



SPORTING DINNERS

FROM **£56 per person +VAT**

Celebrate your end of season in style at **the King Power Stadium**



Package includes:

- Free onsite car parking
- Room hire included
- Reception drink on arrival
- Three course sit down meal
- Half a bottle of house wine
- Cashless bar
- Complimentary WiFi for your social media coverage
- Experienced events team

Optional extras:

- Canapés
- Drinks package
- Additional AV equipment
- DJ available at additional cost

FOR MORE INFORMATION

PLEASE SPEAK WITH OUR TEAM

T 0344 815 5000 (Option 1, then Option 4) **E** levysalesupport@levy.co.uk

www.lcfc.com/conferences-events

Minimum number of 80. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more information.





THREE COURSE MENU

Starter

Both served with a freshly baked bread roll

Ham hock and black pudding terrine, soused vegetables, pickled mustard seed

Vegetarian Alternative

Cream of parsnip and apple soup, sourdough crouton, caper salsa verde (v)

Main

Braised beef featherblade, smoked tomato purée, mashed potato, roasted tomato

Vegetarian Alternative

Wild mushroom risotto, wild mushrooms, truffle mascarpone and kale pesto (v)

Desserts

Sticky toffee pudding, treacle sauce, date, orange and earl grey tea purée (v)

Tea and coffee

In addition a full cheese course is available, at £10 per person



In the UK today, an average lunch or dinner has a carbon footprint of approximately 1.6kg CO2e. An adult needs an average of 2000 kcals a day. We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. Events at our venue are operated by Levy UK & Ireland, sister company to Lime Venue Portfolio and part of Compass Group UK & Ireland.

(Menus subject to change - dependent on seasonal demand)



CANAPÉS MENU

Choose from: 3 for £10.00 (+ VAT), 4 for £12.00 (+ VAT), 5 for £14.00 (+ VAT)

Chilled pea soup (ve)

Whipped liver parfait

Beef carpaccio

Black pepper shortbread

Roasted houmous tart (ve)

Braised ox cheek

Parsnip and onion bhaji (ve)

Smoked paprika scone

Chorizo sausage rolls

Aubergine and chickpea fritter

Chicken and pistachio terrine

Honey and mustard pork belly

From canapés to desserts, we calculate the carbon footprint of each dish.

Dishes are categorised 'Low', 'Medium' and 'High', giving you the option to choose the dishes that your guests will love and are better for the planet.

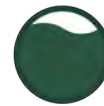
Please ask a member of our expert event team for more information.



Low
0.1-0.5 kg CO₂e
Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals.



Medium
0.6-1.5 kg CO₂e
Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO₂e.



High
1.6+ kg CO₂e
Meals with a high climate impact have a higher carbon footprint than the average lunch or dinner in the UK.



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