



Allianz  Stadium

BANQUETING MENUS



Please choose one option per course for all guests to enjoy.
A vegetarian starter and main course may also be chosen for guests with this dietary requirement.

STARTERS

Sladesdown chicken

Bergamot smoked breast, confit leg, liver terrine, spiced consommé

Iberico Duroc ham hock

Snowdonia cave-aged Cheddar, piccalilli puree, celery salt

Kombu cured yellowtail

Sesame and koji dressing, Yorkshire rhubarb, English wasabi

Grilled artichoke (Ve)

Wild garlic, agave, smoked sunflower ajoblanco

Burrata (V)

Macerated heritage tomato, black cherry, chia seed



MAINS

Wild venison

Cherry Umeboshi, barbecue belly, tartare, turnip, mushroom ketchup

Spiced Sladesdown chicken

Charred corn, spring greens, polenta, spiced rum glaze

Iberico Duroc pork cutlet

Apple and salsify tart, sand carrot, chard, cyder jus

Herdwick lamb

Potato and labneh flatbread, charred apricot, dukkha spice

Butter poached monkfish

Ravioli, pickled crispy mussels, king oyster and chestnut mushroom, dulce foam

Blackened leek (Ve)

Truffled new potato velouté, potato puffs, tarragon



DESSERTS

Neapolitan Mille-Feuille (Ve)

Brownie, vanilla mousse, berry crèmeux, caramelised puff

Dark chocolate and honeycomb entremet (Ve)

Honeycomb mousse, caramel, ganache

Eton mess (Ve)

Vanilla cream, berries, meringue

Lemon and coconut gateau (Ve)

Vanilla sponge, coconut mousse, lemon curd

Earl Grey and banana (Ve)

Banana bread, Earl Grey crèmeux, caramel

Please discuss alternative options with your event planner.

We can also arrange extras such as a DJ, photographer, or florist—just ask our team for a quote.

For more information or to discuss your requirements, contact us on 020 8744 9997 or visit allianzstadiumtwickenham.com.

