**Fundraising Events at Burnley Football Club**

Burnley Football Club is the premier venue for charity events in East Lancashire. Our function suites provide the perfect backdrop for your event from **ONLY** £25.00 per person.

We will even throw in a raffle price to help kick start your fundraising efforts.

**The Trophy Room**

Ideal for up to 150 guests

**1882 Lounge**

One of the best function suites in Burnley for up to 200 guests

**Executive Box**

Intimate dining for up to 12 guests

*(minimum spend will apply)*

**The Centenary Suite**

A new Contemporary Space for up to 100 guests

**The Clearly Interiors Longside Lounge**

Brand new space ideal for up to 250 guests

Arrival Drink

Glass of Prosecco

Banqueting Menus

Please select one starter, one main course, one vegetarian main course and one dessert.

*Your guests do not choose from the full menu selector, you create a set menu for your guests.*

**Starter**

Select one of the following soups;

Cream of Vegetable (v)

Leek & Potato (v)

Tomato & Basil (v)

Carrot & Coriander (v)

Lancashire Cheese & Onion (v)

Farmhouse Pate, Cumberland Sauce & Melba toast

Prawn Salad; Plump Prawns, Salad, Marie Rose Sauce

Roast Vegetable Cous Cous & Feta Bruschetta, Radicchio leaves,

Balsamic & Tomato Dressing (v)

Chicken Caesar Salad, strips of Chicken, Ciabatta croutons, Bacon Lardons

& Parmesan Dressing

**Main Course**

All main courses are served with and chef’s selection of Potatoes & Seasonal Vegetables

Prime British Roast Beef, Yorkshire Puddings, Rich roast gravy

Chicken Breast stuffed with Sausage Stuffing, wrapped in Bacon, Rich roast gravy

Roast Norfolk Turkey, Sage & Onion stuffing, Pigs in Blankets, Rich roast gravy

Roast Loin of Pork, Sage & Onion Stuffing, Rich roast gravy

Braised Wedge of Beef, Red wine Jus, Thyme & Root Vegetable Gravy

Baked Salmon Fillet topped with Feta Cheese, Lemon Butter sauce

**Vegetarian Main Course**

All main courses are served with and chef’s selection of Potatoes & Seasonal Vegetables

Mature Cheddar & Braised Leek Pie, Chunky Chips & Buttered peas (v)

Vegetable Chimichanga; Refried Beans, Vegetables & Smoked Cheese

in a fried soft Flour Tortilla parcel, Tomato, Coriander & Lime Salsa (v)

Mediterranean Vegetable Kebabs; Courgette, Aubergine, Red Onion, Bell Pepper, Garlic & Cherry Tomatoes marinated in a Basil Pesto, Citrus flavoured Cous Cous (v)

Five Bean Chilli served in a fried Taco basket topped with Sour Cream & Chives (v)

Courgette, Mushroom, Sun dried Tomato & Pepper Tartlet, Tomato sauce (v)

**Dessert**

Belgian Chocolate Cheesecake

Milk Chocolate & Honeycomb Truffle Torte

Lemon & Passion Fruit Cheesecake

Baked Chocolate Chip & Caramel Cheesecake

Citron Tart

Profiteroles

Apple & Rhubarb Crumble with Custard

Sticky Toffee Pudding with Toffee Sauce & Custard

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Freshly Brewed Tea & Coffee

Served with Mint Crisps

Add a cheese course for £4.00 per person