



TOTTENHAM HOTSPUR STADIUM CONFERENCE & EVENTS

MENU PACK 2020-2021



INTRODUCTION

Our experienced culinary team at Tottenham Hotspur Stadium are committed to bringing you and your guests the perfect food and drink for every occasion.

Our award-winning Executive Head Chef, Mark Reynolds, helps you create unforgettable experiences with exceptional food at the heart of it. His team use the highest quality local suppliers to deliver great tasting, modern, seasonal and sustainable menus for your event.

All of our menus are developed sensibly to help fuel your meeting or event throughout the day and keep you and your guests alert.

A SUSTAINABLE APPROACH

All food produce served at the stadium, where possible, is locally and sustainably sourced. We work closely with Levy, our catering partner, to continue to identify and improve further sustainably-sourced food options to cater for various dietary requirements, including plant-based food options. Our menus use a minimum of 80% British seasonal fruit and vegetables, and 25% of the menus are plant-based, vegan or vegetarian.

All of the fish used is MCS grades 1-3 and free-range eggs are used as standard. We have sought to source more environmentally sustainable alternatives to single-use plastic and will continue to do so as part of our commitment to phasing out single-use plastics from our operations. Any new contracts which come up for tender will also include a requirement to cut single-use plastics.



MENU OPTIONS 2020-2021	PAGE	SUITABLE FOR SMALLER MEETINGS*	ASSISTED SERVICE
BREAKFAST MENU			
BREAKFAST ROLLS	7	✓	✓
LIGHT BREAKFAST BUFFET	7		✓
BREAKFAST ENHANCEMENTS	7	✓	✓
DDR PACKAGES			
DDR PACKAGE A	9	✓	✓
DDR PACKAGE B	11	✓	✓
DDR PACKAGE C	13	✓	✓
LUNCH MENUS			
SANDWICH 'WORKING LUNCH'	15		✓
THE 'FOOTBALL FAN' LUNCH	15	✓	✓
THE 'NFL FAN' LUNCH	15		✓
EXCLUSIVE DINING			
CANAPÉS	17		✓
BOWL FOOD	19		✓
À LA CARTE MENUS	21		✓
DRINKS MENU & PACKAGES	27		✓



BREAKFAST MENU

BREAKFAST ROLLS

Please choose **one** meat and **one** vegetarian option from the menu below:

Package price of £5.50 per head

Freshly brewed coffee and speciality teas
Bacon in a farmhouse crusty roll
Wicks Manor grain-fed pork sausage in a farmhouse crusty roll
Free-range scrambled egg in a farmhouse crusty roll (v)
Smashed avocado, with diced tomato served on toasted bagels (v)
Tiptree Seville orange marmalade toasties (v)

LIGHTER BREAKFAST PACKAGE

Package price of £15.00 per head, based on a minimum of 12 covers

Juice selection; Brazilian orange, cloudy apple & pink grapefruit
Freshly brewed coffee and speciality teas
Selection of whole fruits and sliced seasonal fruits
Bagel station - assortment of mini bagels, smoked salmon, smashed avocado, cream cheese, cured meats
Selection of freshly baked croissants and Danish pastries
Yoghurt topped with homemade granola of fruits and nuts

BREAKFAST ENHANCEMENT

Options can be added to any breakfast packages for the following prices. All prices are per person

Assorted juice & smoothie selection	£3.00
(Strawberry and banana/ apple, kiwi and melon/ cloudy apple juice/ freshly squeezed orange)	
Selection of in-house baked cookies.....	£3.00
Yoghurt and granola pots with honey	£2.75
Coconut yoghurt and goji berry granola (vegan).....	£2.75
Bircher muesli and berry pot.....	£2.75
Freshly prepared granola bars	£1.75
Sweet and savoury filled freshly baked croissants	£4.00
Onion and potato bhaji in a toasted flatbread (vegan).....	£4.00
Virgin Mary smoothie with tomato, celery, apple, chilli and cucumber	£3.00



ALL DAY PACKAGE A

All packages are based on a minimum of 12 guests

ON ARRIVAL

Freshly brewed coffee and speciality teas, bottled still water
Selection of pre-packaged morning goods, fresh fruit pots and flapjacks

ELEVENSES

Giant cookies

LUNCH OPTION - THE LUNCH BOX

Including water and juice station

Choose **one** from the following:

SOUP

Spiced butternut soup with crème fraîche (v)
Roast red pepper & tomato soup with pesto croutons (v)
Cream of cauliflower soup with toasted pine nuts (v)

All orders should be placed within 5 working days of the event, anything past this time will be chef's choice soup. Served in disposable soup container.

Choose **one** from the following:

SANDWICHES AND WRAPS

The 'M' platter
Selection of meat, fish and vegetarian sandwiches
Vegetarian selection
Selection of homemade vegetarian sandwiches
Artisan wrap selection
Selection of meat and vegetarian wraps

*Above options are available on gluten free bread and vegan options are also available.
Served in pre-boxed container.*

AFTERNOON BREAK

Sweet treats



ALL DAY PACKAGE B

All packages are based on a minimum of 12 guests

ON ARRIVAL

Freshly brewed coffee and speciality teas, bottled still water
Selection of pre-packaged morning goods, fresh fruit pots and flapjacks

ELEVENSES

Giant cookies and savoury warm item

LUNCH OPTION - THE BENTO BOX (2 COURSE)

Including water and juice station.
Choose **one** hot or cold main and **one** dessert from the menus below.
All dietary requirements will be catered for separately.

MAIN OPTIONS - COLD

Chargrilled chicken with a wholegrain mustard potato salad
Thai spiced beef with a spring onion noodle salad
Ham hock with summer pea mousse, new potatoes and truffle dressing
Tuna niçoise
Pickled young vegetable salad with chargrilled sour dough (v)

MAIN OPTIONS - HOT

Braised beef in Beavertown beer with mushrooms and smooth polenta
Grilled pork and leek sausages with mustard mash and onion gravy
Chicken katsu curry with coconut rice
Olive oil poached salmon with a puy lentils
Butternut squash ravioli with a pinenut butter sauce (v)

DESSERTS

Summer berry pudding
Lemon mousse torte
Deconstructed carrot cake
Coffee Brûlée
Butterscotch mousse with fresh honeycomb

Served in pre-boxed container.

AFTERNOON BREAK

Sweet treats



ALL DAY PACKAGE C

All packages are based on a minimum of 12 guests

ON ARRIVAL

Freshly brewed coffee and speciality teas, bottled still water
Selection of pre-packaged morning goods, fresh fruit pots and flapjacks

ELEVENSES

Giant cookies and savoury warm item

LUNCH OPTION - THE BENTO BOX (THREE COURSE)

Including water and juice station

Choose **one** salad, **one** hot or cold main and **one** dessert from the menus below, all dietary requirements will be catered for separately. Served in individual boxes or bento box.

SALADS

Carrot, beets, apple with mint and cumin
Shaved fennel with radishes
Cashew and pear with baby gem
Roasted root vegetable with mint yoghurt
Confit new potato and roasted pepper salad with a horseradish crème fraîche

MAIN OPTIONS - COLD

Smoked chicken Caesar
Ham hock with summer pea mousse, new potatoes and truffle dressing
Maple glazed duck with Pak choi and shitake mushrooms
Chilli and courgette Israeli cous cous with maple hot smoked salmon
Basil marinated halloumi with heritage tomatoes and red basil (v)

MAIN OPTIONS - HOT

Penne and beef meatballs with a tomato and basil sauce, parmesan shards
Minted braised lamb with root vegetables and grain mustard mash
Vietnamese chicken curry with sticky rice and Thai crackers
Cod with braised peas and bacon lentils
Courgette, mint and lemon risotto with warm broad bean and chilli topper (v)

DESSERTS

Seville Orange posset
Watermelon fondants with sweetened mascarpone
Millionaire's shortbread
Chocolate mousse with crushed chocolate cookies
Coffee and walnut cake

Served in pre-boxed container.

AFTERNOON BREAK

Sweet treats



LUNCH MENUS

SANDWICH 'WORKING LUNCH'

Individual package price of £12.00 per head, based on a minimum of 8 guests

Selection of sandwiches served with Kettle Chip crisps and a bowl of fresh fruit

Roast chicken and stuffing, wholegrain mayonnaise

Honey roast ham, apple chutney

Roast beef, horseradish and peppery watercress

Smoked salmon, cream cheese, cucumber

Tuna, mayonnaise, cucumber

Roasted vegetable and houmous wrap (v)

Cheese ploughman's (v)

'THE FOOTBALL FAN' LUNCH

Individual package price of £24.00 per head, based on a minimum of 10 guests

Add this package as an upgrade to the DDR for £5.00 per head, based on a minimum of 10 guests

Goujons of crisp battered haddock, hand cut chips, lemon and homemade tartare sauce

Tottenham salt beef bagel, gherkin, English mustard

Warm halloumi and red pepper skewers, grilled pitta and pomegranate molasses (v)

Fried buttermilk chicken slider with cajun slaw and homemade spicy mayo

Loaded hot dogs, topped with crispy onions, pulled pork, Frenchie's mustard and ketchup

SIDES

Curried coleslaw (v)

Chef's House salad with dressing (v)

DESSERTS

Tottenham blue velvet cake

Berries in a spiced syrup

'THE NFL FAN' LUNCH

Individual package price of £24.00 per head, based on a minimum of 10 guests

Add this package as an upgrade to the DDR for £5.00 per head, based on a minimum of 10 guests

Soft fish tacos with crisp lettuce and chipotle mayonnaise

Beef sliders with Frenchie's mustard

Grilled cauliflower wraps with pickled red cabbage and siracha sauce (v)

Spicy potato wedges with fresh salsa and herb crust (v)

Individual nachos with pulled pork, cheese sauce, jalapenos, guacamole and sour cream

DESSERTS

Rocky road chocolate brownie

Caramelised pineapple with lime crème fraîche



EXCLUSIVE - DINING

CANAPÉS MENU

*Based on a minimum of 100 covers, choose four different canapés for £18.00 per head**

This style of service is great for a relatively quick and light networking reception post meeting or as a precursor to a dinner event.

COLD

Piquillo and goats' cheese frittata, chilli jam (v)

*Mackerel tartare, horseradish, burnt cucumber, keta caviar, malt loaf crisp

*Seared beef, smoked aubergine puree, pomegranate

Whipped goats' cheese, pickled grape and puff pastry (v)

Poached chicken ballotine, tarragon and morrel cream

*Seared tuna, avocado cream, salmon roe, squid ink crisp

Beetroot and goats' cheese macaroon (v)

Pressed ham hock, pineapple jam

Applewood cheddar custard, smoked tomato, herb emulsion, parmesan crumble (v)

HOT

Satay beef, pickle chilli, toasted peanuts

Smoked pulled pork fritters, paprika yoghurt

Korean popcorn chicken bite

Tempura cod cheek, Nori mayonnaise

Goats' cheese churros, truffle honey (v)

Mac and cheese bite, smoked ketchup (v)

Smoked cheese gougères, bacon jam

Smoked haddock croquette with pea puree

*One option per package included.



BOWL FOOD MENUS

Based on a minimum of 100 covers, choose four different savoury options and one sweet option for £30.00 per head

This style of service is great for parties.

COLD MAIN

Chimichurri steak with grilled baby gem
Smoked chicken and Caesar salad with crispy chicken skin
Avocado houmous, baby vegetables with crispy chickpeas (v)
Asian noodle and tofu salad with ginger and tamarind dressing (v)
Selection of sushi
Confit salmon, salmon tartare with cucumber textures

HOT MAIN

Wicks Manor pork belly, cider apple puree, pork crackling
Roasted cauliflower, cauliflower puree with golden raisin and herb dressing (v)
Butternut squash and ricotta tortellini, crisp sage, parmesan foam (v)
Poached cod, torched corn, sweetcorn volute and baby leek
Onion bhaji fritters with a tamarind chutney and coriander yoghurt(v)
Braised short rib, creamed potato and gremolata dressing

DESSERT

Chocolate and orange cheesecake with macerated orange segments
Raspberry frangipane with vanilla cream and glazed raspberries
White chocolate panna cotta with strawberries and chocolate biscotti crumble
Brioche treacle tart with clotted cream and berries
Watermelon fondant with macerated berries
Sticky banoffee pudding with toffee sauce



À LA CARTE MENUS

À LA CARTE MENU ONE

Choose one starter, one main and one dessert plus vegetarian alternative for the package price of £55.00 per head

(Vegetarian alternative to be one starter, one main and one dessert)

STARTERS

Pan seared scallop, black pudding crumb, curried cauliflower puree
Pressed game terrine, quince chutney, pickles, toasted brioche
Smoked haddock fishcake, buttered spinach, duck egg and Beavertown hollandaise sauce
Lamb ravioli with lemon goats' curd and minted pea dressing
Grilled peach, goats' curd, chicory, peach gel, basil, pine nuts

MAIN COURSE

Roast breast of guinea fowl, peppered swede puree, creamed savoy cabbage, pancetta crisp, red currant jus
Poached halibut, crab and parsley risotto, shaved fennel, crispy samphire, herb infused oil
Pan fried sea bass, seared scallop, Jerusalem artichoke textures, crispy capers, lovage oil
Corn-fed chicken with pancetta shard, pea velouté, sweet potato fondants, short stem cauliflower
Dry aged fillet of beef with braised ox cheek, celeriac cream, mushroom brioche, crispy kale, bone marrow jus
Butternut squash tortellini with toasted smoked almonds, shitake mushrooms and lemon butter sauce (v)
Truffle mushroom wellington, horseradish mash, roasted baby carrots (v)

DESSERT

Individual dulce delice
Raspberry posset tart
Passionfruit and white chocolate bavarois
Warm olive oil sponge cake with orange caramel sauce, marinated clementine segments and honey almond crunch
Warm chocolate lamington, vanilla sponge dipped in chocolate and coconut with raspberry gel, toasted coconut and coconut ice-cream



À LA CARTE MENU TWO

Choose one starter, one main and one dessert plus vegetarian alternative for the package price of £45.00 per head

(Vegetarian alternative to be one starter, one main and one dessert)

STARTERS

Pressed ham hock terrine, apple gel, pickled celery, walnut, maple glaze

Smoked salmon and crab cannelloni with textures of cucumber and horseradish crème fraîche

Chicken liver parfait with Yorkshire rhubarb, honey bee pollen

Jerusalem artichoke velouté, truffle croutons (v)

Sweetcorn chowder, crispy leek, lovage oil (v)

MAIN COURSE

Breast of landaise chicken, braised leg brioche roll, textures of onions, short stem broccoli and pan jus

Sea trout, chargrilled yellow courgette, chervil gnocchi, smoked courgette puree, compressed grape

Pan fried breast of duck, confit duck and potato terrine, braised red cabbage, celeriac puree, aromatic jus

Pork tenderloin, malt braised pork cheek, black pudding croquette, variations of carrot, crackling crumb

Slow braised Bola steak with horseradish mash, heritage carrots, buttered kale, baby onion and rich red wine sauce

Spinach, feta, butternut squash pithivier, squash puree, braised vegetables, fresh herbs (v)

Brown butter and parmesan gnocchi, textures of sweetcorn, puffed potato and kale (v)

DESSERT

Jaffa cake slice with textures of orange and kumquats

Traditional arctic roll with flavours of raspberries

Chocolate tart with banana and malt flavours

Rhubarb and custard cheesecake with whipped vanilla cremeux and poached rhubarb

Layered chocolate & hazelnut slice



VEGAN MENUS

Choose one starter, one main and one dessert for the package price of £45.00 per head

STARTERS

Heritage beetroot terrine with shallot compote
Grilled short stem broccoli, butternut squash and toasted seeds
Marinated heritage tomato, sour dough croutons, baby basil and white balsamic

MAINS

Green lentil hotpot with seasonal vegetables
Wild mushroom tart with shaved black truffle and young vegetables
Risotto of Jerusalem artichoke with saffron Riso Gallo rice

DESSERTS

Marinated pineapple carpaccio, chilli, lime and mango
Apple tart tatin with calvados sorbet
Gingerbread sticky toffee pudding, spiced toffee sauce, poached date



DRINKS PACKAGES

PACKAGE	COST PER PERSON (EX VAT) PER HOUR	DRINKS INCLUDED
Package A Beers Wines Softs	£12.00 per person	Draught beer Bottled Birra Moretti Beavertown products House wines (white, red and rose) Soft drinks Bottled water
Package B Beers Wines Soft Drinks House Spirits and Mixers	£15.00 per person	Draught beer Bottled Birra Moretti Beavertown products House wines (white, red and rosè) Soft drinks Bottled water House spirits and mixers
Package C Beers Wines Soft Drinks House Spirits and Mixers Arrival Sparkling Wine (1 glass)	£18.00 per person	Draught beer Bottled Birra Moretti Beavertown products House wines (white, red and rose) Soft drinks Bottled water House spirits and mixers

*Drinks package minimum of 2 hours, and a minimum of 100 covers.