CARDIFFCITYCONFERENCEANDEVENTS.CO.UK

# BANQUETING MENU

FROM £47 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

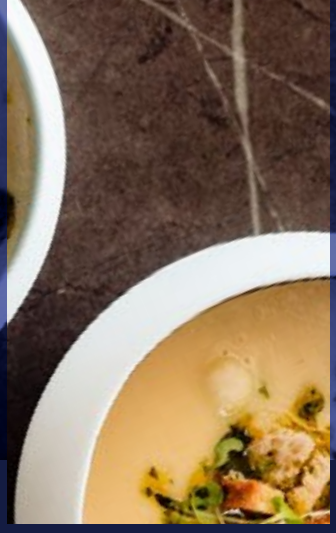
Ask us about our upgrades

## GET IN TOUCH

02920 643 785 enquiries@cardiffcityfcevents.co.uk

Minimum of 60. Price valid from 1st October 2026 - 1st April 2027. 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

- Tomato and Red Lentil Soup, Paprika Dumpling **VE**
- Cumin-Scented Parsnip Soup, Coriander Oil **NGCI, VE**
- Tikka-Marinated Chicken Terrine, Radish, Poppadom
- Feta, Heritage Beetroot, Capers, Gherkin, Micro Salad **VE**
- Trout Rillette, Lemon Emulsion, Pickled Cucumber and Shallot, Seeded Cracker **(£2.50 Supplement)**
- Pulled Ham Croquette, Mustard Mayonnaise, Semi-Dried Tomato **(£2.50 Supplement)**



CHOOSE ONE FROM THE FOLLOWING

# MAINS

- Pan-Seared Breast of Chicken, Boulangère Potatoes, Carrot Spear, Charred Broccoli, Stuffed White Onion, Onion Ash, Pan Jus
- Garam Masala Marinated Cauliflower Steak, Spinach, Bombay Potatoes, Aubergine Bhaji, Bhuna Sauce **VE**
- Celeriac and Spinach Pithivier, Charred Celeriac, Mushroom Ketchup, Crispy Kale **VE**
- Gochujang-Marinated Pork Belly, Asian Sticky Rice, Pak Choi, Carrot, Turnip, Leeks, Garlic and Ginger Sauce
- Tomato and Basil Stuffed Chicken, Black Olive Arancini, Confit Potatoes, Charred Peppers and Courgettes, Red Onion and Caper Salsa **(£2.50 Supplement)**
- Poached Fillet of Haddock, Rarebit-Stuffed Fondant Potato, Peas, Carrot, Kale and Parsley Sauce **(£2.50 Supplement)**

Adults need around 2000 Kcals per day

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

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**BANQUETING MENU**



CHOOSE ONE FROM THE FOLLOWING

# DESSERTS

- Carrot and Date Sponge, Cornish Sea Salt Caramel Sauce **VE**
- Rich Dark Chocolate Mousse, Chantilly, Cherry Gel, Cherry Shard, Chocolate Soil **VE**
- Vanilla Cheesecake, Cinnamon Cream, Apple Gel, Apple Tuile, Shortbread Crumble **VE**
- Selection of Cheese, Seeded Crackers and Homemade Seasonal Chutney **(£2.50 Supplement)**



ADD

# CANAPÉS

£15.75 PP+VAT - 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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