



WATFORD FC EVENTS

BANQUETING EVENTS



WELCOME TO VICARAGE ROAD STADIUM

Home to Watford Football Club and located in Hertfordshire, Vicarage Road Stadium, provides the perfect backdrop for your banqueting event.

At Watford Events we care about the food we create and believe in creating unforgettable dining experiences for our guests. Our commitment to using the highest-quality ingredients is reflected in the outstanding flavours of our dishes. From canapés to buffets to banquets, we deliver blends of flavours and spices that promise to truly enhance and elevate your experience of your event.

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible.

We hope to see you at Vicarage Road soon.

Please get in touch if there's anything we can help with – we'd be delighted to hear from you!



BANQUETING MENUS



SET MENUS

Our set menus include tablecloths and napkins and exclude room hire. Minimum guests x 40.

Menus include bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

Two courses **£30**

Three courses **£35**

SET MENU 1

STARTER

Slow roasted butternut squash soup, toasted seeds, sage oil (V)

MAIN

12-hour braised shin of British beef, whipped potato, beef fat carrot, dripping jus Or Root vegetable and potato pithivier, creamed spinach, roasted garlic sauce (V)

DESSERT

Glazed lemon tart, elderflower cream, raspberry

SET MENU 2

STARTER

Goats cheese and caramelised onion tartlet, English beetroot, dressed rocket (V)

MAIN

Suffolk chicken supreme, brown butter fondant, seasonal greens, creamy chicken sauce Or Slow roasted cauliflower steak, smoked cheddar polenta, black cabbage, golden raisin gremolata (V)

DESSERT

Sticky toffee pudding, salted caramel sauce

SET MENU 3

STARTER

Marinated heirloom tomatoes, baby mozzarella, basil, balsamic, focaccia croutons (V)

MAIN

Pan fried Cornish seabass, seaweed new potatoes, fennel, samphire, white wine cream, dill oil Or English pea and mint risotto, roasted onions, vegan feta, radish, chive, pea shoots (V)

DESSERT

Set vanilla cream, seasonal berries, honeycomb

V – VEGETARIAN | VE – VEGAN

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





SELECT MENU

Our select menus include tablecloths and napkins and exclude room hire. . Minimum guests x 40.

Menus include bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

Two courses **£35**

Three courses **£40**

Please choose one starter, one main and one dessert for the whole event plus a vegetarian and vegan option.

V – VEGETARIAN | VE – VEGAN

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SELECT MENU - STARTERS

Suffolk chicken croquette, gem lettuce, Twineham Grange, egg yolk, Caesar mayonnaise

Local larder salt beef, ale pickled onions, mustard seeds, brown sauce, chargrilled bagel

English ham hock and parsley terrine, smoked bacon jam, burnt apple ketchup, pork scratchings toasted brioche

Spiced lamb shoulder "spring roll", smoked aubergine, piquillo pepper, black olive

Torched chalk stream trout, compressed cucumber, Cornish mussels, nori powder

Cornish mackerel and horseradish rilette, lemon and dill potato salad, sourdough cracker

Cornish coley and chive fishcake, crushed peas, capers, warm tartare sauce

Signature prawn cocktail, poached king prawns, burnt lemon, Bloody Mary, brown bread

Heritage English beetroots, whipped vegan feta, London honey, hazelnut (VE)

Sumac roasted heritage carrots, onion houmous, carrot falafel, hazelnut dukkah (VE)

Curried cauliflower soup, cauliflower and chickpea bhaji, onion seeds, curry oil (VE)

Isle of Wight tomatoes, whipped parmesan custard, smoked jam, basil, parmesan crumble (V)

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SELECT MENU - MAINS

Sirloin of beef, Pomme Anna, tender stem, Tring Ale onion ring, beef fat and thyme jus

Poached breast of Suffolk chicken, Kiev croquette, cauliflower cheese, black cabbage

Cider brined pork tenderloin, crispy belly, Hasselback, sweetcorn, chard, bacon gravy

Slow braised shoulder of Suffolk lamb, creamed potato, minted greens, rosemary jus

Curried supreme of salmon, sag aloo, chargrilled broccoli, curry cream

Pan seared Cornish coley, braised clams, leek and potato chowder, dill oil

Chalk stream trout, seaweed and saffron potatoes, braised fennel, bouillabaisse sauce

Roasted seabream, cobble lane nduja bean cassoulet, gem lettuce, tomato cream

Malt and maple glazed swede, chestnut mushroom, "cheese sauce", savoury granola (VE)

Cauliflower cheese pithivier, pickled walnut, kale, truffle velouté (V)

Spring pea and broad bean risotto, Kidderton Ash, radish, chive emulsion (V)

Lentil, tomato and basil ragout, courgette spaghetti, prosciutto cheese (VE)

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SELECT MENU - DESSERTS

Milk chocolate delice, whipped peanut butter, candied peanuts

Banana sticky toffee pudding, miso caramel sauce, vanilla bean ice cream

Union coffee set cream, brownie, Chantilly, coffee syrup, chocolate soil

Glazed lemon tart, brown sugar meringue, whipped curd

Marmalade brioche bread and butter pudding, Cointreau custard

Coconut Pana Cotta, mango and lime salsa, white chocolate, toasted coconut

Toffee apple and oat crumble tart, demerara custard

Eton mess, strawberry, meringue, toasted almond (VE)

Glazed watermelon fondant, seasonal berry compote, prosecco, watermelon consommé (VE)

Stem ginger rice pudding, cardamom poached pear, honey and oat crumble (VE)

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A collage of various canapés and cheese board items. The top left shows four meat canapés with green sauce and herbs on a white marble platter. The top right shows a slate platter with bread-based canapés and small round tarts. The bottom left shows a white marble platter with small round tarts and skewers. The bottom right shows a white marble platter with bread-based canapés, small round tarts, and skewers. A central text overlay reads "CANAPÉ AND CHEESE BOARD".



CANAPÉ RECEPTION £20

Choose four canapés from the options below. Minimum guests x 40.

FISH

Hot

Haddock scampi, crushed peas, house gherkin

Gochujang glazed cod skewer, seaweed, crispy chilli oil

Mini coley, dill and lemon fishcake, tartare sauce

Cold

Prawn cocktail tartlet, gem lettuce, cucumber, Bloody Mary rose

Smoked mackerel pate on toast, horseradish, crispy capers

Scottish smoked salmon blini, dill, lemon, cream cheese

MEAT

Hot

Sticky Korean chicken nugget, toasted sesame

Pork, sage and caramelised onion sausage roll, homemade brown sauce

Slow braised beef croquette, horseradish emulsion

Cold

Smoked chicken Caesar tartlet, gem lettuce, Caesar dressing

Pressed ham hock, apple and onion chutney

Hoi sin duck, cucumber, spring onion

VEGGIE/PLANT

Veggie

Black olive and parmesan scone, smoked tomato jam, herb cream cheese

Mini cheddar, leek and onion tartlet

Tomato and mozzarella brochette, basil pesto dip

Plant

Onion and chickpea bhaji, spiced mango ketchup, puffed rice

Slow roasted tomato and basil pinwheel, prosciutto cheese

Tempura cauliflower, pickled ginger, ponzu dressing

DESSERT

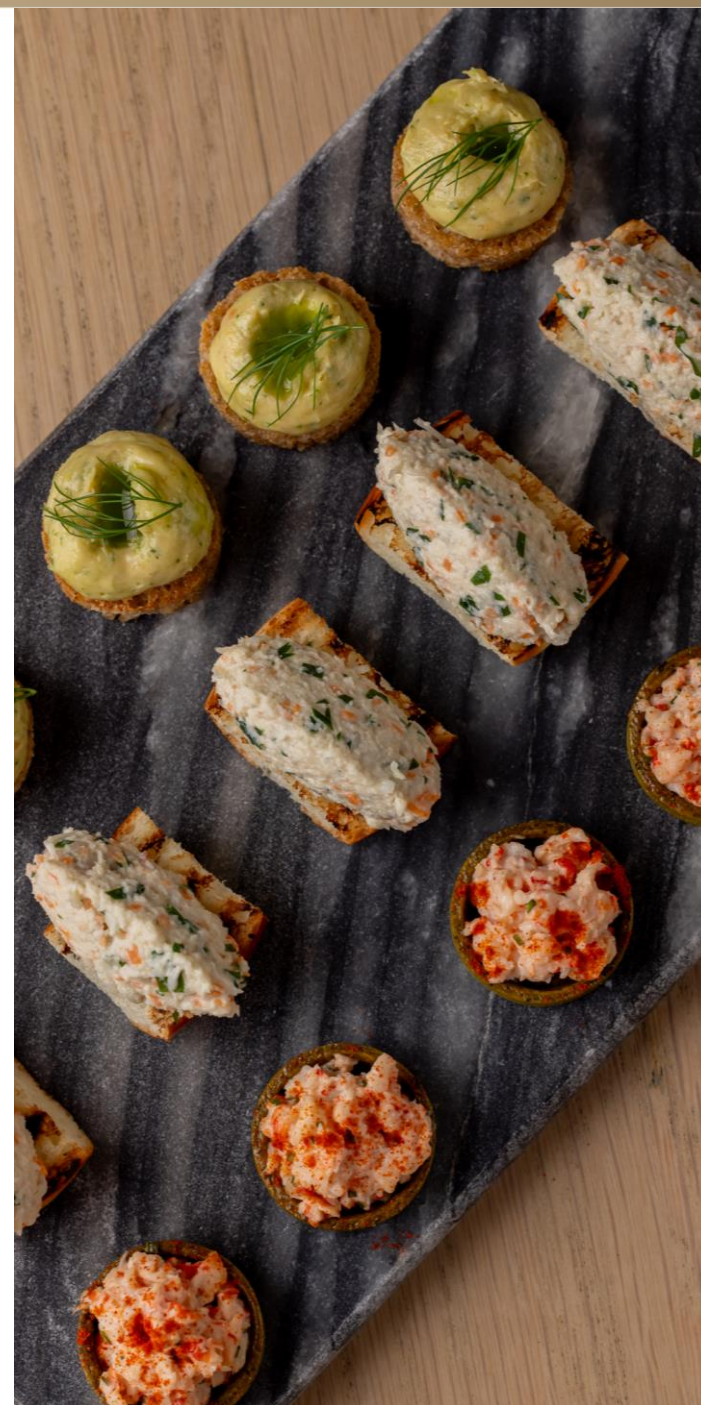
Mini lemon tart, torched meringue

Dark chocolate brownie, salted caramel, popcorn

Brioche French toast, powdered sugar, textures of raspberry

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BRITISH CLASSIC CHEESE BOARD £8

A selection of British cheeses, grapes, chutney, water biscuits and creamed crackers

Coastal cheddar

Colston Basset Stilton

Somerset Brie

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Image courtesy: Hampshire Cheese Co.



ALLERGENS

Do you have a food allergy or intolerance?

In advance of your event, allergen information can be provided by your Event Co-Ordinator on the 14 major allergens.

At your event, your Event Manager will be able to provide access to the allergen folder which holds all the information on which allergens are contained in your chosen menu and can help you make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further details on ingredients and how they were handled to allow you to make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



PEANUT



SESAME



GLUTEN



CELERY



LUPIN

If you have any concerns, please speak with a member of staff



WATFORD FC EVENTS

FOR MORE INFORMATION

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