

FA CUP SEMI FINAL - CHELSEA V LEEDS

SUNDAY 26 APRIL

CLUB MENU

Broad Bean Satay Mix

Crunchy broad beans with satay spices

Pitted Spanish Mixed Olives

Moroccan green Beldi & Spanish purple Cuquillo-Niçoise olives mixed with peppers, baby pickled onions, marinated in garlic & paprika

Artisan Breads

Selection of handcrafted bread rolls, unsalted Netherend Farm butter

Starter

Scotch Egg with Fresh Herbs

British hen egg encased in seasoned sausage meat and fresh herbs, coated in a crispy panko crust

Option Available on Request

Melon with Fresh Figs and Feta Cheese

Fresh figs, honeydew melon, and watermelon, paired with scorched feta cheese and finished with a delicate basil emulsion

Main Course

Rib Eye Steak with Sautéed Mushrooms

British 8oz rib-eye steak, cooked medium to showcase its rich flavour and generous marbling. with sautéed mushrooms, Poached Maris Piper Potato, root vegetables and a refined house peppercorn sauce

Option Available on Request

Mushroom Bourguignon Pie

Rich mushroom, carrot & pearl onion filling in gluten-free pastry. Served with creamy parmentier potatoes, and root vegetables with a light jus

Dessert

Cherry Opera

Layers of moist sponge with cherry-infused buttercream and rich chocolate ganache, finished with a glossy chocolate glaze

Tea, Coffee & Chocolates

Half Time

Artisan Mini Chicken Pie

Our Browning's handcrafted pies are filled with tender roasted chicken, in a rich homemade béchamel sauce

Option Available On Request

Mini Indian spiced cauliflower & lentil pie

Full Time

Selection of British Cheese

Tunworth | Northern Blue

Served with crackers, unsalted butter, chutney & grapes