

Please choose one option per course for all guests to enjoy. A vegetarian starter and main course may also be chosen for guests with this dietary requirement

London burrata (V)

Heritage beets, pickled blackberries, dressed kale, sesame

Roast pumpkin and whipped goats cheese tart (V) Balsamic onion, BBQ mushroom, charred sprouts

Apple braised ham hock

Artichoke purée, celeriac and dill remoulade, brioche

Honey and soy glazed duck

Laverbread purée, black pudding, red chicory, Jerusalem artichoke, kale

Peppered mackerel

Truffled sour cream, beetroot, pickled shallot, watercress, nasturtium

Chalk stream trout

Taramasalata, pickled burnt onion, sunflower seed crumb

Caramelized cauliflower soup (Ve)

Winter truffle, buttered florets, focaccia



Cider braised pork belly

Apple ketchup, nduja cream, hispi cabbage, roast potato

Roast corn-fed chicken

Truffle confit leek, celeriac purée, glazed salsify, green peppercorn sauce

Rump of Lake District lamb

Butternut purée, dauphinoise potatoes, butternut crisps, braised shoulder, baby leeks

Miso butter grilled Yorkshire beef sirloin (supplement applies)

Pressed cheek, creamed potato, beetroot ketchup

Cured and roast cod

Nduja bhaji, cauliflower purée, curried cauliflower hash

Pan fried chalk stream trout

Artichoke and pearl barley risotto, candied parsnips, winter greens

Molasses roasted aubergine (Ve)

Polenta, stuffed Grelot onion, miso cauliflower

Wild mushroom ravioli (Ve)

Smoked mushroom cream, Roscoff onions, broccoli, watercress



Sticky toffee pudding (Ve)

Toffee sauce, figs, vanilla ice cream

Baked pumpkin cheesecake (Ve) Caramel apples & crumble

Lemongrass crème brûlée Orange shortbread crumb

Manjari chocolate torte (Ve)
Blackberry cremeaux, blackberry gel

Banana butterscotch tart (Ve) Miso cream, chocolate sauce

Milk chocolate tart (Ve)

Chocolate ginger mousse, chocolate crumble, cocoa nibs

Please note we can provide you with additional options for your special evening (for example DJ, photographer or florist); please speak to a member of our team to receive a quote.

For further information or to discuss your requirements in more detail please contact a member of the team on 020 8744 9997 or browse our website twickenhamstadium.com

