

MANCHESTER CITY V FULHAM
SATURDAY 5TH OCTOBER 2024

ARTISAN BREAD

Local Artisan Breads
Sea-salted butter (H) (V)

STARTERS

Roasted Red Pepper & Tomato Soup
Organic rapeseed oil (H) (V)

Gressingham Duck Leg Terrine
Puy lentil, radicchio and salsa verdi (H)

Trio of Beetroot
Candy beetroot, orange
Golden beetroot salsa,
Medita feta, root crisps (H) (V)

PROPER OLD SCHOOL CARVERY

Easingwoold Pork Loin
Smoked apple sauce, crackling

Roast Leg of Yorkshire Lamb
With rosemary & white onion sauce (H)

Fillet of Scottish Salmon Wellington
Lemon hollandaise (H)

Pea Mint & Brie Gnocchi
Marinated globe artichokes
Cheese and chive crumb (H) (V)

SIDES

Crispy roast potatoes (H) (V)

Shredded cabbage,
pancetta lardons, shallots

Roasted glazed carrots
and parsnips (H) (V)

Steamed Autumnal greens (H) (V)

Cauliflower gratin (H) (V)

DESSERTS

Bread and Butter Pudding
Brioche layers with vanilla custard
Sultanas (H) (V)

Lemon Tart
Meringue, raspberry (H)

Carrot Cake
Mascarpone cream
Crystalized walnuts, orange zest (H)

Chocolate Brownie
Milk chocolate, ducle de leche
Strawberry (H) (V)

HALF TIME

Tea and Coffee

Shortbread rounds (H) (V)

FULL TIME

A Selection of our Favourite Cheese
Baked artisan breads, crackers
Fruit chutney, grapes and celery (H)

(H) Halal (V) Vegetarian (VG) Vegan

Guests with severe allergies are advised that we cannot guarantee that any of our dishes are free from any allergen (including peanuts and tree nuts). Please notify a member of staff of any food allergies or special dietary requirements.