

Food Moments

at Emirates Old Trafford



For illustrative purposes only



Our Philosophy

At Emirates Old Trafford home of Lancashire Cricket, we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for conferences, concerts, dinners, matchday or once-in-a-lifetime events, 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, Emirates Old Trafford are leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

<p>CONFIDENT</p> <p>Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.</p>	<p>CREATIVE</p> <p>Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.</p>	<p>CONSIDERED</p> <p>Our food design is always well considered, relevant to the audience and delivers quality at every price point.</p>
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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.



Nic Ashurst, Executive Chef



INTRODUCING OUR

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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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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Refreshments & Savoury Snacks

WELCOME YOUR GUESTS WITH A FRESH TEA, COFFEE OR JUICE TO QUENCH THEIR THIRSTS, PAIR WITH A SAVOURY SNACK FOR A MID-MORNING TREAT

TIME FOR A BREW

Freshly brewed tea and coffee

Freshly brewed tea and coffee and a selection of biscuits

Freshly brewed tea and coffee and assortment of mini-Danish pastries

Jugs of fresh fruit juice

Unlimited freshly brewed tea and coffee

SAVOURY SNACKS

Chocolate and hazelnut protein bites **ve**

Tumeric shot **ve**

Honey and bergamot granola bar **v**

Croque monsieur – Emmental cheese and Yorkshire ham

Roasted tomato, pesto, cheddar croque **v** (VE option available)

v VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



Breakfast Club

BREAKFAST CLUB

Greek yoghurt, heather honey, toasted seeds, mixed fruit granola

Crispy bacon or Cumberland ring brioche roll

Plant based sausage and field mushroom brioche roll **ve**

Toasted bagels

Scottish salmon, scrambled egg, spinach

Portobello mushroom, cherry tomato **v**

Scrambled tofu, roasted mushrooms, cherry tomato **ve**

ELEGANT CONTINENTAL BREAKFAST PACKAGE (MAXIMUM 50 COVERS)

Seasonal fruit platter **ve**

Toasted bagel, smoked salmon, scrambled egg, spinach

Pain Au Chocolat or chocolate croissant **v**

Toasted bagel, Portobello mushroom, cherry tomato **v**

Mixed berry / blueberry crumble / salted caramel muffins (choose one item)

Fruit juices

Greek yoghurt, heather honey, toasted seed, mixed fruit granola **v**

Freshly brewed tea and coffee

BAKERY & FRUIT

Bowl of seasonal fruit (per piece) **ve**

Assortment of mini-Danish pastries (3 per person) **v**

Croissant roll, Pastrami, Emmental cheese, mustard mayonnaise, rocket

Sliced seasonal fruit platter **ve**

Mixed berry / blueberry crumble / salted caramel muffins (choose 1 item)

Pain Au Chocolat or chocolate croissant **v**

Raspberry croissant **ve**

v VEGETARIAN **ve** VEGAN

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Life-changing impact.

Upgrade your biscuit to a Half the Story biscuit



100,000+ biscuits made, that's
1,000+ hours of real Living Wage work

created so far by Sodexo! Live's partnership with Half the Story

Each pack of these delicious, handmade shortbreads helps create supportive employment for people facing homelessness and other barriers to work.

Speak to your account manager about creating even more.

v VEGETARIAN **ve** VEGAN

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NOON

Quick Eats

BOARDS OF BUILT, ROLLED AND CARVED SANDWICHES,
ROOT VEGETABLE CRISPS AND A MUG OF HOT SOUP

MUGS OF SOUP

Red pepper and sweet potato, coconut,
garlic croutons **V**

Slow roasted tomato and Dorset watercress pesto **ve**

Chef's seasonal soup of the day **V**

Spiced roasted Poskitts Farm carrot and red lentil **ve**

Cheshire leek and potato with Little Town Dairy
crème fraiche and chives **V**

WHY NOT ADD A SALAD TO YOUR FOOD

SALADS – CHOOSE 2 SCRUMPTIOUS SALADS

New potatoes, spring onion, capers, cold pressed
rapeseed oil, tarragon and mustard dressing **ve**

Cous cous, roasted Prescott Farm cauliflower,
chickpeas, cumin, chili and ginger dressing **ve**

Tabbouleh salad, tomatoes, cucumber, onions,
parsley, mint, oil dressing **ve**

Super green salad, baby gem, edamame beans,
peas, cucumber, celery, spring onion, basil, mint,
avocado yoghurt dressing **V**

Little gem lettuce, cucumber, shaved fennel,
apple, Worthington Farm beets, mustard and
maple yoghurt dressing **ve**

Greek salad, black olives, cherry tomatoes,
vegan feta cheese, oregano and lime dressing **ve**

Panzanella salad, rocket, mozzarella, tomatoes,
roasted red peppers, red onion, basil, ciabatta,
olive oil **ve**

EVEN MORE CHOICE

WHY NOT CHOOSE 2 (1 HOT AND 1 COLD) ITEMS FROM OUR
FINGERS AND THUMBS SELECTION TO ENHANCE YOUR OFFERING

V VEGETARIAN **ve** 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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NOON

Grab & Go

DELEGATE LUNCH BAGS

4 ITEM LUNCH BAG

Selection of boxed sandwiches

Piece of whole fruit

Bag of crisps

A can of still mineral water

5 ITEM LUNCH BAG

Selection of boxed sandwiches

A can of still mineral water

Bag of crisps


A muffins or flapjack


Piece of whole fruit

CHEF'S SANDWICH SELECTION

Bacon, lettuce and tomato

Tuna mayonnaise and salad


Mature cheddar cheese Ploughman's 

Egg and cress 

Roast chicken and salad.

PREMIUM SANDWICH SELECTION

Chicken bacon baguette

Caprese focaccia 

Salmon and cream cheese bagel

Mexican birria sweet potato wrap 

Pastrami and pickles focaccia

 VEGETARIAN  VEGAN

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Time for Lunch

Knives & Forks

PICK ONE OF OUR TASTES OF THE GLOBE THEN ONE NUMBER FROM THAT SECTION AND A SWEET TREAT

NORTHERN SOUL

Artisan breads, steamed broccoli, green beans, Scarisbrick kale, pumpkin seed and lemon pesto ^{ve}
 Little gem lettuce, cucumber, shaved fennel, apple, beetroot salad, mustard and maple yoghurt dressing ^{ve}

- | | |
|--|--|
| <p>1 Slow cooked tender lamb hot pot, thyme and butter potato topping, pink peppercorn, star anise pickled beetroot</p> <p>Roast root vegetable and lentil hot pot ^{ve}</p> | <p>4 Peppered beef steak, baby onion, Manchester ale, short crust pastry lid</p> <p>Peppered vegan meatballs, baby onion, Manchester ale, vegan pastry lid ^{ve}</p> |
| <p>2 Slow cooked Cheshire beef shin ragu, potato gnocchi dumplings, red Leicester cheese crumb</p> <p>Butternut squash, pine nuts, cavolo nero, gnocchi ^{ve}</p> | <p>5 Leek and fish mornay pie, crispy diced potato topping</p> <p>Creamy spinach, lentils, oyster mushrooms, crispy diced potato topping ^{ve}</p> |
| <p>3 Creamy chicken, leek, West Lancashire mushroom casserole, crispy filo topping</p> <p>Creamy Quorn, leek, West Lancashire mushroom casserole ^{ve}</p> | |

CURRY MILE

Fragrant Biryani rice ^{ve} Kachumber and chickpea salad ^{ve} Mini Garlic Naan ^{ve} Poppadom, mango chutney, raita ^v

- | | |
|--|--|
| <p>1 Keralan beef curry, spiced aubergine, tamarind, tomato, coriander</p> <p>Cumin spiced red lentil and coconut dhal, aubergine pickle ^{ve}</p> | <p>4 Tandoori North Atlantic cod, Balti sauce, natural yoghurt, fresh coriander</p> <p>Quorn, cauliflower and pepper Balti, coconut yoghurt, fresh coriander ^{ve}</p> |
| <p>2 Slow cooked lamb rogan josh, onion, tomato, spinach, potato</p> <p>Sweet potato massaman curry, lime leaves, yoghurt dressing ^{ve}</p> | <p>5 Chicken makhani curry, toasted almonds, Kashmiri chilli yoghurt</p> <p>Paneer makhani curry, toasted almonds, Kashmiri chilli yoghurt ^v</p> |
| <p>3 Chicken Dopiaza, yellow peppers, tomato, fenugreek leaves</p> <p>Tofu Dopiaza curry with yellow peppers tomato, sugar snaps ^{ve}</p> | |

^v VEGETARIAN ^{ve} VEGAN

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Knives & Forks

PICK ONE OF OUR TASTES OF THE GLOBE THEN ONE NUMBER FROM THAT SECTION AND A SWEET TREAT

CHINA TOWN

Jamine rice, mixed stir fry vegetables, Asian slaw, prawn crackers

- | | |
|---|---|
| <p>1 Panko chicken breast, Katsu curry sauce, daikon radish, vegetable gyoza
Plant based chicken breast, Katsu curry sauce, daikon radish, vegetable gyoza ve</p> <p>2 Red Thai beef curry, pepper, aubergine, broccoli, mangetout
Yellow Thai Curry, pak choi, peppers, green beans, cauliflower ve</p> <p>3 Mongolian beef, red peppers, broccoli, kale, garlic and sesame dressing
Mongolian tofu, red peppers, broccoli, kale, garlic and sesame dressing ve</p> | <p>4 Sweet and sticky pork Char Sui, spring onion, green beans
Sweet and sticky tofu Char Sui, spring onion, green beans ve</p> <p>5 Thai Panang fish curry, lemongrass, peppers, mange tout, kaffir lime, crispy noodles
No fish bites Panang curry, lemongrass, peppers, mange tout, kaffir lime, crispy noodles ve</p> |
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EUROPEAN

Caramelised red onion smashed potatoes, broccoli, green beans, savoy cabbage with basil oil, mixed baby leaf, plum cherry tomatoes, red onion, parmesan, Italian vinaigrette, garlic and herb ciabatta

- | | |
|---|---|
| <p>1 Chicken Parmigiana, marina sauce, fresh oregano, mozzarella, parmesan
Aubergine Parmigiana, marina sauce, fresh oregano, mozzarella, parmesan ve</p> <p>2 Slow cooked beef, sweet paprika, peppers, pearl onions, sour cream, parsley
Wild mushroom and spinach stroganoff, red pepper, plant-based Dijon cream sauce ve</p> <p>3 Parmesan chicken and spinach Rigatoni, tomato, garlic, paprika</p> | <p>Baked vegan feta, butternut squash, cherry tomatoes, spinach rigatoni ve</p> <p>4 Slow cooked pork belly, pork and leek sausage cassoulet, borlotti beans, white wine, cream
Slow cooked jackfruit, leek cassoulet, borlotti beans, white wine, plant-based cream ve</p> <p>5 Ultimate macaroni cheese, cheddar, parmesan, ricotta, mozzarella, creamed spinach, field mushroom, crispy onion, herb crumb (VE version available)</p> |
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V VEGETARIAN **ve** VEGAN

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WORLD

Cumin roasted vegetable couscous, feta, chickpea, courgettes, peppers, pomegranate salad, Kobez flat breads **V**

- | | |
|--|--|
| <p>1 Slow cooked chicken tagine, chickpeas, apricots, olives, toasted almonds
Butternut squash and aubergine tagine, chickpea, apricots, olives, toasted almonds ve</p> <p>2 Jamaican Jerk chicken goujons, corn fritter, pineapple and chilli salsa
Jamaican Jerk "NO" chicken, pineapple and chilli salsa ve</p> | <p>3 West African beef and peanut stew
West African sweet potato and peanut stew ve</p> <p>4 Lamb Moussaka, aubergine, red peppers, puy lentils
Vegetable moussaka, aubergine, red peppers, puy lentils ve</p> |
|--|--|

SWEET TREATS

Fruit scone, jam, whipped cream

Afternoon tea mini cake selection

A selection of mini-Jam or chocolate Beignets, mini doughnut crodets

Sliced fruit platter

V VEGETARIAN **ve** VEGAN

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NOON

Fingers & Thumbs

A SELECTION OF FRESHLY CUT SANDWICHES AND WRAPS

MAINS

CHOOSE 2

Buttermilk chicken tenders, chilli jam, miso mayo

Loaded BBQ pulled pork nachos, cheese, salsa, spring onions

Gochujang fried chicken, steamed green vegetables, spring onion, sesame

Loaded fries, crispy fish goujons, Sriracha, kewpie mayo

Tandoori chicken skewers, coriander mint yoghurt, tandoori ketchup dip, shredded iceberg lettuce, lemon

Ham Hough cheddar and pickle sausage roll, maple wholegrain mustard dip

Ras El Hanout Lamb Kofta skewer, pomegranate salad, sumac, yoghurt

Lamb and vegetable samosas, mango and onion chutney

Buffalo cauliflower wings, blue cheese dip **V**

Hot honey chicken tenders, sesame seeds, coriander

SIDES

CHOOSE 1

Bombay rice salad, onion bhaji scraps

Sweet potato wedges, sweet paprika, sweet red peppers, rocket

Leek and Shropshire blue cheese tarts, spiced tomato chutney

Hand cut seasoned potato wedges, crispy onion, sour cream, chive

Vegetable gyoza salad, pickled cucumber, radish, soy, ginger, sesame dressing **ve**

SALAD

CHOOSE 1

Giant couscous salad, heritage plum tomato, baby courgettes, feta

Masala seasoned potato bites

Panzanella salad, tomatoes, cucumber, red onion, basil, ciabatta, olive oil

Bang Bang rice, carrot, cucumber, peanut soy dressing

Red cabbage, apple and sultana coleslaw

SWEET TREATS

CHOOSE 1

Fruit scone, jam, whipped cream

Selection of mini-Jam or chocolate Beignets, mini doughnut crodets

Afternoon tea mini cake selection

Sliced fruit platter

EVEN MORE CHOICE

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NOON

Grazing Tables

A SELECTION OF DELICIOUS SALADS AND DESSERTS

MINIMUM ORDER OF 50

SALAD

Cous cous, roasted Prescott Farm cauliflower, chickpeas, cumin, chili and ginger dressing **ve**

Tabbouleh salad, tomatoes, cucumber, onions, parsley, mint, oil dressing **ve**

Greek salad, black olives, cherry tomatoes, vegan feta cheese, oregano and lime dressing **ve**

Super green salad, baby gem, edamame beans, peas, cucumber, celery, spring onion, basil, mint, avocado yoghurt dressing **V**

Panzanella salad, rocket, mozzarella, tomatoes, roasted red peppers, red onion, basil, ciabatta, olive oil **V**

DESSERT

White chocolate and raspberry roulade, fruit compote

Vanilla panna cotta, macerated plum, rosemary shortbread crumb

Dark chocolate delice, cherry whipped cream, chocolate sauce

Toffee and pecan roulade, fresh raspberries, Chantilly cream

Selection of mini beignets, crodets and cake pops

V VEGETARIAN **ve** VEGAN

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NOON

Lunch On The Go

POKE, BURRITO & BUDDHA BOWLS
PERFECTLY PACKAGED MEAL IN A BOWL FOR YOUR EVENT

CHOOSE 1 BOWL AND 2 OPTIONS FROM THE RELEVANT SECTION

POKE BOWLS

Jasmine rice, cucumber, carrot, vine ripe tomatoes, pickled red cabbage, mango, edamame, radish, sesame seeds

Teriyaki chicken, spring onion, red chillies

Teriyaki oyster mushroom and crispy tofu **ve**

Korean BBQ pulled beef brisket, kimchi

Beetroot falafel and houmous, light tahini dressing **v**

Lemon and dill smoked salmon, watercress,
crème fraiche potato salad

BUDDHA BOWLS

Biryani Rice, avocado, kachumber, chickpea, carrot ribbons, pomegranate, lime coconut yoghurt

Chicken Karaage, Miso mayo, Asian slaw

Hoisin and ginger sticky beef meatballs,
spring onion, sesame

Tandoori chicken tenders

Crispy spiced Paneer skewers **v**

Chilli, lemon and garlic king prawns, confit garlic aioli

BURRITO BOWLS

Mexican Rice, black beans, sweetcorn salsa, spinach, cherry tomatoes, guacamole

Chipotle shredded chicken, tortilla chips,
jalapeños, sour cream

Fajita spiced mixed beans, sliced peppers, onions,
mushrooms, coriander **ve**

Blackened salmon

Nacho coated cheese bites **v**

Smoky pulled pork, crunchy apple coleslaw

v VEGETARIAN **ve** VEGAN

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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.



For illustrative purposes only



For illustrative purposes only

NIGHT

Canapés

PICK 1 FROM EACH SECTION

LAND

Flat iron brioche, red onion chutney, fresh horseradish, micro greens

Mini chicken club sandwich

Smoked duck, blue cheese, quince jelly

Beef fillet, mushroom duxelles, Dijon mayo, garlic chives

Gochujang chicken karaage sesame lollipops

Pastrami bagel, Swiss cheese, sauerkraut, mustard mayo

Harissa lamb kofta, agave, pistachio, pomegranate

Mini Naan and Tandoori Chicken, mango chutney, mint and coriander yoghurt

Char sui sticky belly pork bite, popped rind

SEA

Salmon gravlax cone, avocado mousse, yuzu pearls, viola petals

Thai mackerel blini, sweet chilli red peppers

Salt and vinegar rosti, crushed peas, scampi

Charred king prawn, avocado and wasabi mousse, cucumber relish

Gentlemen's relish, smoked salmon and herb rolls

FIELD & FOREST

Whipped goats cheese, beetroot jam, toasted hazelnuts tart **V**

Manchester ale rarebit crostini, house brown sauce, Quails egg **V**

Courgette, pepper and red onion pakora, mango relish **ve**

Lancashire cheddar and tomato chutney Croque **V**

Sriracha glazed tofu, pickled shitake mushroom, rainbow vegetable salad, rice wine vinegar **ve**

Mushroom and truffle Arancini, basil pesto **ve**

Falafel bites, lime-pickled cucumber, whipped plant-based feta **ve**

V VEGETARIAN **ve** VEGAN

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NIGHT

Bowl Food

PICK 2 HOT OPTIONS AND ONE COLD
ADD A SWEET BOWL

HOT OPTIONS

Chipolata sausages, spring onion and mustard mash, creamed leeks

Gochujang chicken karaage, garlic and soy Asian greens, jasmine rice

Crispy cod tacos, Asian slaw, sriracha mayo, pink onions

Katsu chicken, cucumber and pickled ginger salad, jasmine rice

Lamb rogan josh, biryani rice, mini naan, mango chutney, onion seeds

Cumin spiced tofu, biryani rice, mango chutney, onion seeds **ve**

Confit salmon, saffron, lemon and petit pois risotto, cherry tomatoes, parmesan, watercress

Pan fried gnocchi, cream velouté, Shropshire blue cheese, pine nuts, tender stem broccoli **v**

Braised beef brisket, Dauphinoise potato, creamed spinach, crispy shallots

Corned beef hash cake, rapeseed mayo, egg yolk gel, plum and apple chutney

Smoked paprika prawns, chorizo and potato salad, saffron aioli

Tarka Dal, vegetable pakora, mint coriander and coconut yoghurt, aubergine pickle, mini papadums **ve**

Crispy beef served with steamed greens, soy and ginger dressing

COLD BOWLS

Whipped burrata, figs, damson jelly, sticky pecan, ciabatta **v**

Smoked salmon, avocado cream, lemon dill and caper baby potato salad, lemon balm **v**

Panzanella salad, goat's cheese crouton, marinated peppers, cherry tomatoes, rocket, lemon dressing **v**

Smoked chicken Caesar, charred Cheshire baby gem, butter croutons, parmesan crisps

Chicken, red onion and herb terrine, spiced pear puree, pickled cauliflower and wholegrain mustard, tarragon crème fraiche

SWEET BOWLS

Sticky toffee pudding, clotted cream, honeycomb

Chocolate brownie, Cornish vanilla ice cream, chocolate sauce

Lemon drizzle cake, lemon curd Chantilly cream, meringue drops

v VEGETARIAN **ve** VEGAN

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NIGHT

Dinner

CHOOSE A STARTER, MAIN AND DESSERT
INCLUDES BREAD ROLLS TO START

1

CHOOSE YOUR STARTER

2

CHOOSE YOUR MAIN MEAL

3

CHOOSE A DESSERT

1

STARTER

LAND & SEA

Chicken and caramelised red onion herb terrine, black garlic puree, curly endive, sourdough croute

Smoked duck, Cropwell Bishop stilton, pickled walnut and date puree, chicory and blood orange salad

Ham hock terrine, golden beetroot piccalilli, golden raisins, celeriac puree, pickled shallots, red chard, croute

Chicken liver parfait, smoked chilli jelly, balsamic onions, brioche, micro greens

Smoked haddock herb and lemon fishcake, celeriac remoulade, saffron sauce, sumac, viola petals, affilia cress

Beetroot salmon gravlax, orange segments, blood orange gel, yuzu pearls, coral tuille, curly endive

FIELD & FOREST

Leek and blacksock cheese tart, vegetable crisps, tomato and mustard relish, balsamic onion, pickled shallots **V**

Whipped burrata, grilled peaches, agave, lemon oil, basil, ciabatta **V**

Ponzu marinated heirloom tomato quinoa tart, yuzu ricotta, green chutney, mint, sesame tuile
(V, VE version can be made)

Ras el hanout roasted cauliflower, zesty houmous, pomegranate, Moroccan green dressing, dukkha spice and seeds, coriander **ve**

Marinated aubergine carpaccio, courgette, carrot and red onion bhaji, pistachio, puffed amaranth, harissa coconut dressing **ve**

Mushroom, miso and chestnut parfait, pickled enoki, red onion chutney, pink shallots, roquette oil, grilled ciabatta **V**

Beetroot carpaccio, whipped goats' cheese, raspberry pearls, sticky hazelnut, roasted golden beets, candy beetroot crisps **V**

PREMIUM OPTION WITH SUPPLEMENT

Sea trout ballotine, tomato and saffron consume, chive oil, smoked yoghurt, Exmoor caviar, nasturtium

King prawn, smoked salmon, avocado cream, bloody Mary chutney, lemon gel, charred baby gem, granary butter crumb

V VEGETARIAN **ve** VEGAN

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MAIN EVENT

LAND & SEA

Pan fried chicken, truffle mash, tempura oyster mushroom, shallots, green beans, port cream sauce

Tandoori chicken breast, new potato saag, red pepper bhaji, cumin and onion fine beans, rich Balti sauce

French trimmed chicken, fondant potato, creamed spinach, king oyster mushroom, white wine jus

Lemon and thyme chicken supreme, lovage mash, caramelised cauliflower puree, charred lemon tender stem broccoli, chicken butter sauce

Lamb rump, mini hogget-Shepard's pie, pomme anna, minted green beans, sugar snaps and peas, lamb jus

Slow cooked lamb steak, mulled red cabbage, boulangère potatoes, wilted greens, balsamic and rosemary jus

Slow cooked beef daube crispy onions and chive, wholegrain mustard mash, baby leeks, beef sauce

Soy sesame, ginger pork belly, chicken gyoza and compressed rice, garlic and chilli Asian greens

Pan seared cod with salt and vinegar scraps, crushed pea and mint, potato rosti, samphire, tartare beurre blanc sauce

FIELD & FOREST

Feta, rainbow carrot and balsamic red onion tarte tatin, beetroot and orange puree, beetroot crisps, rocket ve

Spinach gnocchi, feta, golden beetroot, courgettes, red pepper cream sauce ve

Salt baked celeriac, Cornish sea salt caramel roasted onion, king oyster mushroom, braised lentils, red wine vinaigrette, crispy watercress ve

Leek and chestnut wellington, roasted shallots, baby carrots, celeriac puree, jus ve

Roasted Prescott Farm cauliflower steak and roscoff onion galette, miso forest mushrooms, ginger and squash puree, coriander oil ve

Stuffed aubergine, white bean and harissa pesto, squash fondant, spiced lentil, red pepper sauce ve

PREMIUM OPTION WITH SUPPLEMENT

Honey miso glazed short rib, sticky glaze, pomme anna, squash and ginger puree, charred pak choi

Beef striploin, butter fondant, celeriac puree, maple glazed baby carrots, red wine jus

Beef rump, pomme puree, sprouting broccoli, wild mushrooms and baby onions, crispy julienne fries, café au lait sauce

V VEGETARIAN ve VEGAN

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3

DESSERT

DESSERT

- Biscoff and miso caramel cheesecake, Biscoff crumb, blueberry and lime compote ve
- Pear Frangipane, toasted oat crumble, blackberry ripple cream, pear and cinnamon puree
- Dark chocolate and hazelnut sphere, orange coulis, caramelised orange and honeycomb
- Vanilla panna cotta, sticky peaches, gingerbread crumb, cinnamon tuile
- Sticky toffee pudding, vanilla cream, butterscotch sauce, sea salt fudge, candied pecans ve
- Lemon meringue tart, lemon gel, raspberry meringue Chantilly
- Dark chocolate and caramel pave, Belgian chocolate soil, roasted pistachio, raspberry sorbet
- Passion fruit delice, charred pineapple, mango and lime salsa, coconut shortbread crumb ve

PREMIUM OPTION WITH SUPPLEMENT

- Sticky toffee layered slice, miso caramel, clotted cream, caramel macron, Medjool date puree
- Dark chocolate and hazelnut croustillant, white chocolate ganache, hazelnut praline, blood orange gel, candied orange

TO FINISH

- Tea and Coffee
- Tea, coffee and mints
- After dinner truffle

SOMETHING CHEESY

A board of regional cheeses, biscuits, house chutney and grapes

V VEGETARIAN ve VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

Late Night Menu

MIDNIGHT ROLLS

Crispy bacon brioche roll

Cumberland sausage brioche roll

Plant based sausage and field mushroom brioche roll ve

All served with little pots of sauce, brown sauce and tomato ketchup.

MENU 1 – FINGER LICKIN GOOD

Salt and pepper chicken with chilies spring onion and salt and pepper seasoning

Korean BBQ, toasted sesame and spring onion

Southern fried chicken strips

Bang bang cauliflower bites ve

SIDES

Jalapeño poppers v

Skin on fries with piri piri sea salt ve

MENU 2 – MAMMA MIA

Sourdough pizza flat breads with a selection of toppings:

Margherita v

Pepperoni, chorizo and roasted pepper honey drizzle

Roast chicken, nduja and caramelised red onion

SIDES

Garlic and herb slices v

Rosemary rock salted skin on fries ve

v VEGETARIAN ve VEGAN

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Late Night Menu

MENU 3 – HOT DIGGITY DOG

Grilled Bratwurst sausage, brioche roll, sauerkraut, crispy onions, jalapenos and currywurst ketchup

American hotdog, brioche roll, American mustard, tomato sauce, crispy onions

Cod goujon in a brioche roll little gem tartar sauce.

Plant based hotdog in a brioche roll, sauerkraut, crispy onions, jalapenos and currywurst ketchup ve

SIDES

Battered onion rings v

Paprika skin on fries ve

MENU 4 – RETURN OF THE MAC

Mac 'n' cheese topped with:

Crispy cherry Coke beef

Buffalo chicken

Quorn buffalo chicken ve

SIDES

Battered onion rings v

Fries with a salt and pepper ve

v VEGETARIAN ve VEGAN

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Crew Catering

PLEASE CHOOSE ONE OF THE FOLLOWING MENU OPTIONS.
(MINIMUM ORDER OF 10)

MENU 1

Slow cooked beef ragu penne pasta bake

Plant-based meatball, tomato and basil pasta bake ve

Chopped garden salad ve

Garlic bread V

MENU 2

Selection of pies, pasties, including Vegetarian and Vegan selection served with:

Garden peas ve

Chantenay carrots ve

Mashed potatoes V

Gravy ve

MENU 3

Chicken, chorizo and tomato gnocchi

Mushroom, tomato and spinach gnocchi ve

Chopped garden salad ve

Garlic bread V

MENU 4

Cottage pie

Roasted root vegetable and lentil cottage pie ve

Pickled cabbage and beets ve

Crusty bread and butter V

V VEGETARIAN ve VEGAN

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Crew Catering

MENU 5

Crispy chicken pieces with jerk spiced BBQ sauce

Plant-based 'chicken' with jerk spiced BBQ sauce ve

Rice and peas ve

Mango and sweetcorn salsa ve

MENU 6

Selection of focaccia pizza with a tomato sauce, topped with cheese:

Choose 2 of the following: pepperoni, mushrooms, peppers, onions, ham, chicken, bacon, jalapenos, olives, BBQ pork, sweetcorn.

Tomato, vegan cheddar cheese and herb pizza ve

Seasoned skin on fries ve

Cajun red cabbage slaw ve

MENU 7

Jacket potatoes roasted with olive oil, sea salt and rosemary rub, served with a dressed side salad and condiment selection.

Choose up to 3 fillings (providing 1 filling per person)

Tuna mayonnaise

Coleslaw ve

Three bean chilli ve

Grated cheddar cheese V

Baked beans ve

Chilli con carne

V VEGETARIAN ve VEGAN

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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.



Old Trafford

