



BANQUETING MENU

Feast in style at the King Power Stadium, our spectacular venue

From
£42
PP +VAT

Includes

- Exclusive room hire
- Three course meal
- Complimentary parking and Wi-Fi
- Dedicated event planner

Ask about our package upgrades

Our menus are colour-coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.



This means the dish has been calculated by FoodSteps to help you make the right decision for you, and the planet.



0344 815 5000 (option 1 then option 4)
levysalessupport@levy.co.uk
lfc.com/conferences-events










Minimum of 60. Price valid from 28th September 2024 – 30th September 2025. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info. Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.

BANQUETING MENU







Choose one from the following

STARTERS

-  Dinner Roll and English Butter 205kcal
-  Roasted Garlic and White Onion Soup, Smoked Paprika and Cheddar Crouton V 338kcal
-  Cumin-Scented Parsnip Soup, Coriander Oil VE, NGCI 102kcal
-  Pressed Smoked Ham, Charred Pineapple, Manchego Cheese, Chorizo Mayo, Preserved Tomato 501kcal
-  Confit Beetroot Terrine, Pickled Golden Beets, Parsley Oil, Coconut and Horseradish Gel, Brioche and Herb Crumb, Crispy Kale VE 367kcal
-  Green Harissa Tempura Cauliflower, Preserved Tomato, Honey Yoghurt, Coriander V 366kcal £2.50 supplement
-  Curry Cured Cod, Sweet Mango, Cumin Cracker, Yoghurt, Apple Soaked Raisins, Lentils 352kcal £2.50 supplement

Choose one from the following

MAINS

-  Garlic and Thyme Chicken, Mashed Potato, Honey Roasted Carrots, Broccoli, Onion Ketchup, Jus 566kcal
-  Soy Roasted King Oyster Mushroom Wontons, Coriander VE 312kcal
-  Stuffed Apple and Golden Raisin Chicken Breast, Miso Roasted Cauliflower, Crispy Noodles, Coconut Lemongrass Sauce 853kcal
-  Poached English Duck Egg, Smoked Pickled Leek, Artichoke Velouté NGCI V 548kcal
-  Pan Fired Hake, Smoked Langoustine Bisque, Crème Fresh Mash, Charred Spring Onion, Apple Pickled Silverskins NGCI 784kcal £5 supplement
-  Rosemary Cured Lamb Rump, Worcester Lamb Bun, Date Purée, Honey Carrot, Mash and Redcurrant Jus 753kcal £5 supplement

Adults need around 2000 Kcal per day

V Vegetarian VE Vegan NGCI Non Gluten Containing Ingredients NDCI Non Dairy Containing Ingredients



0344 815 5000 (option 1 then option 4)
levysalessupport@levy.co.uk
lfc.com/conferences-events



Minimum of 60. Price valid from 28th September 2024 – 30th September 2025. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info. Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.

Choose one from the following

DESSERTS

- D** Blackberry Meringue, Spice Blackberry, Clove and Miso Crumb VE 264kcal
- B** Winter Spiced Pear Sponge, Rum and Miso Caramel, Anglaise VE 781kcal
- C** Homemade Chocolate Brownie, Chantilly, Chocolate Crumb VE 421kcal
- D** Selection of Cheese, Seeded Crackers and Homemade Seasonal Chutney 526kcal **£5 supplement**

ADD

CANAPÉS

£14PP - THREE CANAPÉS PER PERSON

- A** Crispy Rice, Nori, Carrot Lox, Creamed Wasabi and Thai Basil NGCI 84Kcal
- B** Beetz Bhaji, Chilli and Mango Purée, Poppadum and Coriander VE 227Kcal
- C** Fried Polenta, Sautéed Wild Mushroom, Garlic, Thyme, Red Onion and Maple Marmalade VE 92Kcal
- B** Compressed Watermelon, Feta, Basil and Basil Foam VE, NGCI 79Kcal
- B** Chicken Parfait, Challah Toast, Apple and Date Chutney, Chicken Crackling 304Kcal
- D** Chicken Caesar Parmesan Cup 142Kcal
- B** Beer Battered Cod Bite, Minted Pea Purée, Salt and Vinegar Chip 156Kcal
- C** Beetroot and Feta Arancini V 100Kcal
- E** Smoked Trout Tartare 31Kcal
- D** Chilli Glazed Pork Belly 175Kcal
- C** Brie and Cranberry Tart V 337Kcal



Adults need around 2000 Kcals per day

V Vegetarian VE Vegan NGCI Non Gluten Containing Ingredients NDCl Non Dairy Containing Ingredients



0344 815 5000 (option 1 then option 4)
levysalesupport@levy.co.uk
lcf.com/conferences-events

