

Food Moments

at St. James' Park



For illustrative purposes only



Our Philosophy

At St. James' Park we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for annual dinners, award nights, conferences or once-in-a-lifetime events, our love of honest, well-sourced and expertly crafted food and drink, along with 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, St. James' Park 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

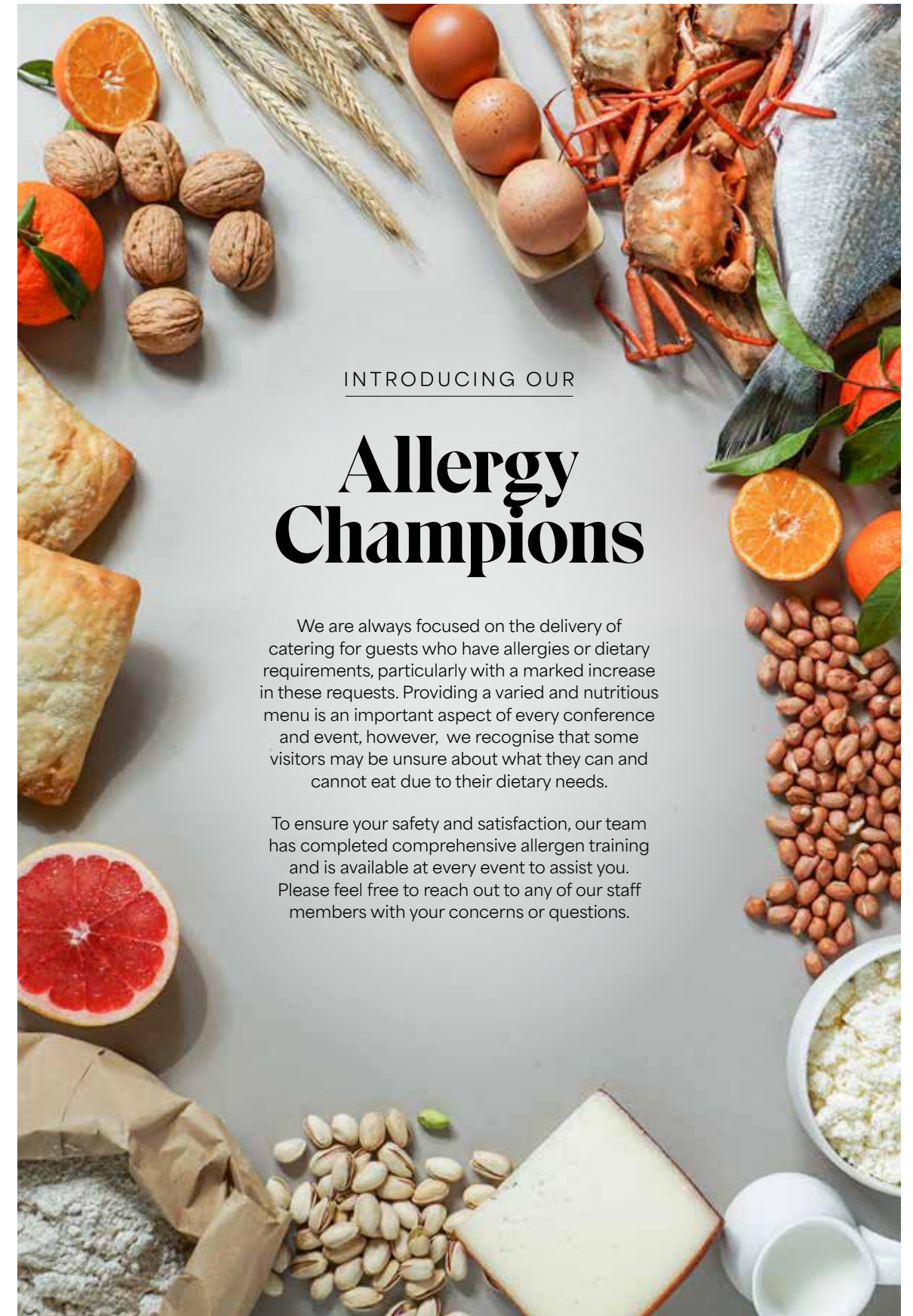
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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.



Graham Proctor, 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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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

Selection of large hot filled stotties
Bacon, pork and leek sausage

Selection of mini hot filled stotties
Bacon, pork and leek sausage

Croque monsieur croissants

All served with little pots of brown sauce and tomato ketchup

LIGHT BREAKFAST OPTIONS

Oven baked mini fruit pastries **V**

Bowl of whole fruit x 10 pieces **ve**

Granola, fresh berries, yoghurt, honey **V**

Platter of fresh melon (serves 10) **ve**

Pancakes, berry compote **V**

Pancakes, bacon, honey syrup

CHEEKY BREAKFAST TREATS

Breakfast selection of mini stotties, mini Danish pastries and a fruit basket
(Minimum no. of 10.)

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
PRICES EXCLUDING VAT UNLESS OTHERWISE STATED



Refreshments

TIME FOR A BREW

Freshly brewed tea and coffee with a selection of biscuits

Filtered coffee and a selection of teas (per serving)

Unlimited filtered coffee and tea per person

Support a local social enterprise 'Half the Story' Biscuits

JUICES

Fresh apple juice 

Fresh cranberry juice 

Fresh orange juice 

Fresh fruit punch 

Each juice comes in a refreshing 1-litre bottle 

Handmade shortbread. Life-changing impact.



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

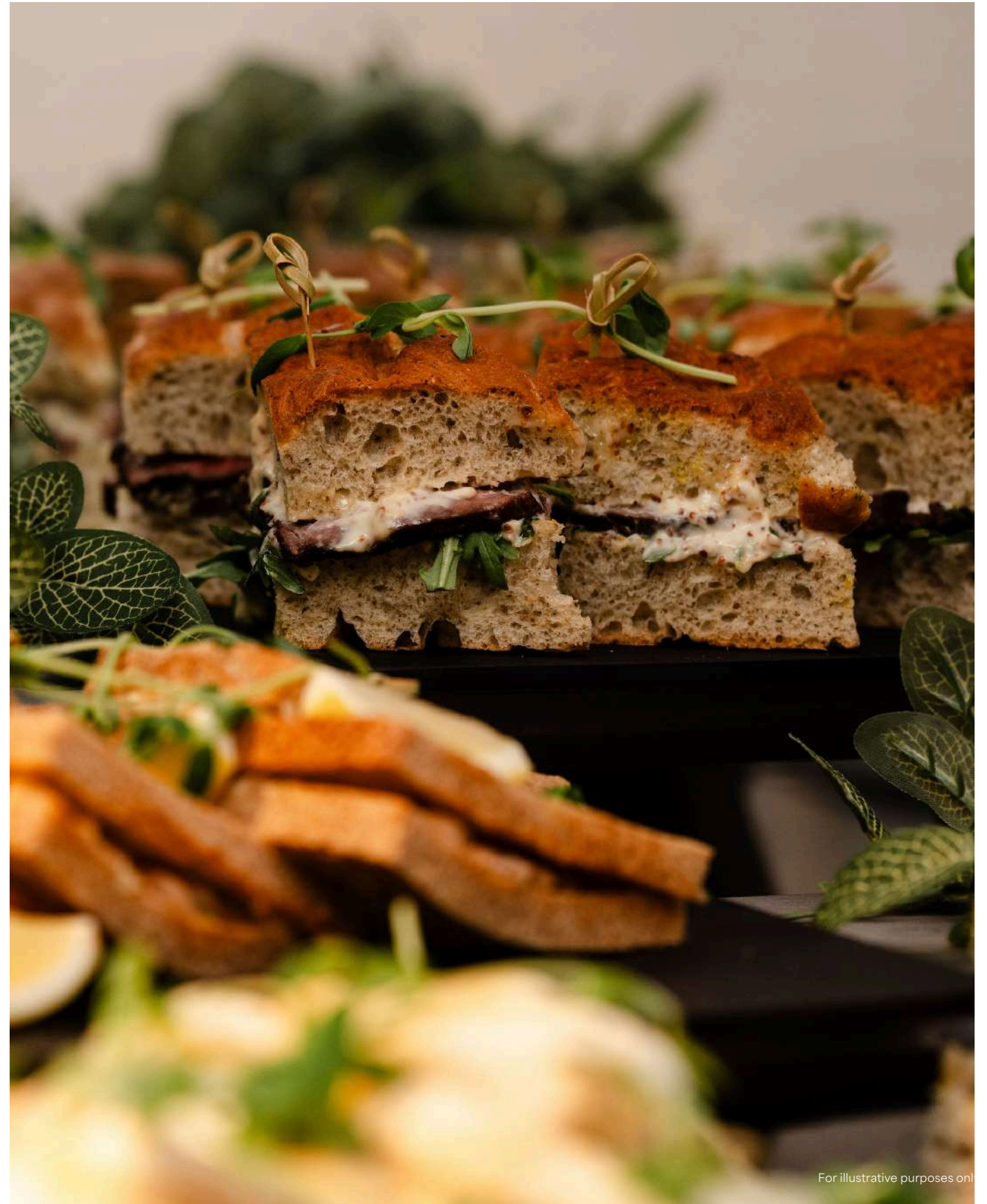
Created so far by the partnership between Sodexo Live! and Half the Story Biscuit

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

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

Quick Eats

SANDWICH & FRIES
VEGETARIAN AND HEALTHY LUNCH AVAILABLE

HOT

Teriyaki chicken, rainbow slaw, Bao Bun

Shitake mushroom steak, cream cheese wrap 

Fish buttie, North Sea Haddock, tartare sauce

Haloumi, hot honey, chargrilled vegetable wrap 

COLD

Chargrilled steak, red onion, grain mustard mayonnaise, rocket, focaccia

Crayfish, tomato, dill, wholemeal bread 

Egg mayonnaise, dijon mustard, mustard cress, bloomer 

Coronation chickpea, focaccia 

 VEGETARIAN  VEGAN

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NOON

Working slider lunch

SELECT 2 BURGERS AND 2 SIDES TO CREATE YOUR BESPOKE SLIDER LUNCH.
BURGERS SERVED WITH FRENCH FRIES AND ONION RINGS .
MEAT DISHES WILL INCLUDE 10% VEGETARIAN OPTION WHILST
VEGETARIAN OPTIONS WILL BE CATERED 100%.

MAINS

Beef burger, cheese pickle, smoked bacon, onion relish

Lamb kofta, tzatziki

Korean crispy chicken, spring onions, sesame

Portobello mushroom, spinach, vegan feta 

SIDES

Raw slaw with hot honey 

Tomato and Mozzarella salad 

Feta and olive salad 

Classic coleslaw 



 VEGETARIAN  VEGAN

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Finger Food

5 ITEMS, 7 ITEMS, 9 ITEMS

FROM THE LAND

Homemade pork and leek sausage rolls black onion seeds, HP sauce

Bao bun, teriyaki chicken

Korean fried chicken, sesame, spring onion

Lamb kofta, baba ghanoush

Beef slider, cheese, onion chutney

Platter of mixed sandwiches 

Chicken goujons, bbq sauce, sour cream

Goats cheese filo cigars, hot honey 

FROM THE SEA

Haddock goujons, tartare sauce

Tempura king prawns, plum and ginger sauce

FROM THE GARDEN

Platter of mixed vegetarian sandwiches 

Mac ‘n’ cheese bites, truffle 

Vegetable pakora, lime pickle 

Homemade Onion bhaji, mango chutney 

Korean fried cauliflower, sesame, spring onion 

Mushroom slider, spinach, vegan feta 

 VEGETARIAN  VEGAN

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NOON

Sweet Treats

WHY NOT ADD SOMETHING SWEET TO YOUR LUNCH?

CAKE CLUB

- Freshly baked selection of cookies **V**
- Oat and raisin, lemon, chocolate, white chocolate
- Lemon drizzle cake **V**
- Coffee and walnut cake **V**
- Ellington Ginger cake **V**
- Chocolate Brownie **V**
- Mini fruit or plain scones, jam, clotted cream **V**

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.



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NIGHT

Canapés

SELECT 3 OR 5

FROM THE LAND

Ham hock terrine with pease pudding
Crispy chicken wing, garlic mayo
Celeriac remoulade in parma ham

Mini filled Yorkshire puddings, beef and turkey
Pastrami on rye, mustard, gherkins

FROM THE SEA

Smoked salmon blini, caviar cream
Mackerel pate tart, pickled cucumber
Thai crab cakes, chilli and lime mayo

Filo wrapped king prawn, sweet chilli
Smoked haddock croquette, dill cream cheese

FROM THE GARDEN

Celeriac remoulade, gherkins **V**
Blue cheese and leek tart **V**
Chickpeas falafel, pepper hummus **ve**

Onion bhaji, mango chutney, onion salad **ve**
Tempura banana blossom, potato and tartar sauce **V**

V VEGETARIAN **ve** VEGAN

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NIGHT

Fork Buffet

SELECT 2 MAINS, 2 SALADS AND 2 SIDES TO CREATE A BESPOKE BUFFET FOR YOUR GROUP

MAINS

- | | |
|--|--|
| Chicken, sweet chilli sesame, spring onions | Pork and fennel meatballs, tomato sauce |
| Haddock goujons, tartare sauce V | Lamb kofta, hummus, pomegranate sauce |
| Roast chicken, stuffing, rosemary sauce | Pork Milanese, mozzarella glaze |
| Roast aubergine, panch phoron, tomato ve | Smoked haddock and leek fishcakes, creamed spinach |
| Slow cooked beef, black pepper cream sauce | |
| Roast gnocchi, squash, pine nuts, sage ve | |
| Chargrilled bavette, basil pesto V | |

SALADS

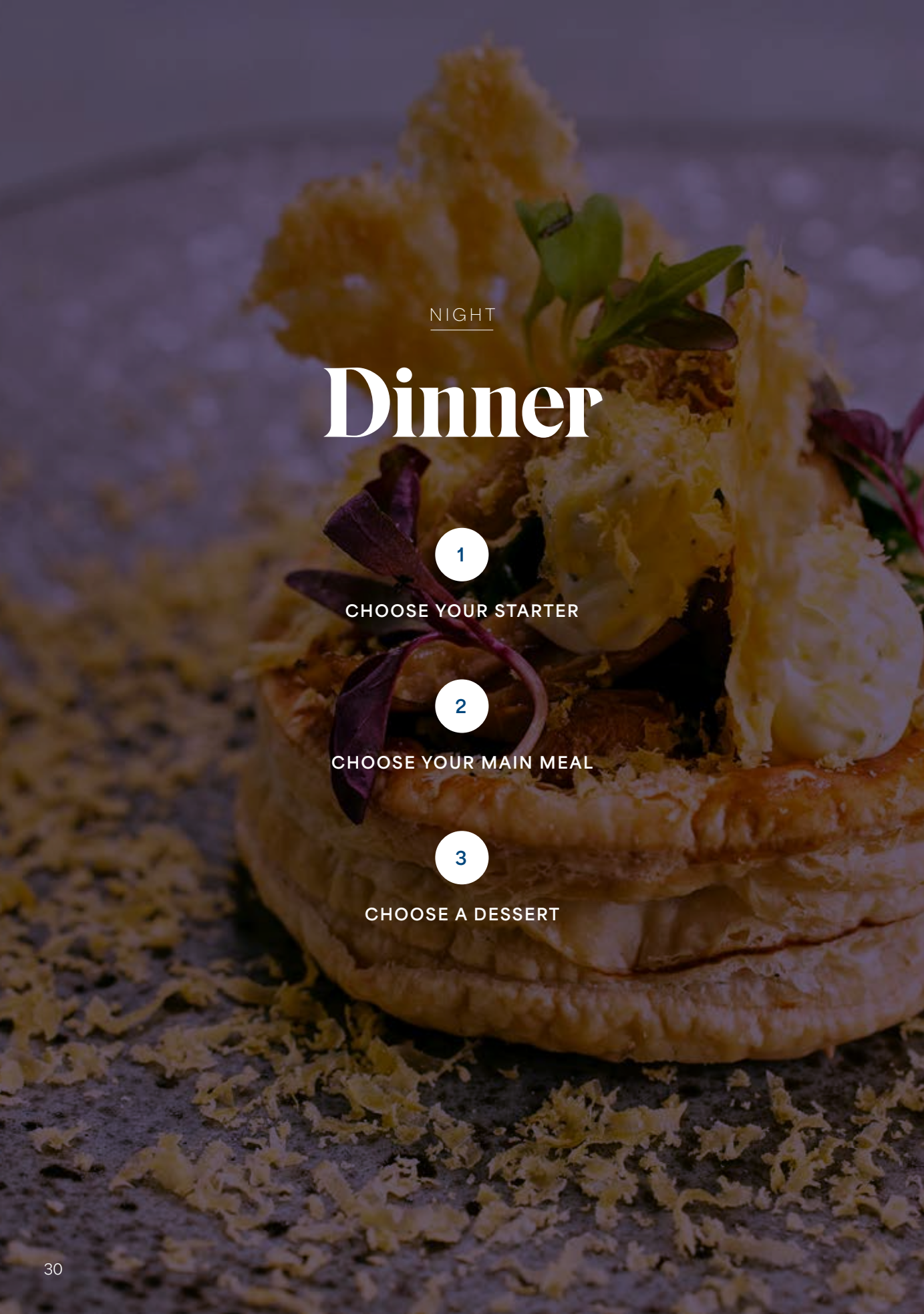
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|--|--|
| Potato Salad, Spring Onion, Grain Mustard Vinaigrette V | Classic coleslaw V |
| Roast squash, feta, olive, fine beans, sunflower seeds ve | Giant cous cous salad, grilled red peppers ve |
| Rocket Salad, Shipton blue, endive, fennel V | Onions, courgette, harissa dressing V |
| Raw slaw, hot honey ve | |
| Panzanella salad, heritage tomatoes buffalo, mozzarella, basil, shallot vinaigrette V | |

SIDES

- | | |
|--------------------------|---|
| Roast potato ve | French fries, truffle, parmesan V |
| Creamed potato V | Steamed rice ve |
| Buttered greens V | Cauliflower cheese V |
| Ratatouille ve | Steamed greens, lemon vinaigrette ve |

V VEGETARIAN **ve** VEGAN

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NIGHT

Dinner

1

CHOOSE YOUR STARTER

2

CHOOSE YOUR MAIN MEAL

3

CHOOSE A DESSERT

1

CHOOSE A STARTER

BRONZE STARTERS

- Cream of mushroom soup, truffle oil **V**
- Panzanella salad, heritage tomatoes, basil, shallot vinaigrette **V**
- Chicken liver parfait, onion chutney
- Chilled melon and feta salad, mint dressing **V**
- Dill cured salmon, mustard and dill dressing **V**

SILVER STARTERS

- Leek and potato soup, chive crème fraiche **V**
- Coronation chick peas, toasted croute, coriander cress, raisin puree **ve**
- Smoked mackerel pate, horseradish crème fraiche
- Burrata, heritage tomatoes, basil pesto **V**
- Caesar salad, oak smoked chicken

GOLD STARTERS

- Spiced squash soup, curried pumpkin seeds, Katy Rodgers crème fraiche **V**
- Pressed chicken and wild mushroom terrine, apricot puree
- Ribblesdale goats' cheese, beetroot, candied walnuts, cabernet sauvignon **V**
- Smoked duck salad, orange and hazelnuts
- Hot smoked salmon, pickled cucumber, fennel **V**

V VEGETARIAN **ve** VEGAN

SELECT VEGETARIAN OPTIONS CAN BE MADE VEGAN IF REQUIRED, PLEASE SPEAK TO A MEMBER OF THE TEAM

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH THE TEAM TO ENSURE ALL NEEDS ARE ACCOMMODATED

PRICES INCLUDE VAT

CHOOSE A MAIN

BRONZE MAINS

Fillet of smoked haddock, cheese glaze, spring onion mash **V**

Slow cooked steak and ale, puff pastry, root vegetables

Supreme of chicken, mushroom and tarragon sauce

Loin of pork, black pudding crumb, apple and cider sauce

Katsu cauliflower, jasmine rice, crackers **ve**

SILVER MAINS

Fillet of salmon, puff pastry, dill cream

Slow cooked beef, black pepper cream, dauphinoise potato Pressed shoulder
of lamb, rosti potato, morel sauce

Roast aubergine, panch phoron and tomato, dahl, rice, roti **ve**

Butter roasted chicken, ratatouille, basil jus

GOLD MAINS

Loin of lamb, Koffman's cabbage, pomme anna

Filet of seabass, gremolata, chargrilled Mediterranean vegetable

Honey and sesame glazed pork, pak choi, mango, coriander Roast sirloin
of beef, shallot confit, gratin potato

Pumpkin, spinach, walnut and feta wellington, horseradish sauce **ve**

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CHOOSE A DESSERT

BRONZE DESSERTS

- Bramley apple crumble tart, caramel ice cream **V**
- Vanilla pannacotta, fresh strawberries **V**
- Milk chocolate mousse, biscuit base, praline crumb **V**
- Glazed lemon tart, raspberry sauce **V**

SILVER DESSERTS

- Sticky toffee pudding, salted caramel sauce, ice cream. **V**
- Banoffee tart, toffee sauce **V**
- Yuzu cheesecake, pineapple and mango salsa. **V**
- Chocolate and tonka bean tart, coffee anglaise **V**

GOLD DESSERTS

- Chocolate truffle torte, fresh raspberries **V**
- Tarte tatin, clotted cream **V**
- Chilled rice pudding, macerated strawberries and lemon **V**
- Rhubarb and custard choux bun, vanilla sauce **V**

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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.

