



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
- B Summer Vegetable Broth, Pearl Barley, Herbed Croutons VE 301kcal
- E Pressed Ham Hock and Mustard Terrine, Toasted Tomato Focaccia, Tomato Chutney, Bitter Leaves 454kcal
- O Beetroot and Soft Cheese Terrine, Paprika Cracker, Lamb’s Lettuce, Parsley Vinaigrette VE 201kcal

CHOOSE ONE MEAT AND ONE VEGETARIAN OPTION ONLY

MAINS

MEAT

- O Lemon Chicken, Fondant Potato, Spring Cabbage, Tomato and Caper Salsa, Pancetta Crisp **NGCI**
- O Brined and Seared Chicken Breast, Herb-Crusted Chicken Thigh Bon Bon, Seasonal Greens, Dauphinoise Potato, Chicken Jus
- C Five-Spice Pork Belly, Thai Curry Sauce, Aromatic Jasmine Rice, Pickled Carrot, Coriander

VEGETARIAN

- C Wildfarmed Pea and Mint Ravioli, Parmesan Butter Sauce, Green Herb Oil **VE**
- A Chimichurri Cauliflower Steak, Pressed Potato Terrine, Chickpea and Sun Blaze Tomato Dressing, Crispy Cauliflower Leaves **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

- 🍋 Lemon Tart, Ginger Cake Crumb, Macerated Strawberries VE
- 🍰 Vanilla Cheesecake, Summer Berry Compote, Honeycomb, Mint VE



ADD

CANAPÉS

£13.50PP - THREE CANAPÉS PER PERSON

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



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