



Allianz  Stadium

HOT BUFFET MENUS



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HOT BUFFETS

Moroccan

Lake District lamb tagine

Preserved lemon, fennel, parsley

Vegetable and butterbean tagine (Ve)

Apricot harissa, tomato, mint

Fragrant herbed couscous (Ve)

Confit garlic, coriander, lemon

Harissa roasted cauliflower (Ve)

Lemon tahini, pomegranate molasses

Roasted beetroot, carrot and kale salad (Ve)

Bold Bean Co falafel (Ve)

Tzatziki

Moroccan flatbread (Ve)

Garlic and curly parsley

Meskouta cake (Ve)

Iberian

Stuffed Iberico porchetta

Chorizo, sage

Symplicity nduja roasted cauliflower (Ve)

Burnt cauliflower puree, pickles, leaves

Paella croquettes

Smoked romesco

Patatas bravas (Ve)

Piquillo pepper aioli

Seared hispi cabbage (Ve)

Zaatar chickpeas, spiced sweet potato tahini

Quinoa and black bean salad (Ve)

Pomegranate, tahini dressing

Olive loaf (Ve)

Pastel de nata (Ve)



HOT BUFFET MENUS

HOT BUFFET CONTINUED

Indian

Marinated and charred chicken

Butterbean, ginger and coconut curry

Butternut and shallot (Ve)

Butterbean, ginger and coconut curry

Steamed jasmine rice (Ve)

Aloo gobi (Ve)

Onion bhajis and vegetable samosas (Ve)

Kachumber salad (Ve)

Garlic naan (V)

Cucumber and mint raita (V)

Mango chutney (Ve)

Pineapple and coconut tapioca (Ve)

Plant-based (Ve)

Harissa spiced cauliflower (Ve)

Chickpea and date tagine

Miso roasted butternut wedges (Ve)

Thyme crushed butternut

Confit garlic and sumac infused rice (Ve)

Agave and cumin roasted root vegetables (Ve)

Crispy kale

Ve-du-ya kale and onion bhaji (Ve)

Red pepper ketchup

Braised buckwheat salad (Ve)

Clementines, balsamic onions

Plant-based chorizo sausage roll (Ve)

Beetroot ketchup

Seasonal fruit roulade (Ve)



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HOT BUFFET CONTINUED

Tommy's Pie Shop

Venison and stout pie

Venison gravy

Roasted vegetable and blue cheese pie (V)

Mushroom jus

Buttered mashed potatoes (V)

Winter quinoa salad (V)

Butternut, feta, rocket

Roasted root vegetables and brassicas (Ve)

Victoria sponge slice (Ve)

