



WEMBLEY STADIUM MEETINGS AND EVENTS MENU PACK



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2025 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.

A chef in a white uniform and black hat is working in a kitchen. He is looking down at a plate of food in the foreground. The background shows kitchen equipment and shelves.

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, traditional comfort food and as such, began his chef career with a catering apprenticeship in the Army, where he stayed for 34 years. Lomas worked his way up to Director of Food Services and commanded 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, Schwenn 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, Furtado ensures a safe, smooth running of all kitchen operations, maintenance, and ensuring all activities are carried out with a guest-oriented approach.



Harry Lomas MBE, Brenden Schwenn and Joaquim Furtado



OUR CHEFS

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. Sodah 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 Roches School in Switzerland before moving to Sydney to work with Michelin Star Chef, Tetsuya Wakuda. Since moving to London in 2010, Khatiwoda 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 the world 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, Madden has worked in near every livery and banqueting hall in London, even cooking for the late Queen Elizabeth II on her royal yacht, The Royal Nora.

Michael Sodah, Pawan Khatiwoda and Gerrard Madden



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

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.

ENVIRONMENTAL MANAGEMENT

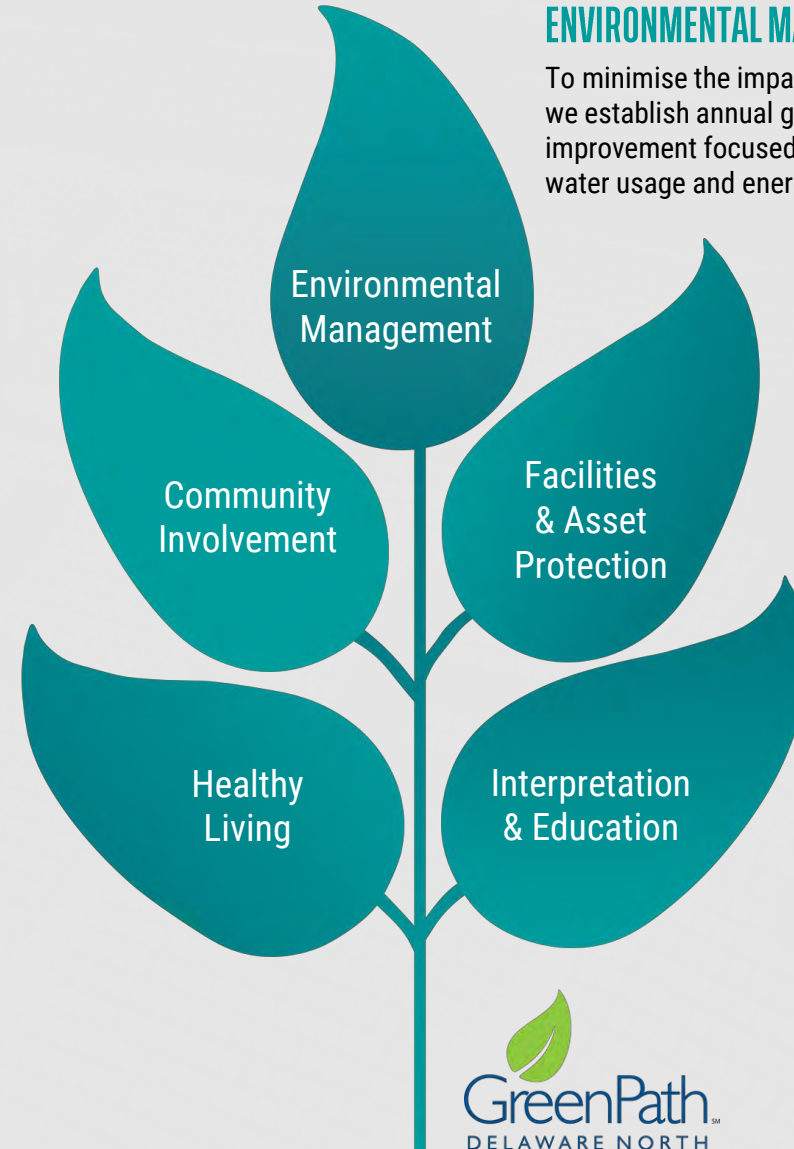
To minimise the impact from our operations, we establish annual goals and implement improvement focused on reduced waste, water usage and energy consumption.

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.

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.



PEOPLE

We invest in our teams to ensure the best standards of service



EXPERTISE

An in-house team with over 100 years combined culinary experience

INNOVATION

Reimagining tomorrow with new flavours, textures, and concepts



NARRATIVE

Curating distinct and memorable experiences through bespoke food and drink concepts



LOCAL

Prioritising local suppliers, cutting food miles and using high quality produce



OUR MENUS

A buffet table is displayed with various food items. In the foreground, there are stacks of white plates, a bowl of green salad, and a tray of salmon. Behind the table, a menu card titled "COLD STATION" is visible, listing various food items. The background is a blurred indoor setting with blue lighting and potted plants.



REFRESHMENTS

The perfect start to your event or a well-deserved mid-afternoon pick-me-up.





HOT DRINKS

Tea and Coffee per guest

Freshly brewed coffee and speciality teas, including herbal infusions

Tea, Coffee and Biscuits per guest

Freshly brewed coffee and speciality teas, including herbal infusions with an assorted selection of biscuits

Tea, Coffee and Mini-Pastries per guest

Freshly brewed coffee and speciality teas, including herbal infusions with assorted pastries

Tea, Coffee and Sweet Treats per guest

Freshly brewed coffee and speciality teas, including herbal infusions with a selection of Chef's delicious treats

SOFT DRINKS

Freshly Pressed Juice per 1L
(Orange, Apple, Pineapple)

Fresh Smoothie Selection per 250ml
(Mango, Mixed Berry, Banana and Honey). Minimum 10.

Bottled Fizzy Selection per 250ml
(Pepsi, Tango, 7UP)

Bottled Diet Selection per 250ml
(Pepsi Max, Tango, 7UP)

Still/Sparkling Mineral Water per 750ml
(Glass)

Still/Sparkling Mineral Water per 250ml
(PET)

SNACK SELECTION

A choice of two snacks per guest
(Chilli nuts, Chinese crackers, olives, Kettle chips, and popcorn)

Assorted sweet pots (300g) per guest

Cookies per guest

Muffins per guest
(assortment of flavours on request)

Brownies and Flapjacks per guest



BREAKFAST

A delicious selection of rolls, pastries and refreshments.



BREAKFAST

Chef's selection of hot breakfast bowls (Traditional Full English)	per guest
Breakfast Brioche rolls (Bacon, sausage or egg)	per guest
Fresh fruit and yoghurt granola pots	per guest
Muesli	per guest
Buttermilk American pancakes with fresh fruit and maple syrup	per guest
Waffles served with maple syrup and yogurt	per guest
Seasonal fresh food plate	per plate
Continental pastries (large)	per guest
Cookies	per guest
Muffins	per guest

SOFT DRINKS

Freshly Pressed Juice (Orange, Apple, Pineapple)	per 1L
Fresh Smoothie Selection (Mango, Mixed Berry, Banana and Honey). Minimum 10.	per 250ml
Bottled Fizzy Selection (Pepsi, Tango, 7UP)	per 250ml
Bottled Diet Selection (Pepsi Max, Tango, 7UP)	per 250ml
Still/Sparkling Mineral Water (Glass)	per 750ml
Still/Sparkling Mineral Water (PET)	per 250ml



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 v

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 v

Homemade seasonal
soup with a roll

RUSTIC ROUNDS

Grilled Mediterranean vegetable, pesto, and rocket vve

Salt beef, cornichon, mustard mayonnaise, and watercress

Chargrilled chicken Caesar, cos lettuce and parmesan

Brie, caramelised onion, apricot mayonnaise, and rocket v

Poached salmon, lemon mayonnaise, cucumber, and watercress

GLUTEN-FREE OPTIONS

Free range egg v

Smoked cheese v

Tuna mayo crunch

Chargrilled chicken Caesar, cos lettuce and parmesan

Poached salmon, lemon mayonnaise, cucumber, and watercress

Add a selection of
3 finger food items



BENTO BOXES

Specialist bento boxes, for when you want to treat your guests to something unique.





BENTO BOXES

Served with choice of appetisers, select one choice of two main sandwich options (or one full salad course), one side salad and one dessert per guest.

MAINS

Sandwich Menu 1

Roast Beef, Horseradish, Gem Lettuce
Smoked Salmon, Cucumber, Lemon & Caper Butter
Coronation Chicken, Crispy Onion & Coriander
Baked Wiltshire Ham, English Mustard
Cheddar Cheese, Tomatoes, Tangy Pickle

Sandwich Menu 2

Vegetable Falafel, Mint Yoghurt, Crisp Gem
Double Egg and Cress
Avocado and Tomato
Chickpea Hummus & Roasted Vegetables
Cheddar Chesse, Tomatoes, Tangy Pickle

Salad Mains (choose one only)

Smoked Salmon
Grilled Chicken Breast
Tuna Nicoise
Spinach & Kale Falafel
Thai Beef Salad, Noodles & Spring Onion

SALADS

Greek Salad with Feta Cheese

Crunchy Coleslaw bound with Light Mayonnaise

Couscous Salad with Brunoises Vegetables

Mixed Baby Leaf Salad topped with Croutons

Tomato & Onion Salad with Vinaigrette

Potato & Gherkin Salad with Light Mayonnaise

Pasta & Vegetable Salad

DESSERTS

Seasonal Wembley Fruit Plate

St Clements Tart

Eton Mess

Gluten Free Chocolate Brownie

Berry and Vanilla Cheesecake

Rustic Crumble, Yoghurt and Fruit Compote

Hand Selected Cheeses, Dried Fruit and Chutney



BOWL FOOD

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



BOWL FOOD MENU

HOT BOWLS

Wick's manor sausages, Dijon mash, port and redcurrant jus and crispy onions

Butter chicken curry with basmati rice **GF**

Bavette steak chimichurri sauce with roasted new potatoes **GF**

Beef or mushroom stroganoff with basmati rice **GF / V**

Mini burgers with dill pickle, tomato salsa and spicy wedges

Battered goujons of fish, skin on fries, crunchy tartar, and lemon wedge

Thai fish cakes with noodles and soy sauce

Vegetable ravioli with tomato and herb sauce

Arancini sundried tomato and mozzarella **v**

Smoked macaroni cheese with mushroom and peas **v**

Vegetable Moussaka **v**

Roasted sweet potato in coconut cream with crispy kale **VE**

Bowl food is the perfect solution for a standing reception or events. You can select up to three main bowls and one dessert bowl per guest.

Minimum of 10 guests.

CHILLED BOWLS

Caesar salad with chargrilled chicken

Waldorf salad with Granny Smith's apples and a light yoghurt mayonnaise **v**

Thai beef salad served with noodles and spring onions

Prawn and crayfish cocktail

Greek salad with plum tomatoes, cucumber, kalamata olives, cos lettuce and feta cheese **vGF**

Smoked salmon niçoise, sun blushed tomato dressing **GF**

Sun-dried tomatoes, mozzarella and pesto salad **vGF**

Potato and gherkin salad bound with crème fraiche **vGF**

Vegetarian Scotch egg with chili jam **v**

Bulgur wheat salad with roasted vegetables and pomegranate **VE**

DESSERT BOWLS

Eton mess with strawberries, honeycomb topped with blueberries

Mini scones with jam and cream

Seasonal berry cheesecake

Brownie **VE,GF**

Lemon and raspberry tart

Raspberry Frangipane Slice

Wembley seasonal fresh fruit plate

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



FINGER FOOD

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.

- 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 cheese burgers
- Mini beef burgers
- Artisan sausage rolls with dipping sauce
- Duck spring rolls
- Lamb kofta with cumin yoghurt
- 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)
- Lemon sole goujons and tartare sauce

- 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 Croustade 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
- Plaice goujons with lemon mayonnaise

ENHANCEMENTS

- Tex-Mex Nachos with salsa, guacamole, sour cream, gooey cheese and jalapenos per guest
- Gourmet sushi selection per guest
(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.



HOT FORK BUFFET

Everything from handmade pasta to creamy curry, with choices to suit everyone's tastes.



HOT FORK BUFFET

Our hot fork buffet is fantastic for large scale events.
Choose two options per course for your guests
Minimum of 20 guests.

HOT MAINS

Cajun spiced chicken with peppers and giant couscous

Penne pasta with wild mushrooms and rocket leaves v vg

Herb glazed salmon with citrus dressing and
Mediterranean vegetables v

Vegetarian moussaka v

Pan fried gnocchi with cherry tomatoes and spinach v gf

Roast butternut squash with sage v vg gf

Beef stroganoff and rice gf

Cajun spiced plant base cutlet with peppers with giant
couscous v vg

Roast salmon with chives and grated fennel gf

Chicken curry and rice gf

Vegetable curry and rice v vg gf

Herb glazed sea bass with lime dressing and honey glazed
carrots gf

Gnocchi with spinach and wild mushrooms v vg

Root vegetable korma curry with rice v vg gf

Butternut squash tagine with fruity couscous v vg gf

SALADS

Heirloom tomato and chive salad v vg gf

Cucumber, radish, and spring onion salad v vg gf

Classic coleslaw salad v vg gf

Tomato and mozzarella salad v vg gf

New potato salad with gherkins, spring onions and boiled
egg v gf

Roast cherry tomato salad with red onions and herbs v vg gf

Rocket leaves with balsamic glaze v vg gf

Baby gem with radish and cucumber v vg gf



HOT FORK BUFFET

DESSERTS

Chocolate and orange cheesecake v

Wembley fruit plate v VG GF

Amalfi lemon tart v

Chocolate and caramel tart v

Strawberry and vanilla cheesecake v

Apple and raspberry crumble v VG

Our desserts harbour powerful flavours
for a true sensory experience.

Add an additional course to your selection



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

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



STREET FOOD

A guaranteed crowd pleaser, from British pub classics to grilled American specialities.



STREET FOOD

Informal events are our specialty, too. With street food, there is something for everyone.

Minimum of 50 guests per dish.

BURGER SHACK Select one option

Option 1

100% British beef burger with smoky bacon, crispy gem lettuce, cheese, tomato and onion salsa in a brioche bun served with fries

Option 2

Buttermilk chicken burger on crispy gem lettuce Aioli Sauce in a brioche bun topped with a cornichons and served with fries

Vegan option for both

Kale and spinach burger served with dry Asian slaw, guacamole and tomato and onion salsa served in a beetroot Bun

CHICKEN SHACK

Halfgrilled butterfly chicken with a choice of marinades, straight from the grill and 'chop'd' - Piri Piri, yoghurt tandoori, Smokey BBQ, salads and slaws

BARBECUE

Mesquite barbecue chicken or jackfruit wings

Beef or vegan hotdog in a sub torpedo roll

Corn on the cobb & Cajun wedges

BRICK LANE

A rich and buttery chicken / vegetable tikka masala finished with Pilau rice and freshly chopped coriander.

Served with poppadoms, mint raita and mango chutney

MEDITERRANEAN SHACK

Lamb Tagine - Tender cuts of lamb in a Rich and spiced Moroccan sauce served with Couscous

Cassoulet Station with 3 Bean Cassoulet (V)

MEZZE

Sliced cured meats, char grilled halloumi, roasted vegetables, balsamic onions, sliced Manchego, olives, roquette salad continental breads

PAELLA

Fish and seafood or vegetable paella braised with traditional Spanish rice

PASTA

Pasta Bolognese - A classic, spicy beef with Rocket salad and parmesan, garlic Dough Balls

Classic mac 'n' cheese with roasted vegetables

Served with parmesan and garlic bread

TACOS

Soft tacos filled with pulled chicken, black bean chili beef or bean and peppers.

Served with shredded crispy iceberg, salsa, macho peas, sour cream and jalapeños.

MINI GOURMET BRITISH PIE & MASH Select one option

Option 1

Mini steak and ale or mini vegetarian pie

Option 2

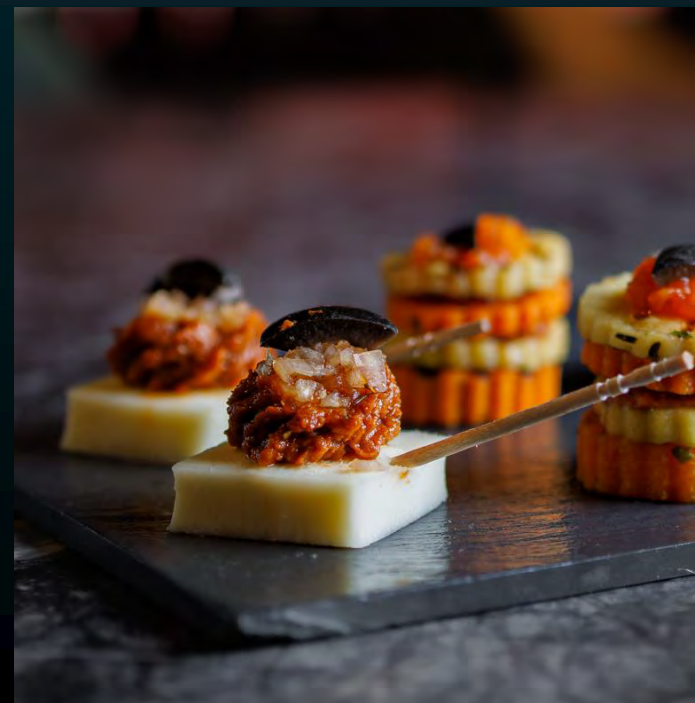
Mini chicken and leek or mini vegetarian pie

Both options served with creamed potatoes, crushed peas and rich onion gravy



CANAPÉS

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

Mille Feuille of Smoked Chicken, Stilton & Grape

Cocktail Cumberland sausage with strips of red apple pickle

Open bagel with smoked chicken mousse, with grape

Crispy duck salad with peppers orange confit in tartlet

Fig Wrapped in Parma ham, with stick

FISH

Crayfish on Pesto oil infused toasted Rye Bread, beetroot mousse basil and Lemon

Smoked Trout Tower, Avruga, Round Potato Cake

Smoked salmon on triangular dark rye bread with garlic & chive cream cheese

Potted Shrimps, Toasted Bread

VEGAN, VEGETARIAN AND GLUTEN-FREE

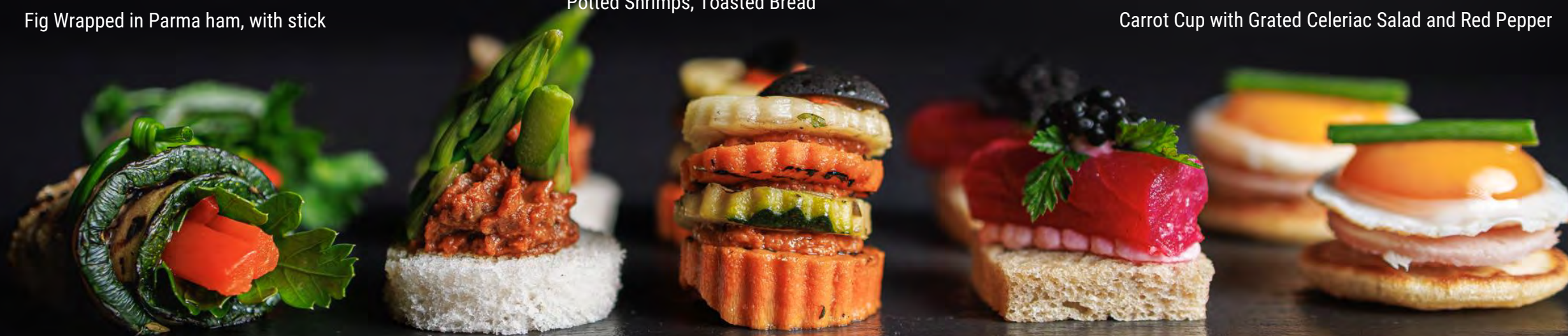
Grilled Zucchini wrap with Rocket, Peppers & Tapenade

Caviar d'Aubergine on Rosti Potato

Square Toast with Fresh Avocado and Chilli Jam

Brie on Toasted Triangle Rye bread with spicy chutney

Carrot Cup with Grated Celeriac Salad and Red Pepper





DINNER

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

PAWAN'S MENU

Served with artisan bread and unsalted Netherend farm butter. Please select one choice per course for your event.

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 Khattiwoda





STARTERS

Soupdu Jour- Creamy Parsnip Veloute

Serve hot and garnished with collard greens and a drizzle of extra virgin olive oil finish with a crack of black pepper **VE**

Ham Hock Terrine

Ham hock, pea, and mint terrine with red onion chutney, frisee, bread croute

Confit Chicken Croquette

Warm pulled chicken, Maris Piper and tarragon coated in panko, piccalilli, frisee lettuce, chorizo jam

Peppered Salmon Gravادلax

Lightly marinated peppered salmon, an oriental salad, sesame soy dressing

Torched Goat's Cheese Crottin

Somerset goat's cheese, roasted beets, peppery rocket, chervil, brioche, basil dressing **v**

Tomato and Bocconcini Tart

Shortcrust tart egg filled with chargrilled vegetable, sun blushed tomato, bocconcini crispy leaks, herb dressing **v**

Melon with Pomegranate

Sliced melon served with pomegranates dusted with sugared ginger **VE**

MAINS

Daube of Beef with colcannon

Slow-cooked feather blade served with colcannon, glazed carrots, Forestier sauce **GF**

Chicken Supreme with butternut squash

Supreme of British chicken, butternut squash puree, fondant roasted potatoes, heritage beet, savoy cabbage parcel, red onion jus **GF**

British Lamb with sweet potato and kale

Pan fried lamb rump served on sauté kale with sweet potato, baby spinach, Green Verde and light lamb jus

Salmon baked on tabbouleh

Scottish salmon served on finely chopped parsley with tomatoes, onions, fresh mint, crushed wheat, lemon juice and olive oil served with charlotte potatoes

Wild Sea Bass with Bisque

Escalope of sea bass with maris piper creamed potato with wilted greens and a rich bisque sauce

Harlequin Pithivier

Puff Pastry filled with sweet potato dauphinoise, butternut squash puree, green beans, heritage carrot

Roasted Cauliflower with Cumin

Roasted cauliflower with coriander, potatoes, garlic, celery, pomegranate, cumin, maple syrup with olive oil **VE**

DESSERTS

Amalfi Lemon Tart

Light sweet pastry filled with rich tangy lemon cream garnished with swish and textures of raspberry **VVGGF**

Cookie & Cream Cheesecake

Ripple of a cookie, cookie base, garnished with Chantilly cream and topped with a mini cookie

Classic Tiramisu

Cocoa flavoured Italian dessert with mascarpone cheese, Walnut biscotti, and espresso syrup

Wembley Fruit Plate

Fresh melon, pineapple, orange, mango, and apple topped with berries **VVGGF**

(Vegan) Apple and Raspberry Crumble

Apple and raspberry, topped with crumble in sweet vegan pastry served with Vegan Crème anglaise **VVGGF**

Chocolate and Caramel Tart

Sweet pastry tart filled with chocolate caramel aero, Jaffa swish, peanut brittle and Dulce de leche cream **VVGGF**

Our expert culinary team can work with you on bespoke menus to cater for all guests.



MENU ENHANCEMENTS

CANAPÉS

A selection of three canapés available

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.

PETIT FOURS

Your choice of either truffles, fudge or mints.

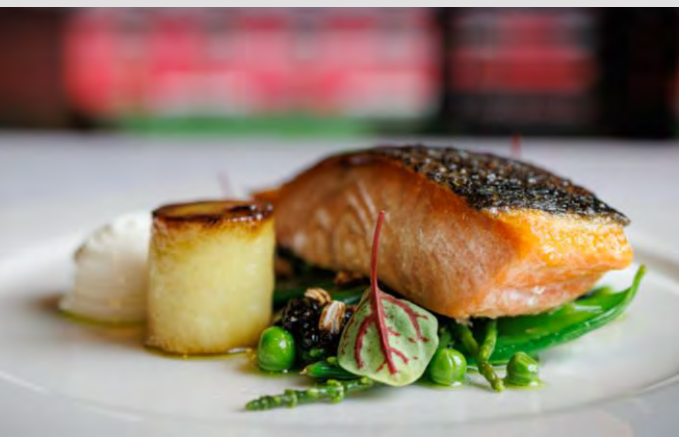
MICHAEL'S MENU

Served with artisan bread and unsalted Netherend farm butter. Please select one choice per course for your event.

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 Godah





STARTERS

Soup du Jour - Ironbark pumpkin soup

Served hot and garnish with toasted pumpkin seeds and a drizzle of extra virgin olive oil **VVG GF**

Chorizo Scotch Egg

British Hens egg lightly boiled, moulded in a paprika seasoned sausage meat, and coated in a crispy crumb and baked served pan fried Chorizo and garnish

Beetroot and Juniper Cured Salmon

Modern classic of beetroot cured salmon, gently flavoured with spices serve with cucumber spaghetti, dill crème fraiche and pickled fennel

Halloumi with Panzanella Salad

A salad of bright flavours of tomatoes, garlic, basil, olives and grilled halloumi with a medley of vegetables and crisp open-textured bread **V**

Smoked Cheddar, Roasted Red Capsicum and Onion Tart

Short crust savoury quiche tart filled with egg, smoked cheese, roasted peppers and caramelised topped herb dressing **VVG GF**

Beetroot Tartare

A vibrant tartare made from roasted beetroot, finely chopped with capers, shallots, and fresh herbs. Accompanied by a creamy horseradish sauce and served with crispy lovage **VVG**

MAINS

Beef Loin with peppercorn sauce

Pan-roasted striploin, thyme fondant, green beans, heritage carrots, peppercorn jus **GF**

Rooster stuffed with Mozzarella

Breadcrumbs rooster stuffed with mozzarella, sun dried tomatoes and basil, served with heritage carrots and broccoli with a light chicken jus **GF**

Pan Fried Chicken Milanese

Flattened chicken fillet, bread crumbed with rocket salad, datterini tomatoes and grated Parmesan served the parmentier potatoes, salsa Verde spring green hearts, basil, and herb oil **GF**

Salt Marsh 2 bone Rack of Lamb

Pan-fried rack of British lamb with Bon Bon, a medley of seasonal vegetables, cocotte potato, and lamb jus

Cod fillet ala francaise

Cod fillet, served with peas ala francaise, cocotte potatoes topped with fried leeks

La Tua Pasta Tortellini Pumpkin & Sage (Vegan)

Tortellini pan fried served with Buttered kale, steamed heritage carrots, green beans with grilled peppers **GF**

Moroccan lentil-stuffed Aubergine

Roasted Lentils with crushed tomatoes added to baked sliced aubergine topped with Vegan bread and vegan parmesan crumb served with cauliflower rice **VVG**

DESSERTS

Arch Fruit Tartlet

A light pastry case filled with crem pat topped with seasonal fruit

Biscoff and Caramel cheesecake

Baked biscoff flavoured mascarpone cheesecake with caramel peaks to top Toffee Sauce

Cherry and Chocolate Duo

Cherry and chocolate layered mousse, chocolate swish, morello gel with caramelised popcorn

Elizabeth Brownie

Vegan, gluten, nut free brownie with chocolate swirl Gluten free sponge cake with vegan cream topping **VE GF**

Coffee panna cotta

Coffee panna cotta with aerated chocolate sponge with coffee ice cream

Triple chocolate mousse

Rich chocolate mousse, chocolate brownie base with chocolate nibs

Valrhona Chocolate Sponge

A Light chocolate sponge served with Valrhona chocolate sauce



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.

PETIT FOURS

Your choice of either truffles, fudge or mints.

GERRARD'S MENU

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.

Gerrard Madden





STARTERS

Soup du Jour - Broccoli, leek and potato soup

Serve hot and garnished with chives and a drizzle of extra virgin olive oil. Finished with a crack of black pepper **VVGGF**

London Smokehouse Sliced Duck

English tea smoked duck breast, celeriac remoulade, rainbow beets, Lilliput capers, herb dressing **GF**

Fishcake

Poached fish with Maris piper potato moulded into a cake and breadcrumb served warm with a crunchy tartare sauce, lemon and salad garnish

Smoked salmon millefeuille

Scottish Smoked Salmon with layers dill cream cheese, pearl vegetable, four wakame, cucumber ribbon

Burrata with Heritage tomato

Creamy burrata served with tomatoes, pickled cucumber salad leaves and Virgin Olive oil dressing

Cheese and Broccoli Savoury Quiche Tart

Short crust savoury quiche tart filled with egg, cheddar cheese, broccoli, and caramelised onion topped with herb dressing. **V**

Grilled courgette with cascabel honey

Courgette two Colours, olive oil, oregano leaves thinly sliced, spring onions, cascabel honey, garlic, red chillies, lime.

MAINS

Charred grilled ribeye steak

Charred grilled ribeye steak with sour cream chive potato, wild garlic mayo, field mushroom, and jus

Dorset chicken and Truffle

Dorset rooster with truffle shaving, Smoked mash potatoes, pickled radish, roasted turnips, crispy kale, truffle shaving and chicken volute **GF**

Lamb shank Maris Piper Mash

Slow cooked lamb shank with celeriac root mashed potatoes broccoli spears and mint jus **GF**

Wild stone Bass with Bok Choi

Escalope of sea bass with sautéed smoked bacon, charred Pak choi and sauce vierge garnished with mussels.

Chargrilled tuna steak

Atlantic tuna steak served with cannellini beans, Baby Courgette and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa **GF**

Roasted Bar Marked Celeriac

Celeriac crosscut steak baked with spice and olives served with parmentier potatoes, broad beans, and tomato salsa **GF VE**

La Tua Pasta Tortellini Pumpkin & Sage (Vegan)

Tortellini pan fried served with Buttered kale, steamed heritage carrots, green beans with grilled peppers **VE**

DESSERTS

Classic egg custard tart

Sweet Pastry slice of homemade egg custard served with seasonal berries crème fraiche

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

Opera Gateaux

Layers of almond sponge cake soaked in coffee syrup, layered with ganache and coffee buttercream, and covered in a chocolate glaze

Spiced Pineapple Crumble (Vegan & GF)

Marinated Pineapple with cinnamon topped with a gluten-free and vegan crumble and vegan vanilla sauce **VE GF**

Paris-Brest with berries

This classic Paris-Brest with crispy almond-topped choux pastry encasing a smooth coffee cream topped with berries compote

Sticky toffee pudding

Home-made sponge recipe with medjool dates and treacle topped with toffee sauce

Chocolate Mi Cuit fondant

Rich chocolate cake with chocolate centre served with clotted cream **V**



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.



DRINKS

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

Albariño '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

El Campeón Syrah, Spain

Chevanceau Rouge, Pays d'Oc

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

Ackerman Blanc De Blancs

Prosecco Amata, Extra Dry, NV

CHAMPAGNE

Champagne Collet Brut, NV

Laurent Perrier La Cuvée

Laurent Perrier Vintage

Laurent Perrier Rose, NV



BEERS AND CIDERS

Budweiser	330ml
Bud Light	330ml
Camden Hells	330ml
Camden Pale Ale	330ml
Corona	330ml
Kopparberg Cider	440ml
Stella Artois ^{GF}	330ml

Or treat your guests to
a bucket of 5 beers

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)	500ml
Still/Sparkling Mineral Water (Glass)	750ml
Tonics/Ginger Ale/Soda Water	200ml
Fresh Smoothie Selection (Mango, Mixed Berry, Banana and Honey). Minimum 10 guests.	275ml
Juice (Orange, Apple, Pineapple)	1L
Pepsi/ Pepsi Max (Glass)	200ml
Pepsi / Pepsi Max/ Tango/ 7UP (PET)	500ml
Lemonade	200ml

SNACK SELECTION

A choice of two snacks
(Chilli nuts, Chinese crackers, olives, Kettle chips, and popcorn)

per guest



DRINKS PACKAGES

For better value, consider a drinks package. All prices indicate a 1 hour duration.

CHAMPAGNE RECEPTION

Champagne Collet, 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 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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