



**WATFORD FC**  
**EVENTS**



**FOOD & BEVERAGE**



## WATFORD FC EVENTS

### REFRESHMENTS

Tea and coffee	<b>£2.50</b>	<b>Mineral water</b>	<b>£3.75</b>
		Still or sparkling (750ml bottle)	
Tea, coffee and home baked cookies	<b>£3.45</b>	<b>Juice</b>	<b>£4</b>
		Choice of orange, cranberry or apple (per litre)	
Tea, coffee and mini sweet treats	<b>£3.95</b>	<b>Soft drinks</b>	<b>£3</b>
		(330ml)	





## WATFORD FC EVENTS

### BREAKFAST & SNACKS

#### Breakfast rolls

**£3.75**

Served in a glazed Brioche Bap

- Dry Cured Back Bacon
- Local Larder Cumberland Sausages
- Scrambled Egg & English Cheddar
- Roasted Portobello Mushroom, Wilted Spinach and Confit Tomato (VE)

#### Freshly baked pastries

**£3.75**

Selection of Croissants and Danish Pastries  
freshly baked by our chefs

#### Chefs' granola & yogurt

**£3.50**

#### Nibbles

**£3.50**

- Hand Cooked Crisps
- Pitted Green Olives with Garlic and Herbs
- Fried and Salted Chilli Corn

#### Mini sweet treats

**£2.95**

#### Home-baked cookies

**£2.50**

#### Fresh whole fruit

**£1**



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.

## SANDWICHES £10

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

*Sample menu:*

- Sweet cured bacon, lettuce and tomato
- Chicken and sage and onion stuffing
- Tuna and cucumber on malted bread
- English mature cheddar and spring onion
- Mexican bean and avocado (VE)

**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 and room hire. Please note that our menu offerings are subject to seasonal availability and may change.



## FINGER BUFFETS

### BUFFET A

- Chefs' selection of freshly prepared sandwiches
- Warm pork and herb sausage roll, cider and onion chutney
- Ale battered coley goujons, tartare mayonnaise
- Oriental vegetable spring rolls, soy, coriander and sweet chilli dips
- Chefs' selection of mini sweet treats

£20

### BUFFET B

- Chefs' selection of freshly prepared sandwiches
- Honey and grain mustard cocktail sausages, chive, crispy onion
- Chicken tikka skewers, mint raita, mango, toasted onion seeds
- Mini Brie and caramelised red onion quiche
- Chefs' selection of mini sweet treats

£25

### BUFFET C

- Chefs' selection of freshly prepared sandwiches
- Harissa spiced lamb kebabs, sumac onions, micro coriander, chermoula yogurt
- Korean pulled chicken slider, kimchi cabbage slaw, sriracha mayo, brioche bun
- Marmite and Applewood cheddar macaroni cheese bites, smoked tomato jam
- Chefs' selection of mini sweet treats

£30

**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 and room hire. Please note that our menu offerings are subject to seasonal availability and may change.



## FORK BUFFETS

£28.50

### BEST OF BRITISH

#### MAIN

- Roasted London Larder sausages OR vegetarian sausages

#### SIDES

- Creamed mashed potato and buttered seasonal greens and peas
- Caramelised onion and cider gravy
- Chive and crispy onion topper

#### DESSERT

- English orchard apple, oat and sultana crumble, vanilla custard

### INDIAN BANQUET

#### MAIN

- Chicken, spinach and chickpea Balti OR cauliflower, potato and spinach korma

#### SIDES

- Fragrant steamed rice and kachumber salad
- Bhajis, samosas and poppadum's
- Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle

#### DESSERT

- Chilled coconut lime and cardamon rice pudding, pineapple salsa

### MEDITERRANEAN FEAST

#### MAIN

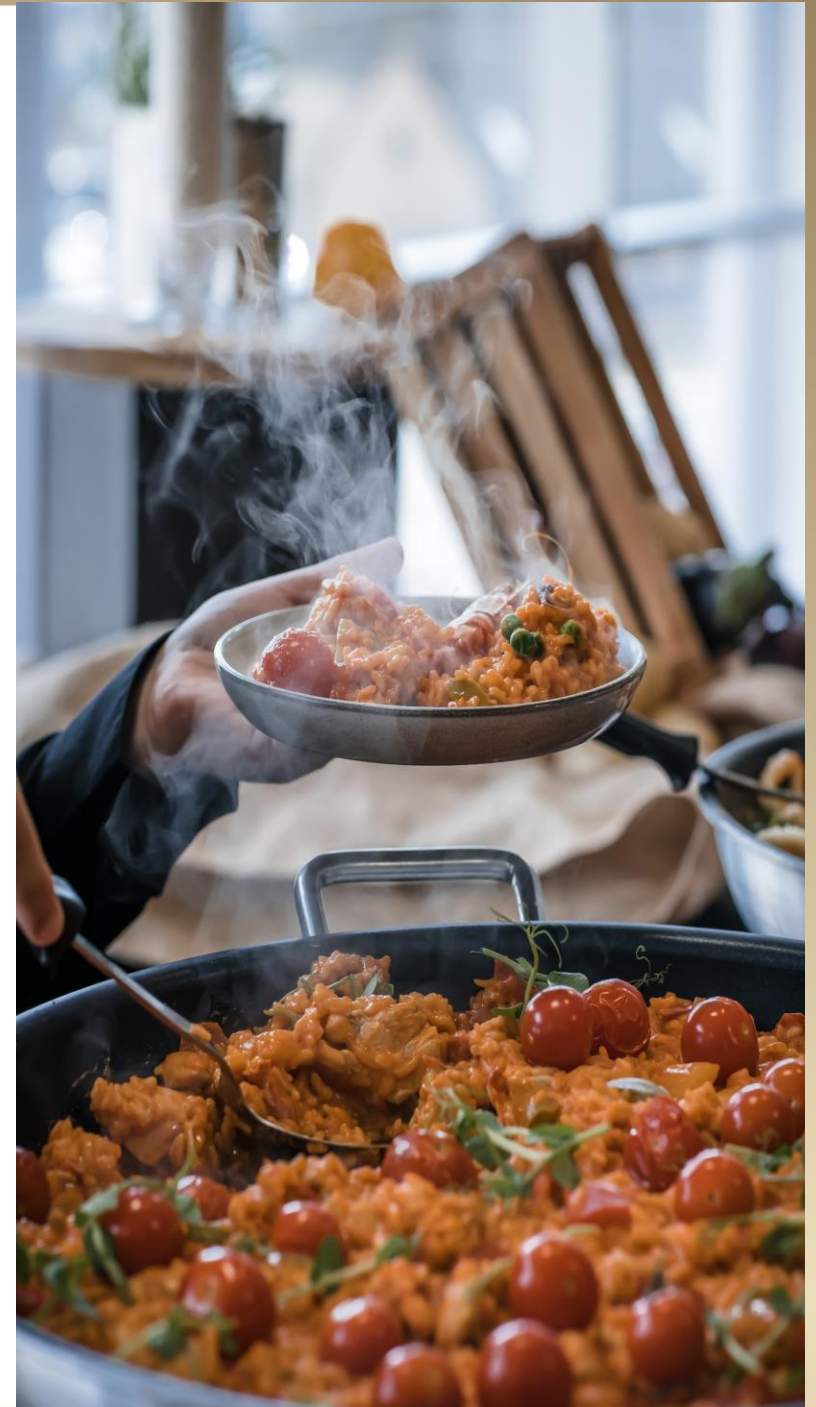
- Oregano, garlic and olive oil grilled chicken thighs OR grilled haloumi and mushroom shawarma

#### SIDES

- Warm toasted flatbread and slow roasted mediterranean vegetables
- Lemon and pepper and herb roasted new potatoes
- Sumac red cabbage and iceberg lettuce
- Chilli sauce and garlic yoghurt dressing

#### DESSERT

- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps





## SET MENUS

Our set menus include tablecloths and napkins and exclude room hire.

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

**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 and room hire. Please note that our menu offerings are subject to seasonal availability and may change.

### 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





## SELECT MENU

Our select menus include tablecloths and napkins and exclude room hire.

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**

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 - 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)

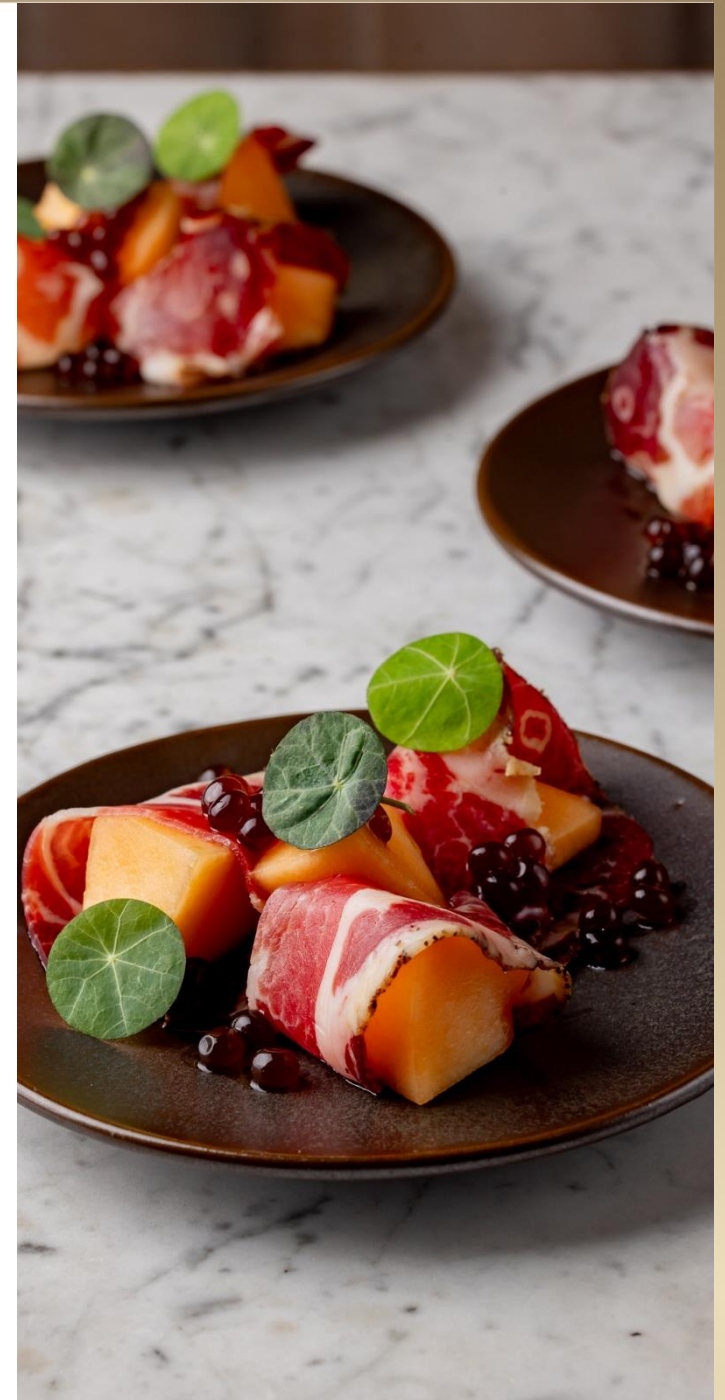
Sumac roasted heritage carrots, onion houmous, carrot falafel, hazelnut dukkah (VE)

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)

**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 - 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)

**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 - 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

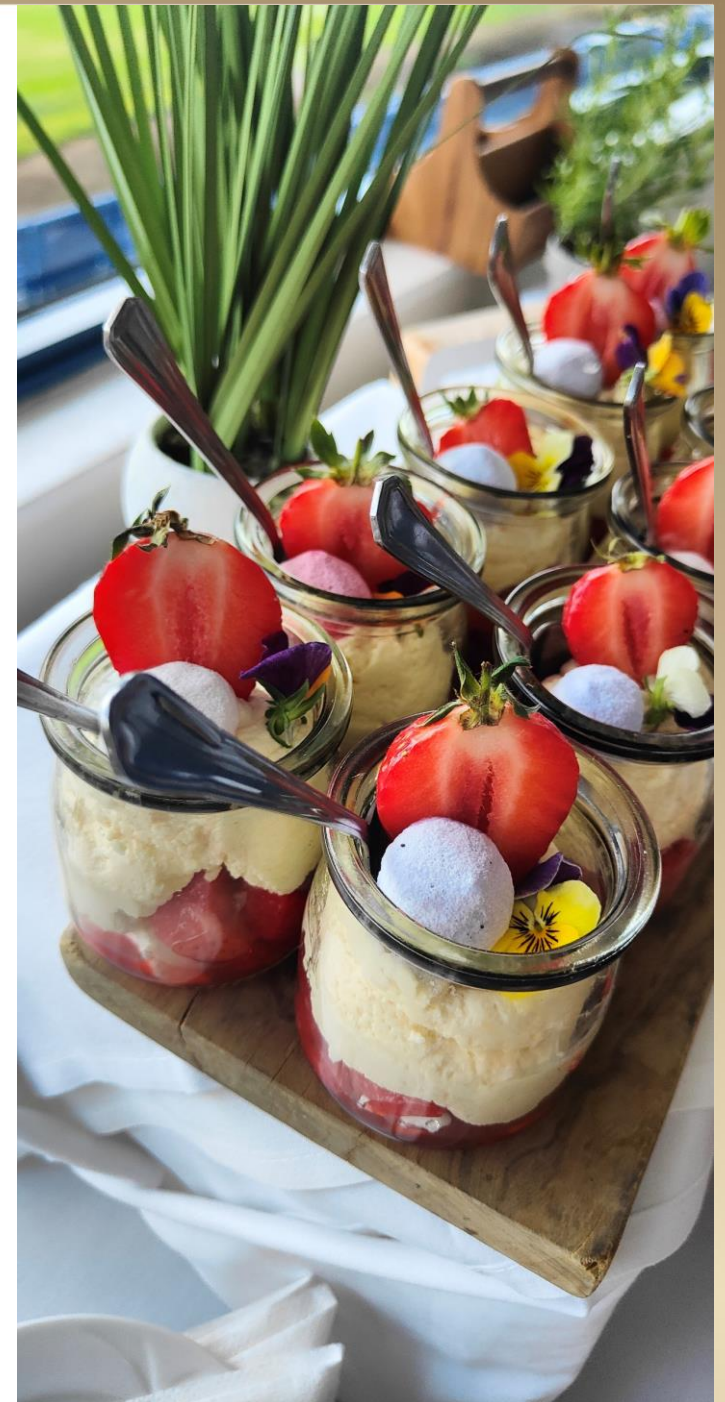
Eton mess, strawberry, meringue, toasted almond (VE)

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

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

**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.



## CANAPÉ RECEPTION £20

Choose four canapés from the options below:

### 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

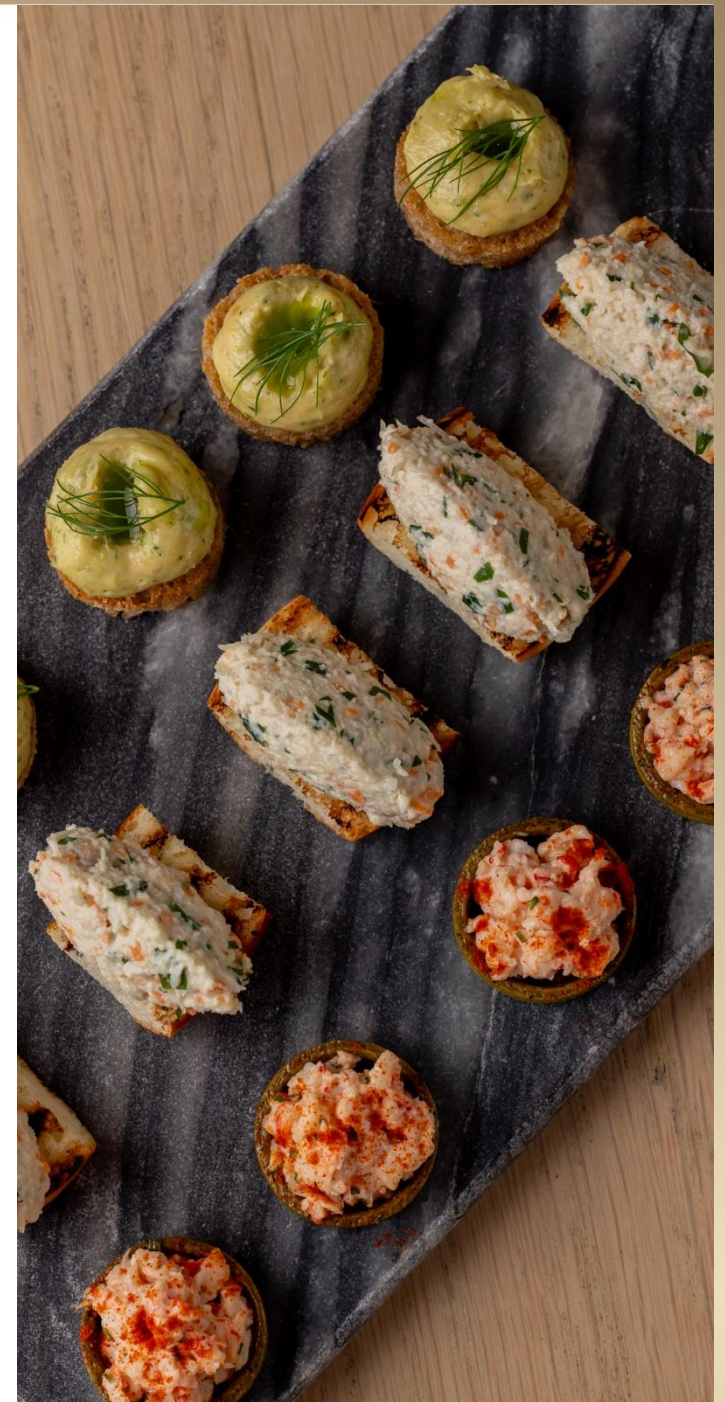
Tempura cauliflower, pickled ginger, ponzu dressing

### DESSERT

Mini lemon tart, torched meringue

Dark chocolate brownie, salted caramel, popcorn

Brioche French toast, powdered sugar, textures of raspberry



**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.



## BRITISH CLASSIC CHEESE BOARD £8

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

Coastal cheddar

Colston Basset Stilton

Somerset Brie

**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.





## WATFORD FC EVENTS

### 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

01923 496000 | [watforevents@compass-group.co.uk](mailto:watforevents@compass-group.co.uk) | [watford-fc-events.com](http://watford-fc-events.com)

