



WEMBLEY STADIUM MEETINGS AND EVENTS MENU PACK



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2023

IS THE YEAR OF

FLAVOUR



Delaware North are the proud hospitality and banqueting providers at Wembley Stadium. As a global company, we are changing the paradigm in sports hospitality with a forward-thinking, data-driven and an entrepreneurial approach to tomorrow's catering experiences. Our aim to provide best-in-class operations across different industries, broad-based core competencies and a company ownership that embraces innovation as a crucial component to business solutions.

Global View and Local Focus

We have been food, beverage and hospitality partner to some of the UK's most iconic stadia for nearly 20 years. Internationally, we operate over 50 stadiums and 200 locations across national resorts and attractions.

At Wembley, Delaware North operate 98 kitchens, 34 bars and 8 restaurants, feeding 90,000 people on a matchday and bowl event concerts, and thousands more throughout the year for meetings and events within the stadium.



OUR MISSION

To delight guests by creating the world's best experiences today while reimagining tomorrow.

OUR CHEFS

Harry Lomas MBE, Head of Culinary, was born in Lancashire, but made in the Army. He grew up with an affinity for hearty, traditional comfort food and as such, began his chef career with a catering apprenticeship in the Army, where he stayed for 34 years. Lomas worked his way up to Director of Food Services and commanded a force of 2,500 chefs. Since then, he has personally cooked for the late Queen Elizabeth II, the 2012 London Olympic and Paralympic Games, and the widely renowned hotel The Grove in Hertfordshire, before coming to Wembley Stadium in 2018 as Head of Culinary.

Brenden Schwenn, Head Chef, has worked in an array of luxury hotels for over 10 years, starting with Red Carnation Hotels in the Rainbow Nation of South Africa where he was born, before moving to London in 2013 to cook at the 5-star hotel The Rubens, later becoming Head Chef at The Ivy Group. There, Schwenn cooked for the Prince and Princess of Monaco. His African culture heavily influences the food he creates, with flavours like cinnamon, ginger and cardamom frequently appearing in his dishes.

Joaquim Furtado, Back of House Manager, began his career over 20 years ago in the Burj Al Arah Hotel, a luxury destination in Dubai. Since moving to London and joining Wembley Stadium, Furtado ensures a safe, smooth running of all kitchen operations, maintenance, and ensuring all activities are carried out with a guest-oriented approach.



Harry Lomas MBE, Brenden Schwenn and Joaquim Furtado



Michael Sodah, Pawan Khatiwoda and Gerrard Madden

OUR CHEFS

Michael Sodah, Head Chef, has worked for a vast amount of world leading brands over the past 25 years, including Harrods and The Ivy. He is no stranger to opening extensive experience-focused hotels, with each one teaching him something new about his field. Sodah is strongly influenced by his family's Caribbean heritage, with flavours like nutmeg, turmeric and mango having a strong presence in his dishes.

Pawan Khatiwoda, Head Chef, has been a chef for over 15 years, starting his career at Le Roches School in Switzerland before moving to Sydney to work with Michelin Star Chef, Tetsuya Wakuda. Since moving to London in 2010, Khatiwoda has worked for The Grove and Red Carnation Hotels, both widely renowned for being the epitome of hospitality. He came to Wembley Stadium in 2018, where he brings his Nepal heritage and experience travelling the world to his unique take on British food.

Gerrard Madden, Head Chef, was born and raised in Sheffield with African-Caribbean heritage. He moved to London in the early 1990s to learn from the inspirational chefs who were setting the culinary world on fire. From working in 5-star London hotels to iconic landmarks such as Kensington Palace and The Tower of London, Madden has worked in near every livery and banqueting hall in London, even cooking for the late Queen Elizabeth II on her royal yacht, The Royal Nora.



SUSTAINABILITY

We take pride in being the go-to partner for innovative thinking – transforming destinations into centres of authentic culture, memorable brand connections, world-class cuisine, service excellence and thriving commerce.

By leading the industry in “What’s Next,” we’ve become a \$3 billion-plus global force for change.

By saving millions of gallons of water, reducing energy consumption, diverting thousands of tons of solid waste, and seeking greater efficiency in our operations, we make strides to preserve the environments where we work every day.

FIVE KEY BRANCHES OF GREENPATH

COMMUNITY INVOLVEMENT

We become fully ingrained in the communities in which we operate, partnering with local organisations – contribution funds, services and employee volunteerism.

HEALTHY LIVING

We are committed to serving high-quality cuisine that is healthy and sourced locally. We promote health and wellness initiatives throughout our operations for guests and associates.

ENVIRONMENTAL MANAGEMENT

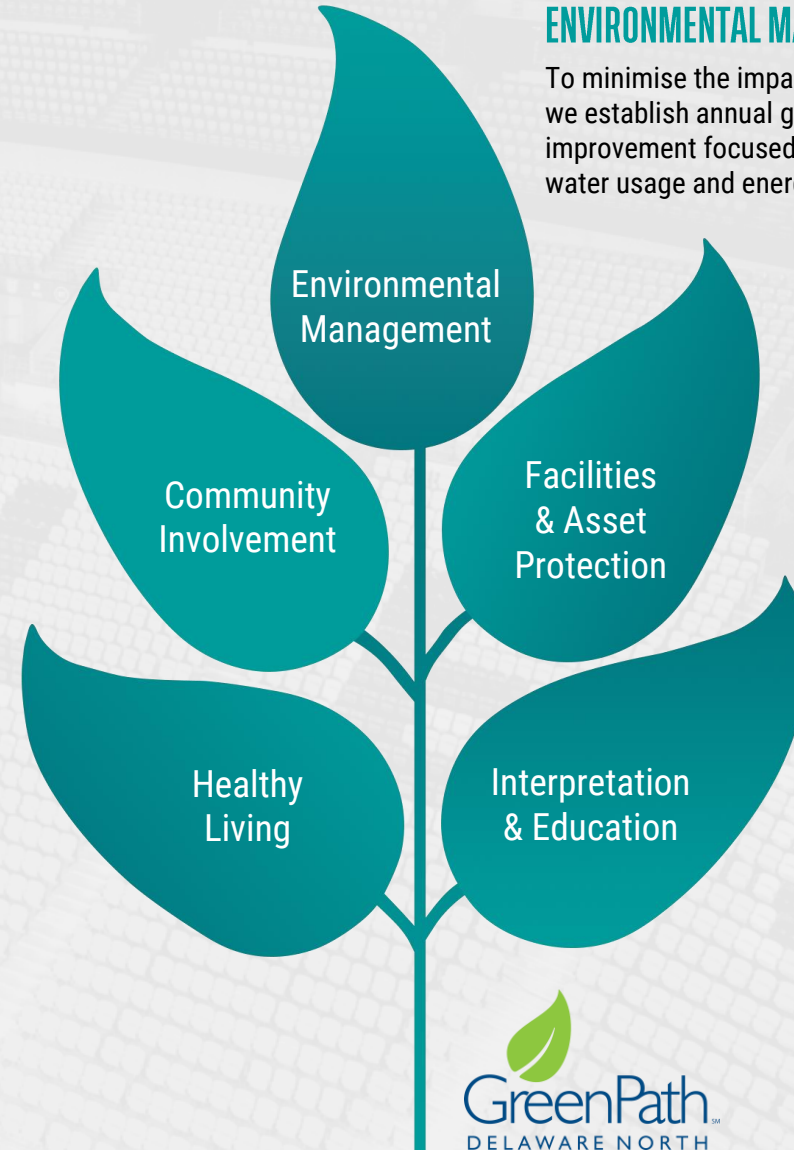
To minimise the impact from our operations, we establish annual goals and implement improvement focused on reduced waste, water usage and energy consumption.

FACILITIES AND ASSET PROTECTION

We display and protect historic artifacts and preserve historic and non-historic structures – in addition to investing in renovations and new construction.

INTERPRETATION & EDUCATION

We embrace and share the remarkable stories about the special places in which we operate, and we work to create an environment in which they can appreciated.



OUR MENUS





REFRESHMENTS

The perfect start to your event or a well-deserved mid-afternoon pick-me-up.



HOT DRINKS

Tea and Coffee

Freshly brewed coffee and speciality teas, including herbal infusions

Tea, Coffee and Biscuits

Freshly brewed coffee and speciality teas, including herbal infusions with an assorted selection of biscuits

Tea, Coffee and Mini-Pastries

Freshly brewed coffee and speciality teas, including herbal infusions with assorted pastries

Tea, Coffee and Sweet Treats

Freshly brewed coffee and speciality teas, including herbal infusions with a selection of Chef's delicious treats

SOFT DRINKS

Freshly Pressed Juice
(Orange, Apple, Pineapple)

Fresh Smoothie Selection (Mango, Mixed Berry, Banana and Honey). Minimum 10.

Bottled Fizzy Selection
(Coca Cola, Fanta Orange, Sprite)

Bottled Diet Selection
(Diet Coke, Fanta Orange, Sprite)

Still/Sparkling Mineral Water

Still/Sparkling Mineral Water

SNACK SELECTION

A choice of two snacks
(Chilli nuts, Chinese crackers, olives, Kettle chips, and popcorn)

Assorted sweet pots (300g)

Cookies

Muffins
(assortment of flavours on request)

Brownies and Flapjacks



BREAKFAST

A delicious selection of rolls, pastries and refreshments.



BREAKFAST

Chef's selection of hot breakfast bowls
(Traditional Full English)

Breakfast Brioche rolls
(Bacon, sausage or egg)

Fresh fruit and yoghurt granola pots

Muesli

Buttermilk American pancakes with fresh fruit and maple syrup

Waffles served with maple syrup and yogurt

Seasonal fresh food plate

Continental pastries (large)

Cookies

Muffins

SOFT DRINKS

Freshly Pressed Juice
(Orange, Apple, Pineapple)

Fresh Smoothie Selection (Mango, Mixed Berry, Banana and Honey). Minimum 10.

Bottled Fizzy Selection
(Coca Cola, Fanta Orange, Sprite)

Bottled Diet Selection
(Diet Coke, Fanta Orange, Sprite)

Still/Sparkling
Mineral Water (Glass)

Still/Sparkling
Mineral Water (PET)



LUNCH

A delicious selection of sandwiches, wraps, bowl food, or hot buffet finger food.





WORKING LUNCH

Your selection of chef's speciality sandwiches or wraps, created with local, seasonal produce and served with Kettle chips and fresh fruit plates.

Please select four choices from either menu.
Minimum of 10 guests.

ARTISAN SELECTION

Roast beef with horseradish and baby gem lettuce

Mature cheddar cheese served with plum tomatoes and tangy pickle v

Smoked salmon and cucumber with a lemon and caper butter

Coronation chicken with crispy onion and coriander

Vegetable falafel and mint yogurt served with crisp baby gem lettuce v

RUSTIC ROUNDS

Grilled Mediterranean vegetable, pesto, and rocket vve

Salt beef, cornichon, mustard mayonnaise, and watercress

Chargrilled chicken Caesar, cos lettuce and parmesan

Brie, caramelised onion, apricot mayonnaise, and rocket v

Poached salmon, lemon mayonnaise, cucumber, and watercress

GLUTEN-FREE OPTIONS

Free range egg v

Smoked cheese v

Tuna mayo crunch

Chargrilled chicken Caesar, cos lettuce and parmesan

Poached salmon, lemon mayonnaise, cucumber, and watercress

Add a selection of finger food items or a homemade seasonal soup for added variety.



BENTO BOXES

Specialist bento boxes, for when you want to treat your guests to something unique.



BENTO BOXES

Select your choice of two mains, one salad and one dessert.

Minimum of 10 guests.

MAINS

Pulled chicken with shaved asparagus salad

Marinated halloumi with a sun blushed tomato and basil dressing

Roast beetroot with orange and chopped chives v

Penne pasta primavera with shredded parmigiana

Stir fried beef with peppery watercress and pear salad

Hot smoked salmon and cucumber wraps with lemon crème fraiche

Spinach and kale falafel with mint tzatziki v

Grilled seasonal garden vegetables with slow cooked quinoa v

Vermicelli noodle salad with wilted Pak choi and crispy wonton v

Classic Caesar salad garnish with maize fed chicken and sesame crackers

Thai beef salad served noodles and spring onions

SALADS

Greek salad with feta cheese v

Watermelon and tomato salad v

Couscous salad with brunoises vegetables v

Mixed baby leaf salad topped with croutons v

Tomato and cucumber salad in a dill sauce v

Sun blushed tomato and basil arancini ball skewers v

Potato and gherkin salad bound with crème fraiche v

Pasta and vegetable salad v

DESSERTS

Eton mess with strawberries, honeycomb topped with blueberries

Mini scones with jam and cream

Summer berry cheesecake

Vegan and gluten-free brownie

Lemon and raspberry tart

Kensington seasonal fresh fruit plate

Hand selected pairing of cheeses, dried fruit and chutney



BOWL FOOD

A delicious selection of seasonal bowl foods, with a choice of three mains and one dessert.



BOWL FOOD MENU

HOT BOWLS

Wick's manor sausages, Dijon mash, port and redcurrant jus and crispy onions

Butter chicken curry with basmati rice GF

Bavette steak chimichurri sauce with roasted new potatoes GF

Beef stroganoff with basmati rice GF

Mini burgers with dill pickle, tomato salsa and spicy wedges

Battered goujons of fish, skin on fries, crunchy tartar, and lemon wedge

Thai fish cakes with noodles and soy sauce

Vegetable ravioli with tomato and herb sauce

Arancini sundried tomato and mozzarella v

Smoked macaroni cheese with mushroom and peas v

Mushroom stroganoff on basmati and wild rice v

Bowl food is the perfect solution for a standing reception or events. You can select up to three main bowls and one dessert bowl.

Minimum of 10 guests.

CHILLED BOWLS

Caesar salad with chargrilled chicken

Waldorf salad with Granny Smith's apples and a light yoghurt mayonnaise v

Thai beef salad served with noodles and spring onions

Prawn and crayfish cocktail

Greek salad with plum tomatoes, cucumber, kalamata olives, cos lettuce and feta cheese v GF

Smoked salmon niçoise, sun blushed tomato dressing GF

Sun-dried tomatoes, mozzarella and pesto salad v GF

Potato and gherkin salad bound with crème fraiche v GF

DESSERT BOWLS

Eton mess with strawberries, honeycomb topped with blueberries

Mini scones with jam and cream

Summer berry cheesecake

Brownie VE, GF

Lemon and raspberry tart

Wembley fresh fruit plate with melon, pineapple, orange, mango and apple

We use local suppliers for our bowl food to ensure our production is as sustainable as possible.



FINGER FOOD

The perfect addition to your menu to add that extra level of luxury to your event.

FINGER FOOD MENU

Dress up your lunch selection with an array of flavour-packed finger food options.

Minimum of 20 guests.

FINGER FOOD DISHES

BBQ chicken winglets

Marinated chicken and pepper skewers

Cajun spiced chicken skewers

Indonesian satay chicken skewers

Tandoori chicken skewers

Beef teriyaki and sesame skewers

Mini chicken and cheeseburgers

Mini beef burgers

Artisan sausage rolls with dipping sauce

Duck spring rolls

Lamb kofta with cumin yoghurt

Lemon sole goujons and tartare sauce

Plaice goujons with lemon mayonnaise

Tempura prawns with garlic dip

Mini Salmon and chive fish cakes

Mini Smoked haddock and lemon fish cakes

Vegetable spring rolls sweet & sour dip (V)

PREMIUM DISHES

Spicy Potato Wedges Served with tangy salsa, sour cream and sweet chilli sauce

Gourmet mini artisan pie (Choice of Chicken, Beef Steak, Vegetable)

Falafel with cucumber, mint raita and hummus

Chicken tenders with BBQ sauce

Samosa selection with raita dip

Mini Quiche Lorraine Tarte

Margherita pin wheel pizza

Sun blush tomato and mozzarella arancini

Beef Croques with panko crumbs

Bon Bons (Choice of bubble and squeak, jack fruit, confit duck, whiskey-soaked chicken, smoked haddock risotto, or vegetarian haggis)

Onion bhajis with mango chutney

Lemon sole goujons and tartare sauce

Plaice goujons with lemon mayonnaise

ENHANCEMENTS

Tex-Mex Nachos with salsa, guacamole, sour cream, gooey cheese and jalapenos

Gourmet sushi selection

(Maki Rolls, Nigiri Rolls, California Rolls, with Picked Ginger, Soy Sauce and Wasabi. Minimum of 100 guests.)

We can supply a wide array of vegan and vegetarian options for your event. Please enquire with us for more details.



HOT FORK BUFFET

Everything from handmade pasta to creamy curry, with choices to suit everyone's tastes.

HOT FORK BUFFET

Our hot fork buffet is fantastic for large scale events. Choose two options per course for your guests. Minimum of 20 guests.

HOT MAINS

Cajun spiced chicken with peppers and giant couscous

Penne pasta with wild mushrooms and roquette leaves v vg

Herb glazed salmon with citrus dressing and Mediterranean vegetables v

Vegetarian moussaka v

Pan fried gnocchi with cherry tomatoes and spinach v gf

Roast butternut squash with sage v vg gf

Beef stroganoff and rice gf

Cajun spiced plant base cutlet with peppers with giant couscous v vg

Roast salmon with chives and grated fennel gf

Chicken curry and rice gf

Vegetable curry and rice v vg gf

Herb glazed sea bass with lime dressing and honey glazed carrots gf

Gnocchi with spinach and wild mushrooms v vg

Root vegetable korma curry with rice v vg gf

Butternut squash tagine with fruity couscous v vg gf

SALADS

Heirloom tomato and chive salad v vg gf

Cucumber, radish, and spring onion salad v vg gf

Classic coleslaw salad v vg gf

Tomato and mozzarella salad v vg gf

New potato salad with gherkins, spring onions and boiled egg v gf

Roast cherry tomato salad with red onions and herbs v vg gf

Roquette leaves with balsamic glaze v vg gf

Baby gem with radish and cucumber v vg gf



HOT FORK BUFFET

DESSERTS

Chocolate and orange cheesecake v

Wembley fruit plate v vG GF

Amalfi lemon tart v

Chocolate and caramel tart v

Strawberry and vanilla cheesecake v

Apple and raspberry crumble v vG

Our desserts harbour powerful flavours
for a true sensory experience.

Room for more? Talk to us about adding
any additional courses to your selection.



(V) Vegetarian (VE) Vegan (GF) Gluten Free

Please speak to our team about any allergies or intolerances. Prices exclude VAT.



STREET FOOD

A guaranteed crowd pleaser, from British pub classics to grilled American specialities.



STREET FOOD

Informal events are our speciality, too. With street food, there is something for everyone.

Minimum of 50 guests per dish.

BURGER SHACK

100% British beef burger with smoky bacon, crispy gem lettuce, cheese, tomato and onion salsa in a brioche bun served with fries

Kale and spinach burger served with dry Asian slaw, guacamole, tomato and onion salsa served in a beetroot Bun v

Buttermilk chicken burger on crispy gem lettuce Aioli Sauce in a brioche bun topped with a cornichons and served with fries

BRICK LANE

A rich and buttery chicken tikka masala finished with Pilau rice and freshly chopped coriander

Served with additional sides Palak paneer, Vegetable biryani, Pakoras, Onion bhaji, Naan bread

BARBECUE

Louisiana pork ribs cooked in sweet maple barbecue marinade

4oz Beef burger

Mesquite barbecue chicken wings

Salmon marinated in dill, lemon and fennel seeds

Corn on the cobb

Mediterranean vegetable ratatouille

CHICKEN SHACK

Whole grilled butterfly chickens with a choice of marinades, straight from the grill and 'chop'd' - Piri Piri, lemon, thyme and garlic, harissa spiced, yoghurt tandoori, Smokey BBQ, salads, sides and slaws

MEDITERRANEAN SHACK

Lamb Tagine - Tender cuts of lamb in a Rich and spiced Moroccan sauce served with Couscous

Cassoulet Station with 3 Bean Cassoulet v

GREEK STREET MEZZE

Sliced cured meats, char grilled halloumi, roasted vegetables, balsamic onions, sliced Manchego, olives, roquette salad continental breads

SPECIALITY SURPRISES

Seafood paella with bread rolls v VG GF

Pasta Bolognese - A classic, spicy beef with Rocket salad and parmesan, garlic Dough Balls

Selection of Pasta's Parmesan Gnocchi, Spinach Ricotta Ravioli, Tagliatelle wild mushrooms, Beetroot Tortellini Served with Garlic Bread and Garden Salad

Classic mac 'n' cheese, slow cooked pulled meats or roasted vegetable, seasonings, toppings

Taco's - Pulled chicken, black bean chili beef, bean and pepper, shredded crispy iceberg, salsa, macho pea, sour cream and jalapeño

MINI-BRITISH GOURMET PIE & MASH STATION

Steak and Onion, Chicken and Leek, Vegetarian Pie served with Creamed Potatoes Crushed peas and a Rich Onion Gravy Mini British Chicken & Bacon Pies garnished with pickled onions



CANAPÉS

The perfect appetiser to wash down with a welcome glass of prosecco or champagne.

CANAPÉS

Bite-sized bursts of flavour to entertain your guests.

MEAT

Duck parfait, rhubarb compote, flat bread

Cut tandoori chicken, mango chutney, coriander on naan

Parma ham rose with mixed peppers and flat parsley on Feuillet

Crispy duck salad with peppers orange confit in tartlet

Yorkshire pudding with rare beef and horseradish

FISH

Open prawn with tomato tapenade on white bread

Tuna mousseline with celery & peppers on white bread

Spicy crab with sweet red pepper on roasted potato

Smoked salmon on triangular dark rye bread with garlic and chive cream cheese

Mini bagel smoked salmon tartar mascarpone and chives

VEGAN, VEGETARIAN AND GLUTEN-FREE

Chargrilled carrot zucchini tower red pepper tapenade

Bundle of vegetable julienne with A vintage balsamic dressing

Spiced aubergine square, coriander, and red pepper on vegan gluten free bread

Half artichoke with pepper mousse and fried leek

Mixed roasted peppers with red pesto on vegan gluten free bread





DINNER

A choice between 3 luxurious menus, designed by our chefs.

PAWAN'S MENU

Served with artisan bread and unsalted Netherend farm butter. Please select one choice per course for your event.

Born and raised in Nepal, I grew up in an environment where love and respect for food and healthy produce was one of the pillars of my family education. As a passionate gardener, I am greatly inspired by nature, working with heirloom varieties of vegetables and supporting small, local producers. Working under the likes of Chef Tetsuya Wakuda in Sydney and attending Le Roches in Switzerland have exposed me to a plethora of methods, flavours and ingredients that now influence my unique take on British food.

Pawan Khattiwoda





STARTERS

Soup du Jour

Textured soup with celeriac, leeks, mushroom, and parsley garlic croutons v

Duck Liver Pâté with Port

A smooth pâté of poached duck and pork accompanied with port and apple chutney, frisée and a rye bread croute

Broccoli, Cauliflower and Cheddar Tart

Shortcrust tart filled with broccoli, cauliflower, cheddar, crispy leeks, and beetroot gel v

Vegetable and Tomato Salad

Grilled vegetables topped with feta cheese plum tomatoes and basil oil dressing v

Artisan Bread

Selection of hand-crafted breads served with unsalted Netherend Farm butter

MAINS

Flat Iron Chicken

Flattened chicken breast served with a field mushroom sauce, Dutch cut sauté potatoes and root vegetables GF

Pork Chop Flamande

Grilled pork chop with mustard mash, Savoy cabbage and calvados sauce GF

La Tua Pasta Beetroot Gnocchi with Goat's Curd

British goat curd, baby golden heritage beets, toasted pumpkin seed, parmigiana shards and crispy basil leaf v

Mushroom Rib Eye Steak

Plant based mushroom steak topped with blistered tomato served with Parmentier potatoes and broccoli spears and a light vegetable jus v vG

Pithivier with Leek and Potato

Light pastry parcel with sautéed leeks and Maris Piper Potatoes, wilted greens, beets and vegetable jus v

DESSERTS

Chocolate and Orange Cheesecake

Rich and creamy chocolate and orange cheesecake garnished with jaffa swish orange v vG GF

Wembley Fruit Plate

Fresh melon, pineapple, orange, mango, and apple topped with berries v vG GF

Amalfi Lemon Tart

Light sweet pastry filled with rich tangy lemon cream garnished with swish and textures of raspberry v vG GF

Chocolate and Caramel Tart

Sweet pastry tart filled with chocolate caramel aero, Jaffa swish, peanut brittle and Dulce de leche cream v vG GF

Our expert culinary team can work with you on bespoke menus to cater for all guests.



MENU ENHANCEMENTS

CANAPÉS

A selection of three canapés.

MEAT

Duck parfait, rhubarb compote, flat bread

Cut tandoori chicken, mango chutney, coriander on naan

Parma ham rose with mixed peppers and flat parsley on Feuillet

Crispy duck salad with peppers orange confit in tartlet

Yorkshire pudding with rare beef and horseradish

FISH

Open prawn with tomato tapenade on white bread

Tuna mousseline with celery & peppers on white bread

Spicy crab with sweet red pepper on roasted potato

Smoked salmon on triangular dark rye bread with garlic and chive cream cheese

Mini bagel smoked salmon tartar mascarpone and chives

VEGETARIAN, VEGAN & GLUTEN-FREE

Chargrilled carrot zucchini tower red pepper tapenade

Bundle of vegetable julienne with A vintage balsamic dressing

Spiced aubergine square, coriander, and red pepper on vegan gluten free bread

Half artichoke with pepper mousse and fried leek

Mixed roasted peppers with red pesto on vegan gluten free bread

CHEESE BOARD

Hand selected three artisan cheeses, dried fruit, chutney, and cheese biscuits.

PETIT FOURS

Your choice of either truffles, fudge or mints.

MICHAEL'S MENU

Served with artisan bread and unsalted Netherend farm butter. Please select one choice per course for your event.

My father travelled from the Caribbean Island of Grenada in the 1960s and dedicated his life to being a chef. My father and the iconic flavours of South America remain my biggest inspirations to this day. Nutmeg, cloves, allspice, pomegranate, mangos and bay leaves are some of the strong flavours I work into my dishes to create a true flavour journey, from the powerful palette of the Caribbean to the age-old traditions of British cuisine. I want you to not just fulfil your hunger but enjoy the whole experience.

Michael Godah





STARTERS

Soup du Jour

Ironbark pumpkin soup with toasted pumpkin seeds v VG GF

Salmon Gravdlax

Gin and tonic infused Scottish salmon, pickled cucumber, dill mayonnaise and sourdough

Ham Hock Terrine

Ham hock, pea and mint terrine with red onion chutney, frisée and rye bread croute

Chicken Caesar Salad

Chicken breast on baby gem lettuce with hen's egg and country bacon served with a classic Caesar dressing topped with parmesan cheese GF

Vegetable Terrine

Mediterranean vegetables roasted and set in a terrine with salad leaves and dill mayonnaise v VG GF

Tomato Tarte Tatin

Vegan pastry topped with beef tomatoes, aubergine caviar, red onion chutney, fiery rocket, and Baba Ghanoush with a herb dressing v VG

MAINS

Flat Iron Chicken

Flattened chicken breast served with a field mushroom sauce, Dutch cut sauté potatoes and root vegetables GF

Duck Breast with Black Berries

Pan-fried duck breast with black berries, braised endives, baby fondant potato with a hazelnut crumb and jus GF

Cod Loin Gremolata

Roasted cod loin served on crushed Charlotte potatoes, lemon carrot, sauté samphire with a gremolata dressing GF

La Tua Pasta Beetroot Gnocchi with Goat's Curd

British goat curd, baby golden heritage beets, toasted pumpkin seeds, parmigiana shards, and crispy basil leaf v

Lamb Rump with Fennel

Pan roasted rump of lamb, fondant potato, heritage carrots, braised fennel, and a rosemary jus GF

Mushroom Rib Eye Steak

Plant based mushroom steak topped with blistered tomato served with Parmentier potatoes and broccoli spears and a light vegetable jus v VG

DESSERTS

Chocolate and Orange Cheesecake

Rich and creamy chocolate and orange cheesecake garnished with Jaffa swish orange

Berry Fruit Savarin

A yeast baba soaked in a light syrup with fresh berries topped with Chantilly cream v

Wembley Fruit Plate

Fresh melon, pineapple, orange, mango, and apple topped with berries v VG GF

Sticky Toffee Pudding

Home-made sponge with Medjool dates and treacle topped with toffee sauce and churned vanilla bean ice cream v

Amalfi Lemon Tart

Light sweet pastry filled with rich tangy lemon cream garnished with swish and textures of raspberry v

Chocolate and Caramel Tart

Sweet pastry tart filled with chocolate caramel aero, Jaffa swish, peanut brittle and Dulce de leche cream v



MENU ENHANCEMENTS

CANAPÉS

A selection of three canapés.

MEAT

Duck parfait, rhubarb compote, flat bread

Cut tandoori chicken, mango chutney, coriander on naan

Parma ham rose with mixed peppers and flat parsley on Feuillet

Crispy duck salad with peppers orange confit in tartlet

Yorkshire pudding with rare beef and horseradish

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Tuna mousseline with celery & peppers on white bread

Spicy crab with sweet red pepper on roasted potato

Smoked salmon on triangular dark rye bread with garlic and chive cream cheese

Mini bagel smoked salmon tartar mascarpone and chives

VEGETARIAN, VEGAN & GLUTEN-FREE

Chargrilled carrot zucchini tower red pepper tapenade

Bundle of vegetable julienne with A vintage balsamic dressing

Spiced aubergine square, coriander, and red pepper on vegan gluten free bread

Half artichoke with pepper mousse and fried leek

Mixed roasted peppers with red pesto on vegan gluten free bread

CHEESE BOARD

Hand selected three artisan cheeses, dried fruit, chutney, and cheese biscuits.

PETIT FOURS

Your choice of either truffles, fudge or mints.

GERRARD'S MENU

Served with artisan bread and unsalted Netherend farm butter. Please select one choice per course for your event.

My biggest influence is my African and Caribbean heritage, which made my upbringing an abundance of fresh fish, curried dishes, fresh fruit and exotic herbs and spices from my parents' homeland. I have travelled to many countries and experienced many cultures, all of them culminating into the menus I design here at Wembley, with fresh, high-quality products at the forefront of everything I do. I am passionate about delivering the very best to each guest and making our food a memory to be spoken of for years to come.

Gerrard Madden





STARTERS

Soup du Jour

Oven-roasted tomatoes, English carrots and orange, topped with crispy sage leaves and orange peel v VG GF

Salmon Mi Cuit with Beetroot

Lightly poached salmon with textured beetroots garnished with dill dressing GF

Broccoli, Cauliflower and Cheddar Tart

Short crust tart filled with broccoli, cauliflower, cheddar, and crispy leeks with a beetroot gel v

Chicken Pâté

Homemade chicken liver pâté served with red onion chutney and a salad garnish with toasted brioche

Salmon and Haddock Fish Cake

Flaked haddock and salmon bound with potato topped with fennel, served with dill mayonnaise and seasonal salad

Mushroom Fillet with Citrus

Sliced pan-fried king oyster with flavourful tangy orange, lemon, and lime juices v VG GF

MAINS

Chicken Breast with Whiskey Bon Bon

Pan-fried Dorset rooster with whiskey-soaked wings bon bon, potato gnocchi, baby spinach and a tomato and olive sauce

Pork Belly and Pan-Fried Apple Pearls

Wicks Manor Pork belly with butternut squash puree, apple pearl, grilled broccoli, Parmentier potato and a cider jus GF

Salmon Supreme with Snow Peas

Roasted salmon with mange tout snow pea, fondant potatoes, sea asparagus, garlic aioli and herb oil v VG GF

Tempah with Tian of Vegetables

Marinated tempeh, capsicum peppers, portobello mushroom, griddled aubergine and courgette topped with carrot crisps and tomato nap sauce v VG GF

Beef brisket with Horseradish Mash

Slow cooked beef brisket served with horseradish mash, heritage carrots, green beans and a rich jus GF

Grilled Halloumi on Polenta

Bar marked halloumi on a sun blush tomato polenta cake with Mediterranean vegetables finished with a pepper coulis v GF

DESSERTS

Strawberry and Vanilla Cheesecake

A light strawberry and vanilla cheesecake mix on a buttery biscuit base topped with strawberry jelly and swish, decorated with chocolate shavings

Biscoff and Cappuccino Cheesecake

Baked Biscoff flavoured mascarpone cheesecake with cappuccino peaks to top

Triple Chocolate Mousse

Chocolate brownie base with rich chocolate mousse and chocolate nibs

Vacherin Aux Fruits

Meringue nest filled with Chantilly cream and fruits, dusted with icing sugar v GF

Wembley Fruit Plate

Fresh melon, pineapple, orange, mango, and apple topped with berries v VG GF

Tiramisu

Cocoa flavoured Italian dessert with mascarpone cheese, walnut biscotti and espresso syrup v



MENU ENHANCEMENTS

CANAPÉS

A selection of three canapés.

MEAT

Cut tandoori chicken, mango chutney and coriander on naan

Thai seared chicken with red peppers on a stick

Pastrami, mustard and gherkin on ciabatta

FISH

Open prawn with tomato mousseline on white bread

Cut smoked salmon roulade, wasabi, pink pepper corn and long chives caprice ficelle

Beetroot marinated smoked salmon roll with Avruga on rye bread

VEGETARIAN, VEGAN & GLUTEN-FREE

Grape with cream cheese and pistachio nut

Roasted cherry tomato, olive and tomato tapenade with shallot salsa on tomato bread

Goats cheese with chives and red peppers on shortbread

Caviar d'aubergine on rosti potato

Fresh asparagus, sundried tomato and black olive on celeriac base

Roasted vine tomato, pesto, and shallots salsa on grilled zucchini

CHEESE BOARD

Hand selected three artisan cheeses, dried fruit, chutney, and cheese biscuits.

PETIT FOURS

Your choice of either truffles, fudge or mints.



DRINKS

From local beers to deluxe European wines and world-renowned champagne, don't spare on the bubbles!

WHITE

Les Boules Blanc, France

Sauvignon Blanc Terre Du Soleil, France

Gavi Del Commune Di Gavi San Silvestro, Italy

Albarino 'Coral Do Mar' Rias Baixas, Spain

Sancerre Gerard Millet, France

Pouilly-fume, Chateau De Tracy

RED

Les Boules Rouge, France

Merlot, Terre Du Soleil, France

La Tierra Rocosa, Chile

Boundary Line Shiraz, Australia

Heraldique Prestige Rouge, France

Rioja Crianza, Ondarre, Spain

Chateau-Neuf-De-Pape, Rouge, La Solitude, France

ROSE

Novita, Pinot Grigio Blush, Italy

Le Campuget, Syrah Grenache, France

Whispering Angel, Caves D'seclan, France

SPARKLING & PROSECCO

Vin Mousseux Blanc De Blancs

Prosecco Amata, Extra Dry, NV

CHAMPAGNE

Paul Drouet, NV

Champagne Collet Brut, NV

Laurent Perrier La Cuvée

Laurent Perrier Ultra Brut

Laurent Perrier Vintage

Laurent Perrier Rose, NV



BEERS AND CIDERS

Budweiser
Bud Light
Camden Hells
Camden Pale Ale
Corona
Magners Cider
Stella Artois ^{GF}

Or treat your guests to a bucket of beers for better value.

LOW AND NO ALCOHOL

We can source a wide collection of low and no alcohol alternatives for your event. Please enquire with us for more details.

SOFT DRINKS

Still/Sparkling
Mineral Water (PET)
Still/Sparkling
Mineral Water (Glass)
Tonics
Fresh Smoothie Selection (Mango, Mixed Berry, Banana and Honey). Minimum 10 guests.
Juice (Orange, Apple, Pineapple)
Coca Cola / Fanta / Sprite (Glass)
Coca Cola / Fanta / Sprite (PET)
Red Bull

SNACK SELECTION

A choice of two snacks
(Chilli nuts, Chinese crackers, olives, Kettle chips, and popcorn)



DRINKS PACKAGES

For better value, consider a 1-hour drinks package.

CHAMPAGNE RECEPTION

Paul Drouet Brut, house wine, bottle beer, mineral water and orange juice

COCKTAIL RECEPTION

Two signature cocktails, house wine, bottled beer and soft drinks

SPARKLING RECEPTION

Sparkling wine, house wine, bottle beer, mineral water and orange juice

THE BAR PACKAGE

House red and white wine, bottled beer and soft drinks



Please speak to our team should you or any of your guests have any food or drink allergies or intolerances and would like to know more about our ingredients.

CONTACT

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