Food Moments

at Millwall Football Club

For illustrative purposes only

THE DEN

2026/27

Our Philosophy

At The Den 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, The Den 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.

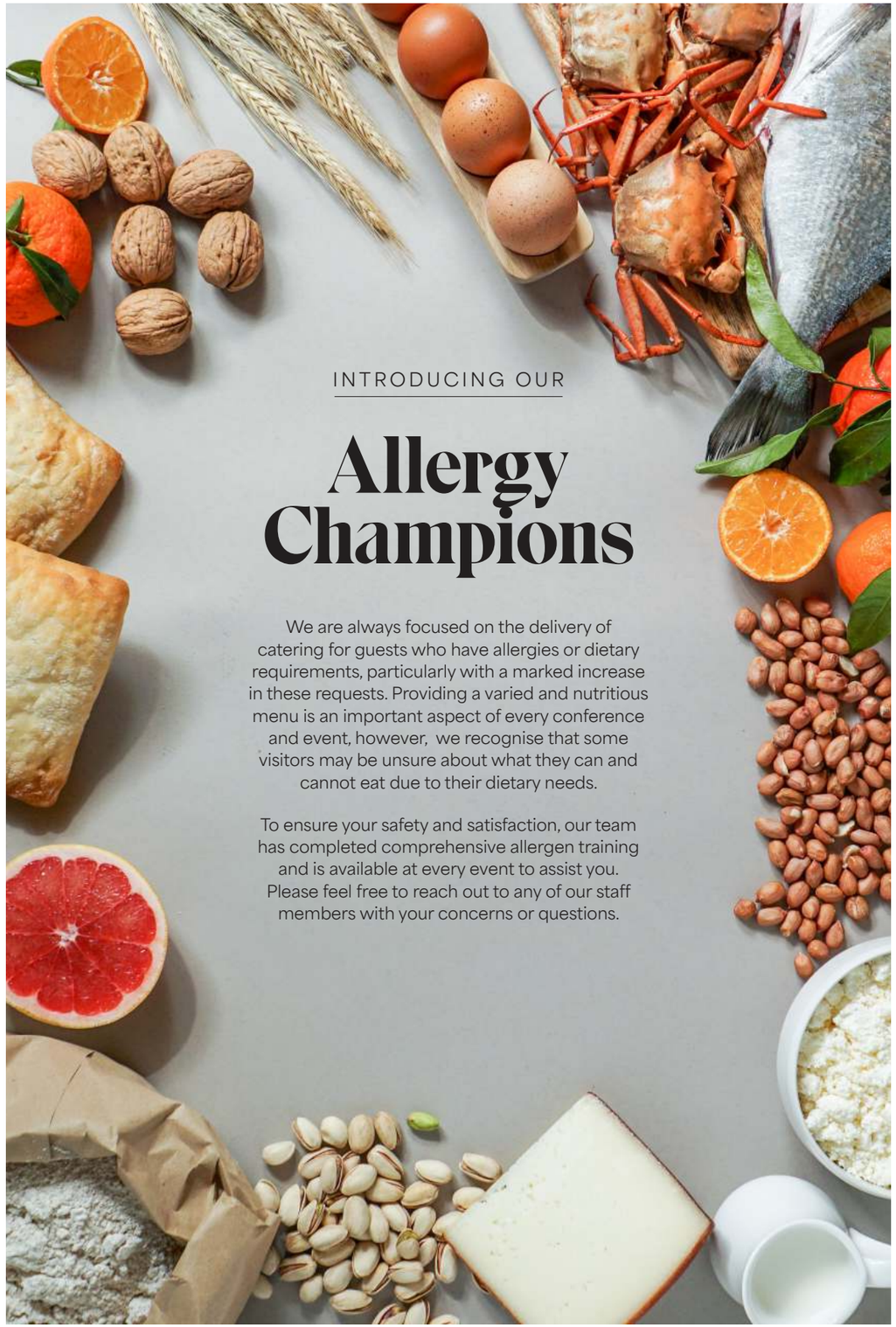
Passionate Foodies

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.

Diogo Cardoso, Executive Head Chef



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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.

Breakfast Club

BREAKFAST

Bacon bap

Sausage bap

Omelette bap (V)

Plant based sausage bap (ve)

Whole fruit bowl (10 items per bowl) (ve)

Assortment of mini-Danish pastries (V)

PLATED BRUNCH

Eggs Benedict
English muffin, honey glazed ham, poached egg, hollandaise

Eggs Florentine (V)
English muffin, spinach, poached egg, hollandaise

Eggs Royale
English muffin, smoked salmon, poached egg, hollandaise

Avocado on toast (ve)
Sourdough toast, smashed avocado, tomatoes, chili flakes

HOT DRINKS

Filter coffee and Twinning's teas

Selection of Nespresso pods (3pp)

Half the Story Biscuits

(V) VEGETARIAN (ve) VEGAN

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

Handmade shortbread. Life-changing impact.

100,000+ biscuits made, that's

1,000+ hours of real Living Wage work

created so far by Sodexo Live! in 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.

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.

NOON

Light Lunch

CHOOSE 1 OF THE BELOW OPTIONS

SANDWICH LUNCH

SELECTION OF SANDWICHES & WRAPS (CHOICE OF 3) SERVED WITH WHOLE FRUIT AND CRISPS

Tuna and sweetcorn
Ham and cheese
Cheese and pickle (V)
Tomato, cucumber and hummus (ve)
Chicken Caesar wrap
Falafel wrap (ve)

SOUP AND SANDWICHES

Soup of the day (ve)

SELECTION OF SANDWICHES & WRAPS (CHOICE OF 3)

Tuna and sweetcorn
Ham and cheese
Cheese and pickle (V)
Tomato, cucumber and hummus (ve)
Chicken Caesar wrap
Falafel wrap (ve)

SPUDS

JACKET POTATO (1 PER PERSON), SERVED WITH GARDEN SALAD (ve)

Cheddar cheese (V)
Baked beans (ve)
'Bacon' bits (ve)
Crispy onions (ve)
Homemade slaw (ve)

AND A CHOICE OF 1 PREMIUM TOPPING

Tuna mayo
Chilli con carne (ve option available)
BBQ pulled pork

(V) VEGETARIAN (ve) VEGAN

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NOON

Sandwich Buffet

INCLUDES WRAPS/SANDWICHES PLUS 2 HOT, 1 SALAD

SANDWICHES AND WRAPS (CHOOSE 3)

Tuna and sweetcorn

Ham and cheese

Cheese and pickle (V)

Tomato, cucumber and hummus (ve)

Chicken Caesar wrap

Falafel wrap (ve)

HOT (CHOOSE 2)

Classic sausage roll, caramelised onion, brown sauce

Crispy salt and pepper chicken bites, katsu curry sauce

Stone baked Margherita pizza

Mini pie ((ve) option available)

Crispy mini vegetable spring rolls, sweet chili sauce (ve)

Vegetable samosa, mango chutney (ve)

Onion bhaji, sweet chili dip (ve)

Soft garlic bread, mozzarella cheese (V)

Cajun roasted potato wedges, sour cream (V) ((ve) option available)

Chunky chips (ve)

Rock salted skin-on fries (ve)

SALAD (CHOOSE 1)

Fresh chopped garden green salad, balsamic (ve)

Homemade slaw (ve)

Potato salad (ve)

(V) VEGETARIAN (ve) VEGAN

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NOON

Hot Lunch Buffet

ONE COURSE / TWO COURSE

MAIN

Authentic beef chuck chilli con carne, braised rice, nachos, sour cream, guacamole (VE option available)

Spicy piri-piri chicken breast, cajun potato wedges, house salad

Chicken tikka masala, coriander, braised rice, mini naan breads (VE option available)

Braised beef lasagne, garlic bread, house salad (V option available)

Steak and ale pie, mashed potato, buttered greens, liquor or gravy (VE option available)

DESSERTS

Sticky toffee pudding, custard V

Cheesecake, berry compote V

Chocolate fudge cake, pouring cream V

Apple crumble, ice cream VE

Lemon tart, meringue, raspberry gel V

V VEGETARIAN VE VEGAN

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NOON

Street Food

CHOOSE UP TO 4 ITEMS. MINIMUM 30 GUESTS

STREET FOOD

ALL SERVED WITH HOMEMADE POTATO WEDGES (VE) AND HOMEMADE SLAW (VE)

Yorkshire pudding wrap
Pulled chicken, sage and onion stuffing, spinach, cranberry, gravy

Beef smashburger
Beef chuck smashburger, burger sauce, cheese, gherkins, tomato, shredded lettuce ((VE) option available)

Loaded hash browns
Spicy beef, crispy bacon, mozarella, chilli
Halloumi, avocado, chili flakes, sweet chili sauce (V)

Beef brisket nachos,
Beef brisket chilli, tortilla chips, sour cream, guacamole, salsa, cheddar, jalapenos ((VE) option available) Korean

BBQ chicken waffle
BBQ sauce, chillis, spring onion ((VE) option available)

Lamb gyros
Lamb kofta, paprika skin on fries, tomato, lettuce, red onion, tzatziki

Bhaji bowl
Onion bhaji, korma sauce, brown rice, naan, coriander, pickled onion

Pulled jackfruit burritos (VE)
Pulled jackfruit, tortilla wrap, braised rice, beans, pico de gallo

Buffalo cauliflower wings (V)
ranch slaw, blue cheese dressing

(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

Around the World

CHOOSE 2 MAINS AND 2 SIDES FROM YOUR CHOSEN CUISINE

(MINIMUM NUMBER 30 GUESTS PER MENU)

CURRY CLUB

SERVED WITH PILAU RICE

Chicken tikka masala

Coconut, spinach and chickpea curry (VE)

Lamb madras

Thai green chicken curry

SIDES

Onion bhaji (VE)

Naan (VE)

Samosas (VE)

ASIAN FUSION

SERVED WITH FRIED RICE

Sweet and sour chicken or pork

Vegetable chow mein (V) ((VE) option available)

Teriyaki beef

Breaded chicken katsu

SIDES

Spring rolls (VE)

Gyoza (VE)

Salt and pepper chips (VE)

MEDITERRANEAN

SERVED WITH MINT TABBOULEH

Chicken souvlaki

Vegetable moussaka (V)

Bean casserole (VE)

Herbed lamb cutlets

SIDES

Flatbread and hummus (VE)

Greek salad (V)

Falafel and tzatziki (V)

FIESTA

SERVED WITH PATATAS BRAVAS

Beef tacos

Jackfruit burrito (VE)

Chilli con carne ((VE) option available)

Chicken or vegetable enchilada

SIDES

Nachos (V)

Corn ribs (VE)

Refried beans (VE)

VEGETARIAN VEGAN

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NIGHT

Canapés

CHOOSE 3, 5 OR 8 CANAPES

COLD CANAPÉS

Chicken liver parfait, toasted brioche, caramelised onion

Vegetable tortilla, aioli, black olives (V)

Courgette and halloumi fritters, greek yoghurt (V)

Mini tomato and shallot bruschetta, fresh basil (ve)

Goat's cheese, caramelised fig chutney, crostini (V)

Napolitana pizza bites,mozzarella, basil (V)

Mini blinis, smoked salmon, cream cheese, dill

HOT CANAPÉS

Sweet potato wedges, fresh yoghurt dip, coriander (ve)

Spicy chicken tenders, garlic aioli

Caramelised pork belly bites, sweet chili dipping sauce

Grilled Mediterranean herb chicken skewers

Fried mushroom arancini, fresh basil (V)

Venison and beef shin croquettes, aromatic tomato sauce

Beer battered cod goujon, mushy peas, tartare sauce

SWEET TREATS

Lemon posset choux buns, raspberry coulis (V)

Salted caramel chocolate brownie, whipped vanilla cream (V)

Mini red velvet cake, vanilla cream icing (ve)

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Dinner is Served

(MINIMUM NUMBER 30 GUESTS)

STARTERS

Ham hock and mustard seed terrine, fresh herb salad, onion chutney, apple gel, mini soda bread

Smoked salmon and dill gravlax, cream cheese, sourdough bread, chive oil

Heritage tomato and pink onion bruschetta, basil oil dressing (ve)

MAINS

Braised feather blade of beef, red wine sauce, colcannon mash, baby rainbow carrots

Supreme of free-range chicken, streaky bacon, white wine cream sauce, new potatoes, maple roast carrots, tenderstem broccoli

Pan-fried sea bass fillet, chorizo Spanish rice, grilled asparagus, lemon cream sauce

Roast herb stuffed porchetta, chimichurri sauce, thyme roasted potatoes, carrots, tenderstem broccoli

Mushroom bourguignon, truffle oil mash potato, charred tenderstem broccoli (ve)

Risotto primavera, pea and mixed green vegetables, plant based parmesan (ve)

DESSERTS

Summer pudding, clotted cream (V)

Apple tart, custard (V)

Vegan lemon tart, raspberries, fruit coulis (ve)

Triple chocolate mousse, cream (V)

BESPOKE MENU AND ADDITIONAL COURSES AVAILABLE ON REQUEST

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MORNING, NOON AND 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.

If you would like to hire any our spaces, arrange a viewing or make any further enquiries, please contact the on-site team via theden@sodexo.com

THE DEN