



FULHAM FC MEETINGS & EVENTS

FINGER BUFFET MENU

A choice of three sandwiches from the following selection:

Free range egg mayonnaise and watercress on granary with cracked black pepper

Chicken in bloomer bread with baby gem and tomato

Cheddar cheese and Branston pickle on white

Tuna mayo and cucumber in whole meal bloomer

Carved ham with wholegrain mustard on granary

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Served with:

Sweet potato wedges and sweet chilli dip

Chicken skewers with a satay dip

Individual red onion and blue cheese tartlets

Bowls of kettle chips

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Selection of loaf cakes

(Banoffee, chocolate, farmhouse, lemon drizzle, carrot)

Fresh fruit skewers

£19.50 per person



FULHAM FC MEETINGS & EVENTS

PLOUGHMANS PICNIC PLATTER

Selection of artisan breads

Scotch eggs, pork pies and sausage rolls

Selection of cheeses and chutneys

Homemade pate

A variety of homemade quiche

Seasonal fruit platter

£17.95 per person



FULHAM FC MEETINGS & EVENTS

BUFFET MENUS

STREET FOOD MENU

Pulled chicken sliders

With red onion jam and gem lettuce

Posh fish finger sandwich

With tartare sauce

Beef sliders in soda bread

With crisp red onion rings and frenchies mustard

Tortilla chips and dips

Red pesto houmous, salsa and sweet and sour

Sweet potato wedges

£19.95 per person

BEST OF BRITISH MENU

Mini pie and mash

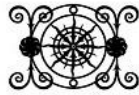
Mini beef or vegetable pie with creamy mash, gravy and liquor

Mini fish and chip basket

Mini toad in the hole

Yorkshire pudding and Cumberland chipolatas with mash and onion gravy

£19.95 per person



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CURRY CLUB MENU

Chicken bhuna curry or vegetable madras curry (V)

Braised pilaf rice

Vegetable samosas and mini bhaji's

Mini poppadoms with mango chutney and minted raita

£19.50 per person

BEER DOGS MENU

Large pretzels

Selection of grilled and roasted sausages

Served on a large wooden board

British potato salad, red cabbage coleslaw, selection of pickles, relishes and sauces

£25.00 per person

CLASSIC BUFFET

Selection of freshly made sandwiches and bowls of crisps

Honey and mustard cocktail sausages and sausage rolls

Chicken drumsticks

Cheese and onion quiche

Bowls of chips and dips

£15.00 per person



FULHAM FC
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UPGRADE YOUR BUFFET

Add a dessert:

Craven Cottage cookie jar – Banoffee

Caramelised banana, vanilla cream, toffee sauce topped with a biscuit crumb

Craven Cottage cookie jar - Eton Mess

Vanilla cream, fruit compote, crunchy meringue, fresh strawberries

Lemon posset with raspberry compote and shortbread

Chocolate brownie with salted caramel sauce and vanilla ice cream

£2.50 per person



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FORK BUFFET

Please select one meat, one vegetarian and one dessert
Served with seasonal vegetables and a selection of warm breads

Sweet and sour pork belly with vegetable chow mein

Beef and mushroom pie with buttery mash and seasonal vegetables

Cumberland sausage, wholegrain mustard mash and onion gravy

Thai chicken curry with sautéed spinach, pak choi and greens with scented rice

Thai green vegetable curry (v)

Mac 'n' cheese (v)

Mushroom risotto cake with a carrot purée (v)

White and dark chocolate mousse

Vanilla panna cotta with charred pineapple salsa

£19.95 per person



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SEATED FORK BUFFET

Meat and fish

Please select two from the below:

Roasted supreme of salmon with hollandaise sauce served with truffle oil mash

Baked and pulled shoulder of lamb with boulangère potatoes

Braised shin of beef with sage and horseradish dumplings and parsnip purée

Chicken and bacon puff pastry pie served with roasted potatoes

Vegetarian

All served with a selection of seasonal vegetables. Please select one from the below:

Tomato and butternut squash tart with whipped sweet potato mash and red onion marmalade (v)

Vegetable strudel

Pan fried gnocchi, wilted spinach, portabella mushrooms and cream sauce

Dessert

Please select two from the below:

Raspberry crème brûlée with clotted cream and a lemon and basil shortbread biscuit

Treacle tart with cinnamon cream

Seasonal berries and fruit with a blueberry syrup

Chocolate brioche pudding with a rich chocolate sauce

Apple and blackberry crumble with vanilla custard

£25.00 per person



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BURGER LOBSTER MENU

Gourmet homemade beef burger

Dill pickle, beef tomato, caramelised onion

Garlic, lemon and herb lobster tails

Warm tortilla wraps

Cajun spiced chicken strips with red onions and mint dressing

Roasted corn on the cob (V)

Red onion slaw (V)

Paprika dusted potato wedges (V)

Dessert

Please choose one of the following:

Apple crumble tart with vanilla custard

Chocolate brownie and Eton mess tian with raspberry coulis

Dark and white chocolate mousse, chocolate spear

Fresh fruit salad

£36.00 per person



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BBQ MENU

The Cottage beef burger

100% fresh beef served in a large onion bap, sliced beef tomato, red onion and cheddar cheese accompanied with relishes

Cumberland sausage in a torpedo roll

Our unique Cumberland sausage served with fried onions, English or French mustard

Fresh seasonal salads

Fresh salad leaves, coleslaw, potato and red onion salad

Vegetarian option (a selection will be served)

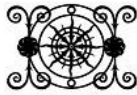
Red onion, aubergine, courgette and yellow and green pepper kebab served with a basil pesto

Quorn burgers and sausages served in an onion bap or torpedo roll

Strawberries and cream

Fresh strawberries served with dairy cream

£17.50 per person



FULHAM FC MEETINGS & EVENTS

RIVERSIDE GRILL

Please choose 3 meat / fish items and 1 vegetarian from the main course dishes:

Main course dishes

Thai marinated chicken escalope

Baby back ribs in sticky smoked honey

South American beef skewers in a beer syrup

Classical lamb and mint burger

Pork chop in an apple and sage marinade

Pork and apple sausages

Tiger prawn skewers in piri piri

Handmade bean burgers with a spicy salsa (V)

Red pepper and spinach polenta cakes served on an apple and celery salad (V)

Salads

Please choose 3 of the below salads:

Italian pasta salad - Penne, black olive, roasted peppers in a tomato sauce

Apple pearl coleslaw - Diced cucumber, mint and yoghurt

Diced beef tomato and cherry tomato salad

Crispy baby leaf salad

Served with a selection of dips, sauces and rustic bread rolls

Something sweet to follow

Please select 2 of the following desserts:

Craven Cottage cookie jar – Banoffee

Caramelised banana, vanilla cream, toffee sauce topped with a biscuit crumb

Craven Cottage cookie jar - Eton Mess

Vanilla cream, fruit compote, crunchy meringue, fresh strawberries

Vanilla ice-cream with raspberry compote

£25.00 per person



FULHAM FC MEETINGS & EVENTS

BOWL FOOD SELECTOR MENU

Please choose 5 savoury bowls and 2 sweet bowls for your party, we strongly suggest two of your savoury bowls are vegetarian options:

Savoury bowls

Lamb kofta balls with spiced vegetable cous cous and a harissa dressing

Roast supreme of salmon with crushed new potato and a chive and dill dressing

Beef and ale pie

Chorizo, chicken and prawn paella

Red hot chicken wings on Minnesota rice with a cooling sour cream and red onion dip

Fish and chips, served with mushy peas

Wild mushroom risotto with parmesan crisp (v)

Pan fried gnocchi on a stilton, rocket and toasted pine kernel salad (v)

Spinach and ricotta tortellini with garlic and parsley sauce (v)

Goats' cheese and red onion tart, baby leaf and herb oil (v)

Sweet bowls

Apple and blackberry crumble and custard

Lemon posset with lemon shortbread

Sticky toffee pudding with toffee sauce

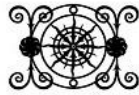
A choice of fresh ice creams

(Vanilla, chocolate or strawberry with either raspberry or butterscotch sauce)

Please pick one ice cream and one sauce

Tropical fruit salad

£25.00 per person



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DINING MENU SELECTOR

STARTER

Carrot and coriander soup with focaccia croutons (v)

Pressed ham hock and caper terrine with gherkins, sour cream and pea and watercress salad

Broccoli and stilton mousse with charcoal bread and fruit chutney (v)

Red quinoa, pumpkin and pomegranate with rocket and toasted sunflower seed salad (v)

MAIN COURSE

Beef braised in Fullers ESB bitter with horseradish mashed potato, roast carrot, swede, Yorkshire pudding and meat gravy

Pan fried salmon with confit new potatoes, steamed asparagus, baby turnips and hollandaise sauce

Confit duck leg, braised puy lentils, carrots and parsnips

Roast loin of pork with mustard mash, savoy cabbage, carrots, cider jus

Chicken stuffed with wild mushrooms, tagliatelle, baby vegetables with a mustard cream sauce

Roast okra and tofu in a satay sauce with freekeh, tomato and cucumber garnish (v)

Mung and soya bean chilli in a whole wheat wrap with an Arborio rice fritter (v)

DESSERT

Chocolate brownie and Eton Mess tian with raspberry coulis

Lemon posset with raspberry compote and shortbread

Apple and pear crumble with custard

Fresh berry tarts with cinnamon cream

Traditional cheese board, crackers grapes and chutney

£35.00 per person



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CHRISTMAS MENU

STARTER

Tiger prawn and bloody Mary cocktail

Ham hock and gherkin terrine with a sweet mustard dressing

Kiln smoked salmon terrine with savoury herb croute and lemon oil

Pressed tomato and basil cake with pea shoot salad and cucumber salsa (v)

Duck rilette with red current compote

Parsnip and chestnut soup with sprout crisps (v)

MAIN COURSE

Ballantine of turkey wrapped in pancetta with pork and cranberry stuffing served with chateau potatoes, buttered Brussels sprouts, herb roasted root vegetables and pan gravy

Spinach and risotto cake with squash in panko crumb (v)

Lamb rump served with dauphinoise potatoes, burnt cauliflower purée, glazed baby carrots

Beef wellington, carrot purée, roasted parmentier potatoes, buttered broccoli and red wine jus

Blue cheese, leek and spinach wellington with butternut squash purée and sautéed leek roundels (v)

Salmon coulibiac served with Savoy cabbage and boulangère potatoes

DESSERT

Christmas pudding with rum sultana brulée

Chocolate brownie with salted caramel sauce and vanilla ice cream

Warm sticky toffee pudding with toffee sauce

Traditional cheese board with grapes, crackers, celery and chutney

£35.00 per person



FULHAM FC MEETINGS & EVENTS

BREAKFAST BAP STATION

Selection of breakfast baps, bacon, sausage and egg

Freshly brewed coffee and speciality teas

Jugs of juice and mineral water

£10.00 per person

CONTINENTAL BREAKFAST

Warm ham and cheese croissants

Greek yogurt, fruit compote and granola

Fresh fruit platter

Freshly brewed coffee and speciality teas

Jugs of juice and mineral water

£12.50 per person

BRITISH BREAKFAST

Bacon, sausage and black pudding

Grilled tomato, mushroom, fried eggs

Served with a fried slice

Freshly brewed coffee and speciality teas

Jugs of juice and mineral water

£20.00 per person



FULHAM FC MEETINGS & EVENTS

THE SHOW STOPPER BREAKFAST

Hand carved bacon loin with bloomer bread

Cumberland chipolata rolls
Vegetarian sausages available

Smoked salmon and scrambled eggs

Greek yogurt, fruit compote and granola
Fresh fruit platter

Freshly brewed coffee and speciality teas
Mineral water and fresh fruit juice

£30.00 per person

Add a...

MIMOSA BAR

Bubbles
Orange, pomegranate and pineapple juice
Sparkling water
Selection of seasonal garnishes

£5.00 per person



FULHAM FC MEETINGS & EVENTS

AFTERNOON TEA

Selection of finger sandwiches:

Cucumber and cream cheese on caraway bread

Egg mayonnaise with watercress on white bread

Chicken and wholegrain mustard mayonnaise on basil bread

Smoked salmon on granary bread

Raisin and plain scones

Served with clotted cream and strawberry preserve

A selection of cakes and cocktail desserts

Selection of speciality teas

£15.00 per person



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REFRESHMENTS and BREAKS (prices per person)

Freshly brewed coffee, speciality and freshly home baked cookies - £3.80

Freshly brewed coffee, speciality teas and iced water with lemon - £3.50

Freshly brewed coffee, speciality teas and Danish pastries - £4.50

Mineral water (serves 2) - £3.00

Unlimited refreshments station - £12.50

(Including freshly brewed coffee, speciality teas, mineral water and jugs of orange juice)

Freshly home baked cookies - £1.50

Selection of Danish pastries - £2.70

Breakfast or sweet muffins - £2.80

Yoghurt and granola jars - £2.80

Warm ham and cheese croissants - £3.90

Salmon and cream cheese bagels
(Min order 15 people) - £4.50

Fresh fruit platter - £3.00

Retro pick and mix sweet bar - £1.50

Popcorn bar - Selection of sweet and salty popcorn - £2.50

Ice cream tubs - £3.00

Homemade scones with strawberry jam and clotted cream - £3.20

Post meeting drinks package - £12.50pp

1 hour beer, wine and soft drinks