toffee sauce

Peach Melba
Raspberry sauce, vanilla ice cream

Steamed Apple Brigade Pudding
Served with custard

Strawberry Cheese Cake
Served with coral sponge and coulis

Orange and Pistachio Canelé
With almond crumb passionfruit soup and mini orange cheese cake

Chocolate Mousse
Chocolate soil, tuile

Orange and Lime Cheese Cake
Served with clotted cream and lime dressing

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