

GOING FOR GOLD

AT CHRISTMAS

SAMPLE FESTIVE DINING MENU

STARTERS

London cured smoked salmon with buckwheat blini, cucumber jelly, sour cream and dill

Pickled beetroot, whipped goats' cheese, candied smashed chestnut, and sakura cress

Winter vegetable soup with parsnip crisps and chive oil

MAINS

Roasted turkey Ballantine with apricot and pistachio farce, chateau potatoes, chestnut crumb, brussel cream, served with a cranberry relish

Roasted salmon fillet with white bean puree, pea velouté and lemon oil

Textures of cauliflower, chantenay carrots, chive oil and hazelnuts

DESSERTS

Traditional Christmas pudding with brandy butter

Baked vanilla cheesecake with a mince pie crumble and mulled wine jelly

White chocolate and red velvet cheesecake

CELEBRATE **CHRISTMAS**
IN STYLE AT THE ICONIC

LONDON STADIUM