

# Food Moments

at Headingley Stadium



For illustrative purposes only





# Our Philosophy

At Headingley Stadium we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for conferences, exhibitions, awards dinner and weddings, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Headingley Stadium is leading the way in delivering great-tasting food that takes pride of place and exceptional service with confidence.

## CONFIDENT

Having confidence in our craft and ability is key. Our team always applies their own talent to create food they are proud of and that tastes amazing.

## CREATIVE

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

## CONSIDERED

Our food design is always well considered, relevant to the audience and delivers quality at every price point.



# Passionate Foodies

Our culinary specialists have a genuine desire to create inspirational food and drink and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Executive Chef, Darren Kelly

INTRODUCING OUR

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# Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.







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Menu prices valid from January 2025.

All costs are inclusive of VAT at the prevailing rate and may be subject to change due to market trading conditions. Please note, products may vary due to seasonality.



MORNING

# Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



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MORNING

# Breakfast Club

## BREAKFAST

- Tea and coffee
- Selection of fruit juices (per litre)
- Blueberry Bircher pots **V**
- Bacon brioche roll
- Cumberland sausage brioche roll
- Plant based sausage brioche roll **ve**
- Egg brioche roll **V**
- Croissants and Nutella **V**
- Raspberry vegan croissant
- Selection of mini-Danish pastries **V**
- Fresh fruit platter **ve**
- Fresh fruit bowl

## AMERICAN STYLE BREAKFASTS

- Buttermilk fried chicken, waffles, hot honey
- Blueberry muffins **V**
- Fluffy pancakes, sweet cured bacon, maple syrup
- Sausage patty, egg and cheese muffin **V**

**V** VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.  
SOME VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE INCLUSIVE OF VAT.



MORNING

# Breakfast Club

ALL SERVED BUFFET-STYLE




## FULL ENGLISH

Sykes House Farm pork sausage, bacon, scrambled egg, beans, black pudding, grilled tomato, mushroom and toast served with tea and coffee

## CONTINENTAL BREAKFAST

- Tea and coffee
- Selection of Danish pastries, croissants, mini muffins
- Salamis, hams and sliced cheeses
- Greek yogurt with honey and granola
- Fruit juices
- Swiss muesli

## COFFEE BREAKS

- Biscuits
- Freshly baked cookies 
- Sliced loaf cakes 
- Protein bar and smoothies 
- Fresh fruit bowl

 VEGETARIAN  VEGAN

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NOON

# Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



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# Fork Buffet

1 MAIN, 1 VEGETARIAN MAIN, & 2 SIDES

## FORK BUFFET

Pulled lamb shoulder tagine, apricot, pomegranate, toasted almonds	Slow cooked Yorkshire beef stew, rosemary and horseradish dumplings
Braised shin of beef, mushrooms, ale and Yorkshire blue cheese shortcrust pie	Chickpea, spinach and apricot tagine, toasted almonds and pomegranate <span>ve</span>
Thai chicken curry with coconut and lemongrass	Truffle mac 'n' cheese brioche herb-crumb, crispy onions <span>V</span>
Lamb and rosemary meatballs, tomato and black olive and pesto sauce,	Crispy gnocchi, mustard and tarragon cream, wild mushrooms <span>V</span>
Sweet chilli beef, soy glazed broccoli and cashew nuts	Red pesto and ricotta tortellini, cherry tomatoes, basil oil <span>V</span>
Chicken tikka masala, mint raita, mini poppadums	
Prawn, salmon and cod pie, capers, cheddar cheese and leek potato topping	

## HOT SIDES

Sea salt and chive baby roast potatoes <span>ve</span>	Tenderstem, kale, beans and peas <span>ve</span>
Olive oil dressed penne pasta <span>ve</span>	Bombay potatoes <span>ve</span>
Carraway and maple roasted roots <span>ve</span>	Vegetable tabouleh <span>ve</span>
Cardamom scented rice <span>ve</span>	Sticky sweet and sour red cabbage, cinnamon, star anise <span>ve</span>
Hand cut potato wedges <span>ve</span>	

## COLD SIDES

Classic Caesar salad <span>V</span>	Greek salad with marinated feta cheese <span>V</span>
Green pesto farfalle pasta salad <span>V</span>	Balsamic glazed baby leaves <span>ve</span>
Artisan bread basket <span>ve</span>	Roasted vegetable orzo, lemon and coriander dressing <span>ve</span>

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# Light Bites

## LIGHT BITES

- Boards of freshly cut sandwiches with hand cut chunky potato wedges
- Boards of freshly cut sandwiches with artisan nuts and rice crackers
- Chef's soup of the day



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# Bowl Food

CHOOSE ANY 3 BOWLS

HOT

- Sticky glazed shin of beef, truffle creamed potatoes, crispy onions

Chicken jalfrezi, basmati rice, mini poppadom

King prawn laksa, coconut, spring onion

Moroccan style braised lamb, tabbouleh, pomegranate, tzatziki

Yorkshire beer battered cod, crushed peas, shoestring chips

Sykes House Farm pork sausage, grain mustard mash, onion gravy
- Pan fried fillet of seabass, pickled fennel, dill emulsion

Smoked haddock, Yorkshire cheddar rarebit, confit plum tomato

Pea and mint arancini, pecorino crisp, whipped goat's curd **V**

Pan fried gnocchi, forest mushrooms, pine nuts, Yorkshire blue cheese **V**

Vegetable jalfrezi, basmati rice, mini poppadom **ve**

3 cheese tortellini, tomato and basil ragout, olive tapenade **V**

COLD

- Yorkshire duck breast, pickled pear, charred corn

Creamy burrata, marinated heirloom tomatoes, rocket pesto **V**

Charred chicken Caesar, sourdough croutons, gem lettuce
- Superfood salad, kale, edamame beans, toasted seeds, pomegranate **ve**

Hot smoked salmon, pickled cucumber, wasabi

SWEET

- Apple and honey crumble, English custard **V**

Cinnamon rice pudding, mango, pistachio, toasted coconut **V**

Chocolate brownie, miso-caramel, chocolate ice cream **V**
- Fresh fruit salad, vanilla crème fraîche **ve**

Sticky toffee pudding, caramel ice cream **V**

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# Street Food Buffet

3 MAINS, 2 SIDES, & 1 SWEET

## MAINS

Char siu pork belly bao bun, coriander and sesame slaw	Loaded nachos with chilli, guacamole, salsa and sour cream <b>V</b>
Buttermilk chicken wings, buffalo sauce, Yorkshire blue cheese dressing	Pulled pork mac 'n' cheese
Korean barbecue fried chicken waffle cone, chilli and spring onion	Chicken and pork gyros with tzatziki
Pulled beef brisket loaded fries, cheddar cheese sauce, spring onion, sour cream	Smashed burger sliders, bacon, barbecue and Monterey Jack
Pulled lamb biryani, chotta naan and raita	Crispy prawn taco, pineapple and coriander salsa
Crispy katsu chicken curry and rice	Jerk chicken, rice and peas

## VEGGIE MAINS

Korean fried cauliflower wings <b>ve</b>	Sweet potato and spinach biryani, chotta naan and raita <b>ve</b>
Loaded nachos with 3 bean chilli, guacamole, salsa and sour cream <b>ve</b>	Loaded onion bhajis, mango chutney, mint raita <b>ve</b>
	Truffle mac 'n' cheese <b>V</b>

## SIDES

Parmesan and truffle triple cooked chips <b>V</b>	Mexican style street corn <b>V</b>
Salt and pepper roast potatoes <b>ve</b>	Asian spiced slaw <b>ve</b>
Patatas bravas <b>ve</b>	Mixed garden salad <b>ve</b>

## SWEET

Chocolate and cherry waffles, cream <b>V</b>	Baked American cheesecake with fruit and cream <b>V</b>
Cinnamon sugared churros, chocolate and toffee sauce <b>V</b>	Portuguese custard tarts <b>V</b>

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# Finger Buffet

BOARDS OF FRESHLY CUT SANDWICHES PLUS 4 OF THE BELOW OPTIONS

## FINGER BUFFET

Hand rolled pork and herb sausage rolls	Beetroot falafel, tzatziki, red onion salsa <b>ve</b>
Southern fried chicken goujons, lemon and black pepper mayo	Tomato, feta and spinach tarts <b>V</b>
Sea salted chunky potato wedges <b>ve</b>	Halloumi fries with sweet chilli jam <b>V</b>
Vegetable samosa, sweet chilli sauce <b>ve</b>	Tomato and basil bruschetta <b>ve</b>
Salt and pepper chilli chicken wings, chilli and spring onion	Flavoured hummus and pitta <b>ve</b>
Vegetable gyoza, hoisin sauce <b>ve</b>	Wild mushroom, Yorkshire blue cheese quiche <b>V</b>
Crispy mac 'n' cheese bites, truffle mayo <b>V</b>	Antipasti, marinated peppers and artichokes, sliced hams, focaccia, olives, pickles
	Penne pasta, tomato salsa, Nocellara olive salad <b>V</b>



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NOON

# Canapés

CHOOSE ANY 4 CANAPES

## CANAPÉS

Beef fillet, black pepper, ponzu, soy and ginger

Mini fish, chunky tartar sauce

Cajun spiced king prawn, saffron mayonnaise

Smoked mackerel pâté, horseradish  
crème fraîche crostini

Lobster thermidor tartlet

Harissa lamb kofta, minted honey, tzatziki

Pork and black pudding bon bon, burnt apple gel

Pork belly bites, hot honey, chimichurri

Beetroot cured salmon, cucumber relish, sour cream

Braised beef and mustard yorkies

Chicken satay, toasted coconut

Nduja and pecorino arancini, basil emulsion

Falafel, hummus, tahini mayo **ve**

Vegetable pakora, mango, yogurt **ve**

Cherry tomato, mozzarella, basil galette **ve**

Smoked cheddar, apple leek tart **V**

Porcini mushroom arancini, truffle mayonnaise **V**

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NIGHT

# Dinner is Served

Evening is your time to impress everyone that matters,  
with trendy hot and cold bowls, exquisite canapés,  
or three courses of scrumptiousness.



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NIGHT

# Starters

Dinner is Served

## STARTERS

Smoked haddock, cheddar cheese, spring onion arancini, dill oil, aioli

Confit chicken and ham terrine, house piccalilli, sourdough

Seared Yorkshire duck breast, beetroot and hazelnut

Hot smoked salmon Caesar salad, crispy quail egg, focaccia croutons

Teriyaki glazed Yorkshire belly pork, sesame slaw

Scottish smoked salmon, mascarpone, capers and new potato salad, toasted rye bread

Beef fillet tataki, ponzu dressing, sweet and sour onion

Pea panna cotta, brown crab mayonnaise, pickled cucumber, sesame and maple tuile

Sweet potato, coconut and chilli soup, bhaji onions **ve**

Wild mushrooms, truffle, ricotta, tarragon, toasted brioche **v**

Marinated heritage tomatoes, creamy burrata, pesto, toasted sourdough **v**

Rosary ash goat's cheese tart, sweet onion marmalade **v**

Leek and potato soup, grilled cheese crostini **v**

Roast plum tomato and basil soup, garlic and herb croutons **ve**

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# Main

ALL MEAT AND POULTRY FROM SYKES HOUSE FARM WETHERBY

## MAIN

Rump of beef, dauphinoise potatoes, green beans, Diane sauce

Fennel cured pork belly, buttered greens, creamed leeks, garlic creamed potatoes, cider jus

12 hour braised feather blade of beef, truffle pomme purée, cumin roasted roots

Hand carved striploin of beef, beef fat fondant potato, seasonal vegetables, Yorkshire pudding

Fillet of beef, buttered spinach pink peppercorn jus, boulangère potatoes, seasonal vegetables, merlot jus

Rosemary roasted chicken supreme, bubble and squeak potatoes, pancetta crisp, seasonal vegetables

Rack of Yorkshire bred pork, black pudding and grain mustard mash, maple glazed vegetables

Pan fried chicken breast, gratin potatoes, wild mushrooms, rainbow carrots, sweetheart cabbage

Seared lamb rump, lamb shoulder croquette, pistachio pesto, sprouting broccoli

Best end of lamb, lamb belly bon bon, rosemary and mint crushed new potatoes, glazed carrots and fine beans

Miso glazed fillet of sea bream, soy and ginger noodles, sesame pak choi

Roasted salmon fillet, nduja pimento and borlotti bean stew, crispy kale

Pan fried sea bream, saffron potatoes, mustard and tarragon cream sauce, petit poi

## VEGETARIAN ALTERNATIVES

Wild mushroom ravioli, pesto, pine nuts, tenderstem broccoli

Mediterranean vegetable tart tatin, balsamic glazed cherry tomatoes, basil oil ve

Malaysian style spinach and cauliflower curry, sweet potato pakora, Jasmine rice ve

Parmesan risotto, lemon, ricotta, truffle V

Pan fried potato gnocchi, sun dried tomato and nocellara olive ragout ve

Tandoori roasted cauliflower, green lentil, sweet potato and spinach dhal, coriander and mint yogurt ve

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NIGHT

# Sweet

## SWEET

Chocolate and hazelnut tart, miso caramel, whipped clotted cream

Brioche butter pudding, dark chocolate, marmalade, vanilla bean ice cream

Double chocolate brownie, malted milk chocolate crèmeux, coffee cream

Apple and berry crumble, thick English custard

White chocolate cheesecake, honeycomb, caramelised chocolate

Custard panna cotta, sour cherry, Bakewell crumble

Glazed lemon tart, raspberry pavlova cream

Irish cream crème brûlée, shortbread biscuits

Caramel custard tart, salted caramel ice cream, praline

Lemon and yuzu posset, ginger snap crumb, crushed meringue

Vegan chocolate torte, fresh fruit, plant-based cream

Cheese and biscuits

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## MORNING, NOON & NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.