



# BANQUETING MENU

From  
**£40**  
PP +VAT

Feast in style at the Swansea.com Stadium, our spectacular venue



## INCLUDES

- Exclusive room hire
- Three course meal
- Complimentary parking and Wi-Fi
- Dedicated event planner
- Private bar facilities

Ask about our package upgrades

Our menus are colour-coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.

**A** **B** **C** **D** **E**

This means the dish has been calculated by FoodSteps to help you make the right decision for you, and the planet.



## CHOOSE ONE FROM THE FOLLOWING

# STARTERS

- A** Dinner Roll and English Butter 205kcal
- E** Summer Vegetable Broth, Pearl Barley, Herbed Croutons VE 301kcal
- E** Pressed Ham Hock and Mustard Terrine, Toasted Tomato Focaccia, Tomato Chutney, Bitter Leaves 454kcal
- Y** Heirloom Tomato Tart, Summer Vegetables, Herb Salad VE 242kcal
- E** Pressed Chicken, Bacon Jam, Soft-Boiled Egg, Gem Lettuce, Caesar Dressing 378kcal
- O** Beetroot and Soft Cheese Terrine, Paprika Cracker, Lamb's Lettuce, Parsley Vinaigrette VE 201kcal

## CHOOSE ONE FROM THE FOLLOWING

# MAINS

- D** Lemon Chicken, Fondant Potato, Spring Cabbage, Tomato and Caper Salsa, Pancetta Crisp **NGCI**
- C** Five-Spice Pork Belly, Thai Curry Sauce, Aromatic Jasmine Rice, Pickled Carrot, Coriander
- B** Vegan Nduja Sausage and Cannellini Bean Arancini, Spinach Velouté, Garlic Cream, Sun-Blush Tomato **VE**
- D** Baked Chalk Stream Trout, Parsley Creamed Potatoes, French-Style Peas, Lemon Butter Sauce **NGCI**
- D** Garlic Chicken Fillet, Creamed Potato Gnocchi, Spinach, Sun-Blush Tomato, Pesto
- Chimichurri Cauliflower Steak, Pressed Potato Terrine, Chickpea and Sun-Blaze Tomato Dressing, Crispy Cauliflower Leaves **VE**
- A** Carrot and Potato Pakora, Red Lentil Dahl, Tempura Turmeric Cauliflower, Chilli and Pepper Salsa, Coriander **VE**



Adults need around 2000 Kcals per day

V Vegetarian    VE Vegan    NGCI Non Gluten Containing Ingredients    NDCI Non Dairy Containing Ingredients

CHOOSE ONE FROM THE FOLLOWING

# DESSERTS



- A** Apple Crumble Tart, Custard VE
- C** Lemon Tart, Ginger Cake Crumb, Macerated Strawberries VE
- B** Vanilla Cheesecake, Summer Berry Compote, Honeycomb, Mint VE
- E** Chocolate and Orange Sponge, Sunflower Seed Praline, Salted Caramel, Raspberry Compote VE

ADD

# CANAPÉS

£13.50PP - THREE CANAPÉS PER PERSON

- G** Crispy Rice, Nori, Carrot Lox, Creamed Wasabi and Thai Basil NGCI
- G** Beetz Bhaji, Chilli and Mango Purée, Poppadum and Coriander VE
- C** Fried Polenta, Sautéed Wild Mushroom, Garlic, Thyme, Red Onion and Maple Marmalade VE
- G** Compressed Watermelon, Feta, Basil and Basil Foam VE, NGCI
- G** Chicken Parfait, Challah Toast, Apple and Date Chutney, Chicken Crackling
- D** Chicken Caesar Parmesan Cup
- G** Beer Battered Cod Bite, Minted Pea Purée, Salt and Vinegar Chip
- C** Beetroot and Feta Arancini V
- R** Smoked Trout Tartare
- D** Chilli Glazed Pork Belly
- C** Cured Cherry Tomato, Crushed Broad Bean Tartlet, Soft Herb Emulsion, Chervil VE



Adults need around 2000 Kcals per day

V Vegetarian    VE Vegan    NGCI Non Gluten Containing Ingredients    NDCI Non Dairy Containing Ingredients