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, tradition comfort food and as such, began his chef career with a catering apprenticeship in the Army, where he stayed for 34 years, working his way up to Director of Food Services and commanding 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, Brenden 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, Joaquim ensures a safe, smooth running of all kitchen operations, maintenance, and ensuring all activities are carried out with a guest-oriented approach.
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. He 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 Roche School in Switzerland before moving to Sydney to work with Michelin Star Chef, Tetsuya Wakuda. Since moving to London in 2010, Pawan 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 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, Gerrard has worked in near every livery and banqueting hall in London, even cooking for Her Late Majesty The Queen 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

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.

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.

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.

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.

GreenPath
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

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**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**

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**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**

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(V) Vegetarian   (VE) Vegan   (GF) Gluten Free   Please speak to our team about any allergies or intolerances. Prices exclude VAT.
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

VEGETARIAN: (V)  VEGAN: (VE)  GLUTEN FREE: (GF)

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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
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

(GF) Gluten Free
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RUSTIC ROUNDS
Grilled Mediterranean vegetable, pesto, and rocket
Salt beef, cornichon, mustard mayonnaise, and watercress
Chargrilled chicken Caesar, cos lettuce and parmesan
Brie, caramelised onion, apricot mayonnaise, and rocket
Poached salmon, lemon mayonnaise, cucumber, and watercress

GLUTEN-FREE OPTIONS
Free range egg
Smoked cheese
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.
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
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
Grilled seasonal garden vegetables with slow cooked quinoa
Vermicelli noodle salad with wilted Pak choi and crispy wonton
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
Watermelon and tomato salad
Couscous salad with brunoises vegetables
Mixed baby leaf salad topped with croutons
Tomato and cucumber salad in a dill sauce
Sun blushed tomato and basil arancici ball skewers
Potato and gherkin salad bound with crème fraiche
Pasta and vegetable salad

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

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BOWL FOOD

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

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

(V) Vegetarian    (VE) Vegan    (GF) Gluten Free    Please speak to our team about any allergies or intolerances. Prices exclude VAT.
Everything from handmade pasta to creamy curry, with choices to suit everyone’s tastes.
Our hot fork buffet is fantastic for large scale events. Choose two options per course for your guests. Minimum of 20 guests.

**HOT FORK BUFFET**

**HOT MAINS**

Cajun spiced chicken with peppers and giant couscous  
Penne pasta with wild mushrooms and roquette leaves  
Herb glazed salmon with citrus dressing and Mediterranean vegetables  
Vegetarian moussaka  
Pan fried gnocchi with cherry tomatoes and spinach  
Roast butternut squash with sage  
Beef stroganoff and rice  
Cajun spiced plant base cutlet with peppers with giant couscous  
Roast salmon with chives and grated fennel  
Chicken curry and rice  
Vegetable curry and rice

**SALADS**

Herb glazed sea bass with lime dressing and honey glazed carrots  
Gnocchi with spinach and wild mushrooms  
Root vegetable korma curry with rice  
Butternut squash tagine with fruity couscous  
Heirloom tomato and chive salad  
Cucumber, radish, and spring onion salad  
Classic coleslaw salad  
Tomato and mozzarella salad  
New potato salad with gherkins, spring onions and boiled egg  
Roast cherry tomato salad with red onions and herbs  
Roquette leaves with balsamic glaze  
Baby gem with radish and cucumber

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HOT FORK BUFFET

DESSERTS

Chocolate and orange cheesecake
Wembley fruit plate
Amalfi lemon tart
Chocolate and caramel tart
Strawberry and vanilla cheesecake
Apple and raspberry crumble

Our desserts harbour powerful flavours for a true sensory experience.

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

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

### 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

- 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

(V) Vegetarian (VE) Vegan (GF) Gluten Free Please speak to our team about any allergies or intolerances. Prices exclude VAT.
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

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

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Please enquire for our full range of canapés.
DINNER

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

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soup du Jour</strong></td>
<td>Textured soup with celeriac, leeks, mushroom, and parsley garlic croutons v</td>
</tr>
<tr>
<td><strong>Duck Liver Pâté with Port</strong></td>
<td>A smooth pâté of poached duck and pork accompanied with port and apple chutney, frisée and a rye bread croute</td>
</tr>
<tr>
<td><strong>Broccoli, Cauliflower and Cheddar Tart</strong></td>
<td>Shortcrust tart filled with broccoli, cauliflower, cheddar, crispy leeks, and beetroot gel v</td>
</tr>
<tr>
<td><strong>Vegetable and Tomato Salad</strong></td>
<td>Grilled vegetables topped with feta cheese plum tomatoes and basil oil dressing v</td>
</tr>
<tr>
<td><strong>Artisan Bread</strong></td>
<td>Selection of hand-crafted breads served with unsalted Netherend Farm butter</td>
</tr>
</tbody>
</table>

**MAINS**

<table>
<thead>
<tr>
<th>Menu Item</th>
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<tbody>
<tr>
<td><strong>Flat Iron Chicken</strong></td>
<td>Flattened chicken breast served with a field mushroom sauce, Dutch cut sauté potatoes and root vegetables GF</td>
</tr>
<tr>
<td><strong>Pork Chop Flamande</strong></td>
<td>Grilled pork chop with mustard mash, Savoy cabbage and calvados sauce GF</td>
</tr>
<tr>
<td><strong>La Tua Pasta Beetroot Gnocchi with Goat's Curd</strong></td>
<td>British goat curd, baby golden heritage beets, toasted pumpkin seed, parmigiana shards and crispy basil leaf v</td>
</tr>
<tr>
<td><strong>Mushroom Rib Eye Steak</strong></td>
<td>Plant based mushroom steak topped with blistered tomato served with Parmentier potatoes and broccoli spears and a light vegetable jus v VG</td>
</tr>
<tr>
<td><strong>Pithivier with Leak and Potato</strong></td>
<td>Light pastry parcel with sautéed leaks and Maris Piper Potatoes, wilted greens, beets and vegetable jus v</td>
</tr>
</tbody>
</table>

**DESSERTS**

<table>
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<tr>
<th>Menu Item</th>
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<tr>
<td><strong>Chocolate and Orange Cheesecake</strong></td>
<td>Rich and creamy chocolate and orange cheesecake garnished with jaffa swish orange V VG GF</td>
</tr>
<tr>
<td><strong>Wembley Fruit Plate</strong></td>
<td>Fresh melon, pineapple, orange, mango, and apple topped with berries V VG GF</td>
</tr>
<tr>
<td><strong>Amalfi Lemon Tart</strong></td>
<td>Light sweet pastry filled with rich tangy lemon cream garnished with swish and textures of raspberry V VG GF</td>
</tr>
<tr>
<td><strong>Chocolate and Caramel Tart</strong></td>
<td>Sweet pastry tart filled with chocolate caramel aero, Jaffa swish, peanut brittle and Dulce de leche cream V VG GF</td>
</tr>
</tbody>
</table>

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

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

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 mouseline 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.

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

Please speak to our team about any allergies or intolerances. Prices exclude VAT.
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 Sodah
<table>
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<th>DESSERTS</th>
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<tbody>
<tr>
<td><strong>Soup du Jour</strong>&lt;br&gt;Ironbark pumpkin soup with toasted pumpkin seeds</td>
<td><strong>Flat Iron Chicken</strong>&lt;br&gt;Flattened chicken breast served with a field mushroom sauce, Dutch cut sauté potatoes and root vegetables</td>
<td><strong>Chocolate and Orange Cheesecake</strong>&lt;br&gt;Rich and creamy chocolate and orange cheesecake garnished with Jaffa swish orange</td>
</tr>
<tr>
<td><strong>Salmon Gravadlax</strong>&lt;br&gt;Gin and tonic infused Scottish salmon, pickled cucumber, dill mayonnaise and sourdough</td>
<td><strong>Duck Breast with Black Berries</strong>&lt;br&gt;Pan-fried duck breast with black berries, braised endives, baby fondant potato with a hazelnut crumb and jus</td>
<td><strong>Berry Fruit Savarin</strong>&lt;br&gt;A yeast baba soaked in a light syrup with fresh berries topped with Chantilly cream</td>
</tr>
<tr>
<td><strong>Ham Hock Terrine</strong>&lt;br&gt;Ham hock, pea and mint terrine with red onion chutney, frisée and rye bread croute</td>
<td><strong>Cod Loin Gremolata</strong>&lt;br&gt;Roasted cod loin served on crushed Charlotte potatoes, lemon carrot, sauté samphire with a gremolata dressing</td>
<td><strong>Wembley Fruit Plate</strong>&lt;br&gt;Fresh melon, pineapple, orange, mango, and apple topped with berries</td>
</tr>
<tr>
<td><strong>Chicken Caesar Salad</strong>&lt;br&gt;Chicken breast on baby gem lettuce with hen’s egg and country bacon served with a classic Caesar dressing topped with parmesan cheese</td>
<td><strong>La Tua Pasta Beetroot Gnocchi with Goat’s Curd</strong>&lt;br&gt;British goat curd, baby golden heritage beets, toasted pumpkin seeds, parmigiana shards, and crispy basil leaf</td>
<td><strong>Sticky Toffee Pudding</strong>&lt;br&gt;Home-made sponge with medjool dates and treacle topped with toffee sauce and churned vanilla bean ice cream</td>
</tr>
<tr>
<td><strong>Vegetable Terrine</strong>&lt;br&gt;Mediterranean vegetables roasted and set in a terrine with salad leaves and dill mayonnaise</td>
<td><strong>Lamb Rump with Fennel</strong>&lt;br&gt;Pan roasted rump of lamb, fondant potato, heritage carrots, braised fennel, and a rosemary jus</td>
<td><strong>Amalfi Lemon Tart</strong>&lt;br&gt;Light sweet pastry filled with rich tangy lemon cream garnished with swish and textures of raspberry</td>
</tr>
<tr>
<td><strong>Tomato Tarte Tatin</strong>&lt;br&gt;Vegan pastry topped with beef tomatoes, aubergine caviar, red onion chutney, fiery rocket, and Baba Ghanoush with a herb dressing</td>
<td><strong>Mushroom Rib Eye Steak</strong>&lt;br&gt;Plant based mushroom steak topped with blistered tomato served with Parmentier potatoes and broccoli spears and a light vegetable jus</td>
<td><strong>Chocolate and Caramel Tart</strong>&lt;br&gt;Sweet pastry tart filled with chocolate caramel aero, Jaffa swish, peanut brittle and Dulce de leche cream</td>
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**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.

**PETITOURS**
Your choice of either truffles, fudge or mints.
GERRARD’S MENU

Gerrard Madden

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.
### 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 [*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 [*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 [*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 [*VG 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 [*GF*]

**Wembley Fruit Plate**
Fresh melon, pineapple, orange, mango, and apple topped with berries [*VG GF*]

**Tiramisu**
Cocoa flavoured Italian dessert with mascarpone cheese, walnut biscotti and espresso syrup [*V*]

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(V) Vegetarian  (VE) Vegan  (GF) Gluten Free  Please speak to our team about any allergies or intolerances. Prices exclude VAT.
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.

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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'Esclan, France

**SPARKLING & PROSECCO**

- Vin Mousseux Blanc De Blancs, Chateau De Tracy
- Prosecco Amata, Extra Dry, NV

**CHAMPAGNE**

- Paul Drouet, NV
- Champagne Collet Brut, NV
- Laurent Perrier La Cuvee
- 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 drinks package. All prices indicate a 1 hour duration.

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 about any allergies or intolerances. Prices exclude VAT.
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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