

Food Moments

at the American Express Stadium



For illustrative purposes only



Our Philosophy

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

Whether creating dishes for matchdays, conferences, awards dinners, private parties or once-in-a-lifetime events, our love of honest, well-sourced, 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, the American Express 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 are key. Our team always apply 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.



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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Menu prices valid from January 2026
All costs are exclusive 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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Breakfast Club

HOT BREAKFAST

Selection of mini pastries –
3 mini pastries, mixed varieties **V**

Crispy bacon in a crusty bun

Cumberland sausages in a crusty bun

Egg omelette in a crusty bun **V**

COLD BREAKFAST

Smoked salmon and cream cheese bagel

Smashed avocado and sundried tomato bagel **ve**

Natural yoghurt, berry compote and granola pot **V**

Coconut yoghurt, berry compote and granola pot **ve**

CONTINENTAL BUFFET

Mini pastries, mini muffins, fruit platter, berry bowls, yoghurt/berry/granola pots **V**

HOT BUFFET

Full English breakfast buffet
Smoked back bacon, Cumberland pork sausage, vegan sausage roasted tomato,
baked beans, hash browns, scrambled eggs, toasted bloomer bread with butter

(can also be plated per guest for a supplement)

V VEGETARIAN **ve** VEGAN

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

PRICES EXCLUDE VAT



Refreshments

CHANGE PLEASE

When is a cup of coffee, more than a cup of coffee? When it's a Change Please coffee.

Because Change Please coffee is where social enterprise and coffee expert's blend. Where every award-winning cup we brew - and every cup you buy - helps change someone's life for the better.

TIME FOR A BREW

Herbal teas, decaf and milk alternatives available

HEALTH KICKS

The Ultimate Booster - Pineapple, kale and coconut smoothie ve

Strawberry Split - Strawberries 'n' bananas and low-fat yoghurt V

Smashed - Avocado, banana, apple, ginger, turmeric ve

Plenish ginger shot ve

Plenish tumeric shot ve

Innocent smoothies ve

JUGS OF JUICE

Cloudy apple

Pink grapefruit

Cranberry

Smooth orange

V VEGETARIAN ve VEGAN

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Mid Morning

MID MORNIING

Freshly baked cookie **V**

Selection of 3 mini pastries

Cereal bar **V**

Sliced seasonal fruit platter **ve**
(for 10 people)

Bowl of seasonal fruit **ve**
(for 10 people)

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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Quick Eats

2 COURSE BUFFET

MONDAY/THURSDAY MENU

- Tandoori chicken thighs, masala sauce
- Paneer tikka, masala sauce **V**
- Onion pulao **ve**
- Charred tender broccoli **ve**
- Brighton house salad, balsamic vinegar **ve**

Assiette of mini cakes

TUESDAY/FRIDAY MENU

- Chicken and Mediterranean vegetable lasagne
- Feta, spinach and Mediterranean vegetable lasagne **V**
- Cajun and lime sweet potato wedges **ve**
- Sautéed greens, toasted almonds **ve**
- Brighton house salad, balsamic vinegar **ve**

Assiette of mini cakes

WEDNESDAY MENU

- Chicken with rigatoni, sun blushed tomato, mushroom, pesto cream
- Spinach gnocchi, sun blushed tomato, mushroom in pesto cream **V**
- Rosemary and garlic roasted new potato **V**
- Glazed chantenay carrot, green beans **ve**
- Brighton House salad, balsamic vinegar **ve**

Assiette of mini cakes

V VEGETARIAN **ve** VEGAN

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Sandwich Lunch

CHEF CHOICE OF 3 FILLINGS TO INCLUDE 1 MEAT OR FISH, 1 VEGETARIAN AND 1 VEGAN. SERVED WITH BAGGED CRISPS AND FRESH FRUIT BOWLS

SANDWICHES

Chicken salad and lime mayonnaise
Grilled chicken breast, cucumber, lime mayo, baby gem lettuce

Turkey and stuffing
Roast turkey, sage and onion stuffing, cranberry mayonnaise

Spicy tuna and jalapeños
Tuna, chilli mayo and jalapeños

Honey roast ham and grain mustard
Thick-cut honey roast Ham, wholegrain mustard mayo, rocket, pickled red onion

Ham, emmental and cornichon
Wiltshire ham, emmental, cornichons, dijon mayonnaise

BLT
Streaky bacon, mixed leaves, fresh tomatoes, mayonnaise

Mature cheddar ploughman's 
Mature cheddar, ale chutney, sliced tomato, salad leaves

Egg mayonnaise, rocket and avocado 
Free range egg mayonnaise, sliced avocado, rocket salad

Avocado, tomato and basil 
Smashed avocado, heritage tomatoes, basil leaves, vegan basil mayo

Premium Sandwich Lunch

CHOOSE 3 - SERVED WITH BAGGED CRISPS AND FRESH FRUIT BOWLS

BAGELS

Pastrami, dill pickles, emmental cheese, American mustard
Stacked pastrami, sharp dill pickles, melted emmental cheese, American mustard

Smoked salmon and cream cheese
Oak-smoked salmon, lemon cream cheese, cucumber ribbons

Ham, fig and goat's cheese
Cured ham, fig chutney, goat's cheese, rocket

WRAPS

Buffalo chicken wrap
Crispy chicken, buffalo sauce, celery slaw, blue cheese dressing

Duck and hoisin wrap
Shredded duck, hoisin sauce, mixed leaves, cucumber, grated carrot

Grilled halloumi and hot honey wrap 
Golden halloumi, roasted peppers, rocket, hot honey drizzle

Mediterranean veg and whipped feta wrap 
Chargrilled courgette, aubergine, roasted peppers, whipped feta

FOCACCIA

Caprese focaccia 
Buffalo mozzarella, heritage tomatoes, basil, balsamic glaze

Chicken pesto and mozzarella focaccia
Grilled chicken, mozzarella, pesto, sun-dried tomatoes, rosemary focaccia

Roast beef and caramelised onion focaccia
Slow-roasted beef, caramelised onion chutney, rocket, horseradish mayo

Bowl Food

2 HOT 1 COLD

HOT BOWLS

Chipolata sausages, spring onion and mustard mash, Harvey's ale gravy

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

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

Katsu chicken, katsu sauce, 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, bhaji crisp, mint and coriander coconut yoghurt, aubergine pickle, mini poppadoms **ve**

Crispy beef, steamed greens, soy and ginger dressing

COLD BOWLS

Whipped burrata, figs, carrot and ginger chutney, sticky pecan, ciabatta **V**

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

Chicken, red onion and herb terrine, spiced pear purée, pickled cauliflower, wholegrain mustard, tarragon crème fraîche

Panzanella salad, marinated peppers, cherry tomatoes, rocket, lemon dressing **ve**

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

SWEET

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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Salad Menu

SALAD OPTIONS

- Israeli cous cous, with heritage tomato and mixed herbs ve
- Apple, celery and walnut slaw V
- Hoi-sin noodle salad with beansprouts and cucumber
- Sticky korean rice salad, sweet potato and black onion seed capresse salad with torn mozzarella, tomatoes, basil and rocket V
- Bulgar wheat, roasted cauliflower, chickpeas, cumin, chilli and ginger dressing ve
- Wild rice, broccoli, edamame beans, sesame and soy dressing ve
- Kale and brussels sprout salad with walnuts, parmesan and lemon-mustard dressing roasted cauliflower with veggie bagna cauda, lentils, brown rice and pickled walnuts.
- Celeriac chimichurri salad ve
- Herb tabbouleh with pomegranate and za'atar dressing ve

- Fresh fruit bowls ve
- Seasonal berry bowls ve

TOPPER OPTIONS (SUPPLEMENT)

- Grilled lemon and herb chicken
- Sussex fishcake
- Grilled halloumi V
- Garlic and herb quorn pieces ve

V VEGETARIAN ve VEGAN

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Bar Food

- Mac and cheese with crispy bacon crumb
- Truffle mac and cheese, brioche crumb V
- Buttermilk chicken tenders, fries and buffalo hot sauce
- Beef chilli burrito, guacamole, pico de gallo, sour cream and Mexican rice
- Veggie bean burrito, guacamole, pico de gallo and Mexican rice ve



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V VEGETARIAN ve VEGAN

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Lite Bites

MAINS - CHOOSE 2

- Buttermilk chicken tenders, chilli jam, miso mayo
- Gochujang fried chicken, steamed greens, spring onion, sesame
- Tandoori chicken skewers, coriander and mint yoghurt, tandoori ketchup, shredded iceberg lettuce, lemon
- Ras el hanout lamb kofta skewer, pomegranate salad, sumac yoghurt
- BBQ pulled pork nachos, cheese, salsa, spring onions
- Crispy fish goujons, loaded fries, sriracha and Kewpie mayo
- Lamb and vegetable samosas, mango and onion chutneys
- Chicken tenders, hot honey, sesame seeds, coriander
- Buffalo cauliflower wings, blue cheese dip

SIDES - CHOOSE 1

- Bombay rice salad, onion bhaji scraps **V**
- Leek and Devonshire blue cheese tarts, spiced tomato chutney **V**
- Vegetable gyoza salad, pickled cucumber and radish, soy, ginger and sesame dressing **ve**
- Sweet potato wedges, paprika, sweet red peppers, rocket **V**
- Hand-cut potato wedges, crispy onion, sour cream and chives **ve**

SALAD - CHOOSE 1

- Giant couscous salad, heritage tomatoes, baby courgettes, feta **V**
- Panzanella salad, tomatoes, cucumber, red onion, basil, ciabatta, olive oil **ve**
- Masala potato bites **ve**
- Bang bang rice, carrot, cucumber, peanut soy dressing **ve**
- Red cabbage coleslaw, apple, sultana **ve**

SWEET TREATS - CHOOSE 1

- Fruit scone, jam, whipped cream **V**
- Afternoon tea cake selection **V**
- Mini jam and chocolate beignets, mini doughnut crodets **V**
- Sliced fruit platter **ve**

V VEGETARIAN **ve** VEGAN

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Poke Bowl

CHOOSE FROM POKE BOWL, BUDDHA BOWL OR BURRITO BOWL AND THEN 2 OPTIONS FROM THE RELEVANT SECTION

POKE BOWL

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

Teriyaki Chicken, spring onion, red chillies

Korean BBQ pulled beef brisket, kimchi

Lemon and dill smoked salmon, watercress

Teriyaki oyster mushroom, crispy tofu **V**

Beetroot falafel, houmous, light tahini dressing **ve**

BUDDHA BOWL

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

Chicken Karaage, miso mayo, Asian slaw

Tandoori chicken tenders

Chilli, lemon and garlic king prawns, confit garlic aioli

Hoisin and ginger sticky beef meatballs, spring onion, sesame

Crispy spiced Paneer skewers **V**

BURRITO BOWL

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

Chipotle shredded chicken, tortilla chips, jalapenos, sour cream

Smoky pulled pork, crunchy apple coleslaw

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

Nacho coated cheese bites **V**

Blackened salmon

V VEGETARIAN **ve** VEGAN

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NOON

Mid Afternoon

Mid Afternoon

MID AFTERNOON

Freshly baked cookies **V**

Chef choice traybake

Cereal bar **V**

Sliced seasonal fruit platter **ve**
(for 10 people)

Bowl of seasonal fruit **ve**
(for 10 people)

V VEGETARIAN **ve** VEGAN

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NIGHT

Dinner is Served

The evening is your opportunity to impress those who matter most, with stylish hot and cold bowl food, exquisitely crafted canapés, or an indulgent three-course dining experience.



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Canapés

PICK ONE FROM EACH SECTION

LAND

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

Mini chicken club sandwich

Smoked duck, blue cheese, quince jelly

Gochujang chicken karaage sesame lollipops

Pastrami bagel, Swiss cheese, sauerkraut, mustard mayo

Harissa lamb kofta, agave, pistachio, pomegranate

Tandoori chicken naan, mango chutney, mint and coriander yoghurt

Char siu sticky pork belly bite, popped rind

Beef fillet, mushroom duxelles, Dijon mayo, garlic chives

SEA

Salmon gravlax croustini, avocado mousse, pickled radish, 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 AND FOREST

Harveys ale rarebit crostini, in house brown sauce, pea shoots **V**

Sussex cheddar and tomato chutney croque **V**

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

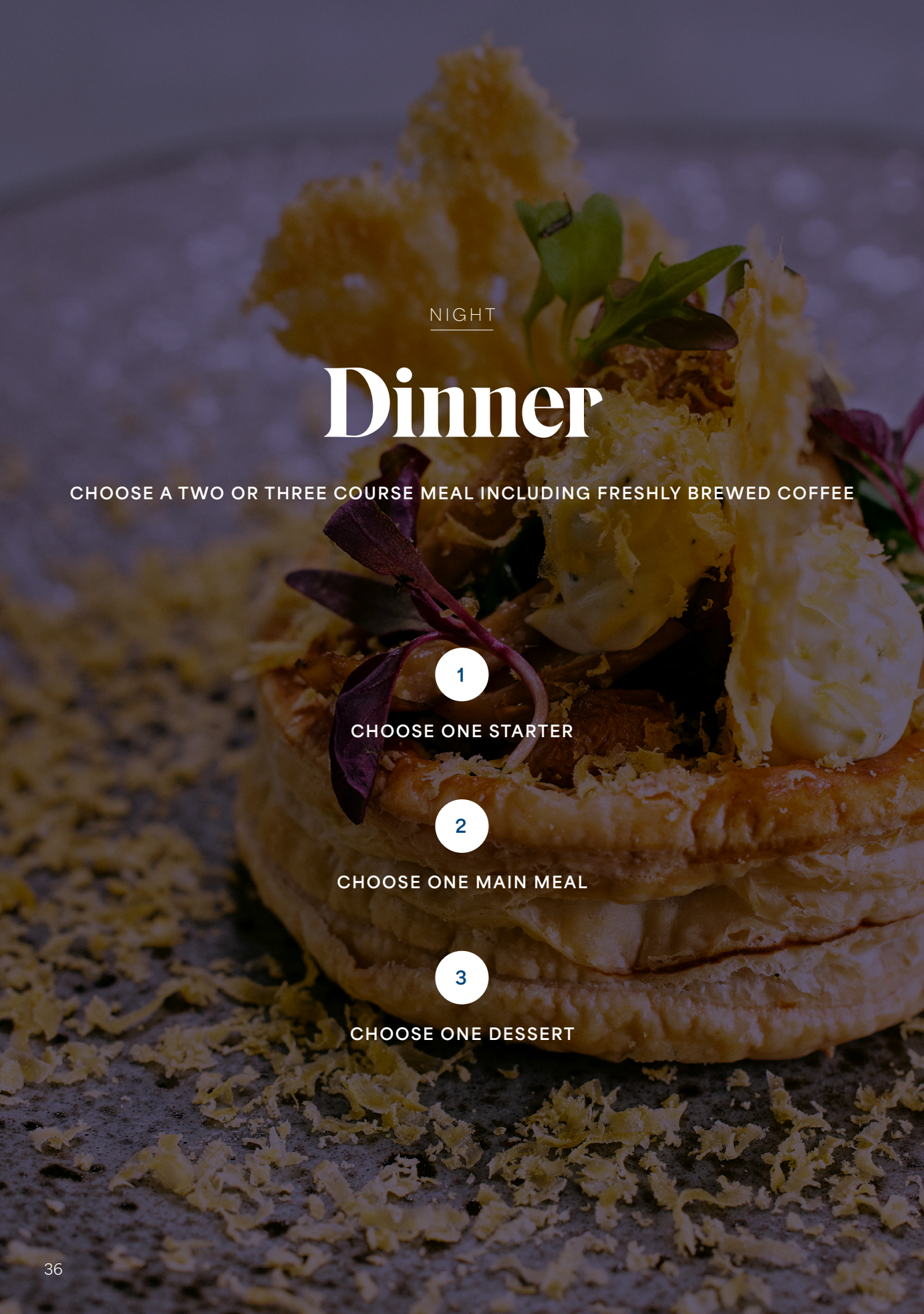
Mushroom and truffle arancini, basil pesto **ve**

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

V VEGETARIAN **ve** VEGAN

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NIGHT

Dinner

CHOOSE A TWO OR THREE COURSE MEAL INCLUDING FRESHLY BREWED COFFEE

1

CHOOSE ONE STARTER

2

CHOOSE ONE MAIN MEAL

3

CHOOSE ONE DESSERT

1

TO START

Bread roll and butter

LAND & SEA

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

Smoked duck, Devonshire blue cheese, pickled walnut and date purée, chicory and blood orange salad

Ham hock terrine, golden beetroot piccalilli, golden raisins, celeriac purée, 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, affilla cress

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

FIELD & FOREST

Leek and Golden Cross goat's cheese tart, vegetable crisps, tomato and mustard relish, balsamic onion, pickled shallots **V**

Whipped burrata, maple glazed squash, lemon oil, basil, ciabatta **V**

Ras el hanout roasted cauliflower, houmous, pomegranate, Moroccan green dressing, dukkah 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 goat's cheese, curried hazelnut, roasted golden beets, candy beetroot crisps **V**

Ponzu marinated heirloom tomato quinoa tart, yuzu ricotta, green chutney, mint, sesame tuile **V**
(Can be made **ve** on request)

V VEGETARIAN **ve** VEGAN

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CHOOSE ONE MAIN

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

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

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

FIELD & FOREST

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

Spinach gnocchi, feta, golden beetroot and 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 cheshnut wellington, roasted shallots, baby carrots, celeriac puree, jus **ve**

Roasted 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 and red pepper sauce **ve**

PREMIUM OPTION WITH SUPPLEMENT

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

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

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

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

Pan seared cod, salt and vinegar scraps, crushed pea and mint, potato rosti, samphire, tartare Beurre Blanc Sauce

Lamb rump, mini hogget-shepherd'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

V VEGETARIAN **ve** VEGAN

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CHOOSE ONE DESSERT

DESSERTS

Pear Frangipane, toasted oat crumble, blackberry ripple cream, pear and cinnamon puree **V**

Dark chocolate and hazelnut sphere, orange coulis, caramelised orange and honeycomb **V**

Vanilla panna cotta, sticky peaches, gingerbread crumb, cinnamon tuile **V**

Sticky toffee pudding, vanilla cream, butterscotch sauce, sea salt fudge, candied pecans **V**

Lemon meringue tart, lemon gel, raspberry meringue Chantilly **V**

Dark chocolate and caramel pave, Belgian chocolate soil, roasted pistachio and raspberry sorbet **V**

Passion fruit delice, charred pineapple, mango and lime salsa, coconut shortbread crumb **V**

PREMIUM OPTION WITH SUPPLEMENT

Sticky toffee layered slice, miso caramel, clotted cream, caramel macron, Medjool date puree **V**

Dark chocolate and hazelnut croustillant, white chocolate ganache, hazelnut praline, blood orange gel, candied orange **V**

Biscoff and miso caramel cheesecake, Biscoff crumb, blueberry and lime compote **ve**

AFTER DINNER BITES - SERVED WITH COFFEE

Florentines **V**

Chocolate truffle **V**

SOMETHING CHEESY

Sussex cheese selection, spiced fruit chutney, grapes, celery and artisan crackers

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.