



RIVERSIDE STADIUM

FENTON CLUB SAMPLE MENU

Our Executive Head Chef works alongside a team of experienced and dedicated Chefs to carefully select the finest and freshest ingredients to create our menus, endeavouring to source as many ingredients as possible from the surrounding area. Our Pork is locally produced, all our Grand Reserve Beef is sourced from Neasham Grange Farm on the banks of the Tees, and most of our fresh fruit and vegetables are from a local company who strive for locally grown produce.

We hope our commitment to working seasonally together with our long-serving, trusted suppliers to deliver great quality food is enjoyed by you and your guests.

3.00pm kick off

Roasted Plum Tomato and Basil Soup with Butter Baked Croutons
Chicken Liver Parfait with Dressed Leaf, Ciabatta Toast and Cumberland Sauce

Roast Topside of Beef with Mini Yorkshire Pudding and Red Wine Jus
Sautéed Chicken Stroganoff and Braised Rice
Plant Based "Chick" Katsu Curry, Aromatic Rice with a Carrot Ribbons and Sesame Seed Salad
Grilled Sea Bass with Peeled Prawns, Anchovy Hash Potatoes and Beurre Blanc Sauce
Fresh Market Vegetables and Potatoes

Apple and Bramble Crumble with Vanilla Custard
Rocky Road Salted Caramel Brownie with Fruit Coulis
Fruit Salad

Cheeses, Celery and Grapes

Coffee and Mints

Cream of Pea and Mint Soup with Crème Fraîche and Butter Baked Croutons
Marinated Lamb Kofta with kachumber, Riata and Micro Herbs

Maple Basted Bacon Loin with Homemade Apple Compote
Pan Fried Breast of Chicken with Sage Seasoning and Rich Jus
Grilled Sea Trout on Creamy Polenta
Roasted Mediterranean Vegetable Lasagne with Heritage Tomato Salad and Sweet Potato Fries
Fresh Market Vegetables and Potatoes

Mango and Coconut Brûlée Cheesecake with Passion Fruit and Chantilly Cream
Steamed Syrup Sponge with Vanilla Seed Custard
Fresh Fruit Salad
Cheeses, Celery and Grapes

Coffee and Mints

Curried Lentil, Parsnip and Apple Soup with Butter Baked Croutons
Pork and Leek Sausage on Sweet Potato Mash with Crispy Onions and Madeira Jus

Roast Leg of Lamb with Redcurrant Jus
Pan-fried Breast of Chicken in a Lemon and Tarragon Cream Sauce
Pan Fried Cod Supreme with Caper Butter and Wilted Greens
Spiced Butternut Squash and Quinoa Pattie topped with Roasted Red Pepper Relish, Spinach and Sauté
Mushrooms with Riverside Salad and Sweet Potato Fries
Fresh Market Vegetables

Oreo Cheesecake with Fruit Coulis and Chantilly Cream
Warm Brioche and Raspberry Pudding with Limoncello Custard
Fresh Fruit Salad

Cheeses, Celery and Grapes

Coffee and Mints

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Roasted Butternut Squash, Carrot and Coriander Soup with Butter Baked Croutons
Tempura Battered King Prawns with Roasted Garlic and Saffron Aioli

Roasted Bacon Loin Glazed with Honey and Wholegrain Mustard
Sautéed Chicken and Leek Pie with a Puff Pastry Lid
Grilled Fillet of Sea Bass on Anchovy Crushed Potato with a Lime Butter Sauce
Thai Green Vegetable Curry, Jasmine Rice with a Crushed Peanut and Courgette Ribbon Salad
Fresh Market Vegetables and Potatoes

Warm Sticky Toffee Pudding with Custard
White Chocolate and Raspberry Brulée Cheesecake with Mango Coulis
Fruit Salad

Cheeses, Celery and Grapes

Coffee and Mints

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Roasted Tomato, Fennel and Basil Soup with Butter Baked Croutons
Hot Smoked Salmon Caesar Salad with Dressed Cos Lettuce

Roasted Loin of Pork Glazed with Honey and Mustard
Slow Cooked Beef Stroganoff with Sour Cream and Chives
Grilled Fillet of Sea Bass on Crab and Dill Crushed Potatoes and a Dugléré Sauce
Meatless Plant Based Schnitzel topped with Vegan Cheese, Cherry Vine Tomatoes, Capers and Herb Oil
on Linguine Pasta
Fresh Market Vegetables and Potatoes

Cherry, Cocoa and Kirsch Truffle with Berry Coulis
Steamed "Jaffa Cake" Sponge with Vanilla Seed Custard
Fresh Fruit Salad

Cheeses, Celery and Grapes

Coffee and Mints

12.30pm kick off

On Arrival

Breakfast Carvery

Hand Carved Maple Glazed Bacon Loin, Cumberland Sausage, Roasted Plum Tomato, Sauteed Mushrooms, Chive Omelette, Baked Beans and Crispy Cube Potatoes

Poached Haddock and Spring Onion Fishcake with Egg Fried Rice and Mild Curry Sauce

Plant Based Sausage with Vegan Black Pudding, Sauteed Mushroom, Plum Tomato, Baked Beans and Crispy Cube Potatoes

Half Time

Broccoli and Stilton Soup

A variety of Cold Sandwiches and Wraps

Full Time

Dessert Selection

Fresh Fruit Salad

Cheeses, Celery and Grapes