

BANQUETING MENU

FROM
£45
PP +VAT

Feast in style at Cardiff
City Stadium, our
spectacular venue



INCLUDES

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

Ask us about our upgrades



GET IN TOUCH



02920 643 785



enquiries@cardiffcityfcevents.co.uk

Minimum of 60. Price valid from 25th September 2025 – 30th September 2026. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info. Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.

BANQUETING MENU

CHOOSE ONE FROM THE FOLLOWING

STARTERS



-  Freshly Baked Breads with Halen Mon Salted Butter **V**
-  Roasted Garlic and White Onion Soup, Smoked Paprika And Plant Based Cheddar Crouton **VE**
-  Tomato Olive and Basil Terrine, Garlic and Halen Mon Salted Corte, Basil Oil, Water Cress **VE**
-  Heritage Beetroot, Feta, Crispy Basil, Basil Pesto **V**
-  Chicken Terrine, Baby Gem Caesar Salad, Crispy Pancetta
-  Grilled Pulled Duck, Fennel, Pickled Radish, Charred Orange, Spiced Plum Gel
-  Whipped Chicken Liver Parfait, Filo Crisp, Welsh Lady Red Onion Marmalade, Dressed Leaf

CHOOSE ONE FROM THE FOLLOWING

MAINS



- Pea & Ricotta Ravioli, Parmesan Butter Sauce, Green Herb Oil, Chive **V** 
- Welsh Rarebit Risotto, Shallot Crisps, Charred Heritage Tomatoes, Tarragon Oil **VE** 
- Brined and Seared Breast of Chicken, Herb Crusted Chicken Thigh Bon Bon, Seasonal Greens, Dauphinoise, Potato, Chicken Jus 
- Carved Pork Tender Loin – Spouting Broccoli, Crushed Baby Potato and Herb Cake, Pan Juice Reduction, Caramelised Apple Compote 

Adults need around 2000 Kcal per day

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



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DESSERTS

-  Chocolate Orange Tart, Candied Orange, Chocolate Spiced Crumb **VE**
-  Vanilla Cheesecake, Biscoff Crumb, Halen Mon Salted Caramel, Mint **VE**
-  Lemon Panna Cotta, Lemon and Poppyseed Short Bread, Raspberry Coulis, Crispy Mint **VE**



ADD CANAPÉS

£15PP - 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 

Brie and Cranberry Tart **V** 

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