



WATFORD FC
CONFERENCE & EVENTS

FOOD & BEVERAGE MENUS



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TURNING CATERING, HOSPITALITY & EVENTS INTO AN EXPERIENCE

INTRODUCTION

Watford Football Club is the ideal venue for conference and events, with state of the art facilities to match any North London venue. With a variety of function rooms perfect for conferences, meetings, training days, parties, weddings and much more, Watford FC is more than just a Football Club.

As such we've gathered together our favourite collection of dishes, embedded into an eclectic mixture of a variety of menus in some attempt to match this. In creating our dishes, we've gathered what we call "Ancient & Modern", that truly great mix of classical and traditional, and stirred these in with the balance of some lighter and more fashionable creations.

Our chefs are passionate about supporting local producers and promote natural foods from our region's farms, fields, lanes, and rivers (not forgetting the seas).

Please feel free to peruse and enjoy them with our very best wishes.



Whilst this menu is written for all seasons, some flavours just aren't available at their best all year round, so the Chef will adjust the ingredients to make use of the best in season.



BEVERAGES

DRINKS

FRESH JUICES & REFRESHING DRINKS

Pink grapefruit

Watermelon and lime

White grapefruit

Orange

Apple

£6.50 per jug

SUPER SMOOTHIES

Banana milk and honey

Banana spinach and lime

Carrot, orange, mango and ginger

Pear, blueberry and apple

£3.30 per person

HOT DRINKS

Tea and coffee

£2.45 per person

Tea, coffee and homemade biscuits

£3.50 per person

Tea, coffee and mints

£3.45 per person

Tea, coffee and petit fours

£3.90 per person

FINE TEA SELECTION

A selection of traditional and herbal teas to include Earl Grey, Green, Red Berry and Camomile

£2.45 per person

All prices exclude VAT

BREAKFAST



BREAKFAST

BREAKFAST SANDWICHES

Dry cured bacon, HP sauce, ketchup and hot mustard, soft floured roll	£4.50 per person
Free range pork sausages, soft floured roll	£4.50 per person
Crispy streaky bacon and free range egg, soft floured roll	£4.50 per person
Roasted field mushrooms and grilled Butler's Tasty Lancashire cheese, soft floured roll	£4.50 per person
Any of the above, served with tea and coffee.	£6.00 per person

TRADITIONAL FULL ENGLISH BREAKFAST

Happy Trotters' bacon and sausage, field mushrooms, black pudding, baked beans, roasted tomatoes, scrambled eggs, toast and sea salted butter.	£10.50 per person All prices exclude VAT
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HEALTHY START

Thick natural yoghurt, red berry compote, seeded granola, oats, nuts, honey and maple syrup

£4.50 per person

PORRIDGE WITH:

Apple compote and cinnamon sugar

Almonds, sliced banana and chocolate drops

Blueberries, poppy seeds and vanilla sugar

£4.50 per person

FRUIT

Planks of fruit including watermelon, mango, galia melon, orange, pineapple, soft berries, grapes and kiwi, served with a thick and creamy stem ginger yoghurt dip

**£18.00 per platter
(serves 10)**

Basket of fruit

**£25.00 per basket
(serves 10)**

SWEET PASTRIES

Classic assorted mini fruit danish pastry selection

£2.80 per person

Warm mini pain au chocolate and croissants, selection of preserves and English butter

£5.50 per person

All prices exclude VAT



SNACKS & SWEET TREATS



SNACKS & SWEET TREATS

A BREAK FROM THE NORM

SAVOURY

Smoked paprika and parmesan palmiers	£2.00 per person
Giant homemade pork scratchings and honeyed apple sauce	£2.50 per person
Homemade Eccles cakes with Butler's Tasty Lancashire cheese	£4.00 per person
Sausage roll and scotch egg platter, homemade salad cream	£4.50 per person
Smoky roasted almonds, pecans, macadamia and hazelnuts	£2.50 per person
Dried tropical fruit and mixed nuts, raisins, mango, almonds, coconut, apricots with toasted pumpkin and sunflower seeds, white peanuts and hazelnuts	£4.00 per person
Large green olives with lemon and black pepper served on crushed ice	£3.00 per person

SWEET

Sweet and sticky doughnuts filled with jam, cream, black forest, lemon meringue	£2.50 per person
Giant cookies	£2.50 per person
Maple and pecan cream bun	£2.50 per person
Homemade Eccles cakes	£2.50 per person
Bakewell tart	£3.00 per person
Carrot cake with lemon cheese frosting	£2.80 per person
Lemon drizzle cake	£2.00 per person
Double chocolate brownie	£2.00 per person
Mini chocolate and toffee éclairs	£3.00 per person
Toffee popcorn	£1.00 per person
Fruit scones, Chantilly cream and preserves	£2.50 per person
Shortbread fingers	£2.00 per person
Victoria sponge bites	£2.50 per person

All prices exclude VAT

SWEET TREAT SELECTION

Our pastry kitchen produces all of our sweet treats, freshly baked for each event. Try a mixed selection of five of our pastry chef's choice: they're all delicious.

£4.50 per person

AFTERNOON ENERGISER

HEALTHY BOOST

Apples, bananas, oat and raisin flapjacks, bottles of sparkling water, mixed dried fruits, nuts and seeds

£6.50 per person

SUGAR FIX

Energy drinks, selection of chocolate bars, ginger parkin and chocolate brownie bites

£7.50 per person

All prices exclude VAT



AFTERNOON TEA



AFTERNOON TEA

TRADITIONAL AFTERNOON TEA

Traditional finger sandwiches with: smoked salmon, lemon and cracked black pepper; ham and English mustard; three cheeses and chive; egg mayonnaise and watercress

Fruit scones with strawberry preserve and clotted cream

Strawberries and fresh cream

Mini chocolate éclair and mini raspberry Bakewell tart

Assorted pastries and mini cakes

Unlimited freshly brewed tea and coffee

£16.00 per person

SAVOURY AFTERNOON TEA

Traditional finger sandwiches with: smoked salmon, lemon and cracked black pepper; ham and English mustard; three cheeses and chive; and egg mayonnaise and watercress

Warm cheese scones with freshly churned sea salted butter

Quails' scotch eggs and homemade salad cream

Chunky hummus with lemon roasted courgettes and smoked paprika palmiers

Balsamic and black pepper strawberries

Unlimited freshly brewed tea and coffee

£16.00 per person

All prices exclude VAT



SANDWICHES

SANDWICHES

SANDWICHES – PLATTER 1

Roast Yorkshire beef and horseradish

Free range Empire chicken with spicy curried mango mayonnaise and spicy chillies

Butler's Tasty Lancashire cheese and tomato pickle

Tuna and sweetcorn mayonnaise

£7.50 per person

SANDWICHES – PLATTER 2

Honey glazed ham and mustard

Mature cheddar cheese ploughman's

Poached and hot smoked salmon with dill and lemon

Free range egg mayonnaise and watercress

£8.00 per person

CAN'T DECIDE? JUST ORDER OUR CHEF'S SURPRISE SELECTION

£8.00 per person

All prices exclude VAT



ROLLS & BAGUETTES – PLATTER 1

Roast pork, apple and sage stuffing and crisp salad on soft floured roll

Roasted peppers, red onion and aubergine, harissa spiced hummus on chilli baguette

Cold water prawn and crab, herby mayonnaise and crunchy salad on soft floured roll

Mature cheddar cheese and mango pickle on fresh baguette **£8.00 per person**

ROLLS & BAGUETTES – PLATTER 2

Buffalo mozzarella, plum tomato and pesto mayonnaise on fresh baguette

Roast British beef, red onion marmalade and rocket on soft floured roll

BLT with dry cured bacon, black pepper mayonnaise on cheesy baguette

Tuna and cucumber mayonnaise on soft floured roll **£8.80 per person**

MINI BAGEL SELECTION – PLATTER 1

Truffle cream cheese and chive

Salt beef, mustard and gherkin

Smoked salmon, black pepper, dill and lemon **£5.50 per person**

MINI BAGEL SELECTION – PLATTER 2

Classic rare roasted beef with horseradish cream and watercress

Roast chicken and pesto mayonnaise

Roasted vegetables and hummus **£7.00 per person**

All prices exclude VAT

FINGER FOOD



FINGER FOOD

PLEASE CHOOSE A MINIMUM OF FIVE ITEMS FROM THE FINGER FOOD SELECTION

SOUP SHOTS AND CUPS

Traditional leek and potato, silky crème fraiche and seeds

Roast vine tomato and red pepper, pesto drizzle

Creamy mushroom and roasted garlic

Seasonal soup of the day (chef's choice) **£3.50 per person**

MEAT AND FISH

Honey and wholegrain mustard glazed sausages, dips and sauces **£3.50 per person**

Fish fingers with seeded crumb and homemade salad cream with chips **£3.00 per person**

Pork, sage and onion sausage rolls with spiced brown sauce **£2.80 per person**

Sesame crusted salmon skewers, soy and ginger dip **£3.80 per person**

Pesto glazed chicken, red onion and tomato salsa **£3.80 per person**

Steak, potato and blue cheese pies, served with English mustard **£3.00 per person**

Crispy battered fish and chips, homemade tartare sauce **£3.50 per person**

Baby baked potatoes with spicy beef and red bean chilli with sour cream dip **£2.50 per person**

Spiced lamb kofta, pickled cucumber relish and cool mint yoghurt **£4.00 per person**

All prices exclude VAT

MEAT & FISH CONTINUED

Deep fried crispy squid rings and whitebait, harissa mayonnaise, zesty lemon wedges and parsley	£4.50 per person
Philadelphia cheese steak sandwich, wafer thin roast beef, red onions and melting cheese topped with pickled chillies	£3.00 per person
Mini beef burger sliders, onions, cheese and homemade tomato relish	£3.00 per person
Cumberland sausage hot dog, soft floured roll and beer mustard onions	£2.50 per person
Mini chilli dog: pork sausage, soft floured roll, spicy beef and red bean chilli, crushed tortillas and sour cream, guacamole and pickled chillies	£2.50 per person
Buttermilk fried chicken in our secret spiced crumb	£4.50 per person
BBQ chicken wings, toasted fennel seeds, chillies, spring onions and garlic	£3.50 per person
Thai spiced fish cakes, chilli dipping sauce	£3.50 per person
Poached, kiln roasted and smoked salmon rillettes with dill and fennel, crunchy focaccia croutes	£3.50 per person
Prawn cocktail skewers with Bloody Mary mayonnaise dip	£4.80 per person
Hot pulled pork sandwich, BBQ sauce and apple slaw	£4.80 per person

All prices exclude VAT



VEGETARIAN

Homemade rosemary focaccia bruschetta with one of the below

Smashed garlicky chickpeas and roasted peppers

Cream cheese and smoky seeds

Charred aubergine and courgettes with chilli and parsley **£3.00 per person**

Spicy sweet potato wedges with cool chive sour cream **£4.80 per person**

Chunky jacket potato wedges with roasted garlic and herb mayonnaise **£3.75 per person**

Skinny fries, very crispy and lightly salted **£3.00 per person**

Wild mushroom and buffalo mozzarella risotto balls, spiced tomato salsa **£4.25 per person**

Chunks of cheese, sweet red onion chutney **£2.75 per person**

Traditional Welsh rarebit on toasted muffin, tomato and red onion relish **£3.75 per person**

Toasted English muffin, Butler's Tasty Lancashire cheese rarebit, grilled field mushroom and tomato chutney **£3.50 per person**

Butler's Tasty Lancashire cheese and onion pasty, served with English mustard **£3.50 per person**

Crispy tempura fried vegetables, soy, sesame and wasabi **£3.50 per person**

Portobello mushrooms and roasted tomato sliders with sesame bun and dill pickle **£3.50 per person**

Parmesan and paprika twists, sweet onion relish **£2.50 per person**

Freshly made falafel, red pepper and tahini dip **£3.00 per person**

All prices exclude VAT



SET MENUS

FINGER BUFFET OPTION 1

Roast vine tomato and red pepper soup, pesto drizzle
Pork, sage and onion sausage rolls with spiced brown sauce
Mini beef burger sliders, onions, cheese and homemade tomato relish
Homemade rosemary focaccia bruschetta with smashed garlicky chickpeas and roasted peppers
Sesame crusted salmon skewers, soy and ginger dip

£16.00 per person

FINGER BUFFET OPTION 2

Traditional leek and potato soup, silky crème fraiche and seeds
Pork sage and onion sausage rolls with spiced brown sauce
Fish fingers with seeded crumb and homemade salad cream with chips
Philadelphia cheese steak sandwich, wafer thin roast beef, red onions and melting cheese topped with pickled chilli
Wild mushroom and buffalo mozzarella risotto balls, spiced tomato salsa
Spicy sweet potato wedges with cool chive sour cream

£18.50 per person

FINGER BUFFET OPTION 3

Seasonal soup of the day (chef's choice)
Crispy battered fish and chips, tartare sauce
Buttermilk fried chicken in our secret spiced crumb
Chunky jacket potato wedges with roasted garlic and herb mayonnaise
Cumberland sausage hot dog, soft roll and beer mustard onions
Butler's Tasty Lancashire cheese and onion pasty, served with English mustard
Homemade rosemary focaccia bruschetta with charred aubergine and courgettes with chilli and parsley

£22.00 per person

SWEET

Sweet and sticky doughnuts filled with jam, cream, black forest, lemon meringue	£2.50 per person
Giant cookies	£2.50 per person
Maple and pecan cream bun	£2.50 per person
Homemade Eccles cakes	£2.50 per person
Bakewell tart	£3.00 per person
Carrot cake with lemon cheese frosting	£2.80 per person
Lemon drizzle cake	£2.00 per person
Double chocolate brownie	£2.00 per person
Mini chocolate and toffee éclairs	£3.00 per person
Toffee popcorn	£1.00 per person
Fruit scones, Chantilly cream and preserves	£2.50 per person
Shortbread fingers	£2.00 per person
Victoria sponge bites	£2.50 per person

SWEET TREAT SELECTION

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£4.50 per person

All prices exclude VAT



CHARCUTERIE & DELI PLANKS

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The best charcuterie and deli planks... lots of what you fancy!

CHARCUTERIE PLANK

Salami, dried and cured meats with large green and black olives

Pickled chillies and caper berries

Chargrilled vegetables, chunks of cheese with sweet red onion chutney

Mixed crostini with smashed garlicky chickpeas and roasted peppers

Cream cheese and smoky seeds

Charred aubergine and courgettes with chilli and parsley

£9.00 per person

VEGETARIAN DELI PLANK

Seared artichokes, crispy fried eggs

Large green and black olives, pickled chillies and caper berries

Chargrilled vegetables

Chunks of cheese with sweet red onion chutney

Mixed crostini with smashed garlicky chickpeas and roasted peppers

Cream cheese and smoky seeds

Charred aubergine and courgettes with chilli and parsley

£8.00 per person

All prices exclude VAT





FORK BUFFET

FORK BUFFETS

THE "FORK" BUFFET SELECTOR

Two main courses and three side dishes	£22.50 per person
Two main courses, two side dishes and dessert	£26.00 per person
Additional main course items	£8.00 per person
Additional side items	£2.50 per person

All prices exclude VAT

CHICKEN

Brick Lane inspired chicken balti with giant poppadoms, raita and chutney

Chicken chasseur with rich tomato and tarragon sauce

BEEF

Meatballs stuffed with cheese and smothered in rich chilli sauce

Chilli con carne with rice, salsa, guacamole and sour cream

Beef stew with root vegetables and potatoes

PORK

Oriental pork with noodles and stir-fried aromatic vegetables

Braised Cumberland sausage casserole with sweet onions, smoky beans and herbs

LAMB

Traditional Lancashire lamb hot pot

Shepherd's pie, slow braised leg of lamb, melting onions and cheesy mash

Rogan josh spicy slow-cooked lamb curry with giant poppadoms, raita and chutney

FISH

Classic fisherman's pie with Butler's Tasty cheesy mash, parsley and creamy sauce

"Fritto misto" assorted fried seafood with tangy lime mayonnaise

VEGETARIAN

Aloo gobi: spiced cauliflower and potatoes with chilli, mustard seed and fresh coriander

Mushroom and butterbean stroganoff with braised rice, gherkins and sour cream

Spiced squash, peppers and chickpea tagine with saffron and ginger, honeyed apricots, red onion and coriander relish, lemon, mint and parsley couscous

SIDES

Traditional roast potatoes

Mini Charlotte potatoes, sea salt and black pepper butter

Crushed new potatoes with parsley and pepper

Creamy 60/40 mashed potatoes

Roasted new potatoes, thyme and garlic butter

Baked jacket potato wedges with herbs and olive oil

Creamy potato and celeriac dauphinoise gratin

Baker style potatoes, thinly sliced with melting onions and slowly baked with butter and stock

Buttered savoy cabbage with caraway seed

Sticky balsamic braised red cabbage

Wilted spinach, greens and leeks

Honey roasted root vegetables with herbs and garlic

Carrots, fine beans and sugar snap peas

Garden peas with mint butter

Carrot and swede mash with parsley

Courgettes, baby corn and mange tout

Seasonal vegetable selection, simply with butter or with toasted smoky seeds

Green beans with spicy stewed tomato sauce

Broccoli and cauliflower florets, simply steamed

Cauliflower cheese with melting onions and crispy crumbs

Rumbledethumps: bashed swede and carrots with parsley and salted butter

DESSERT

Sweet Treat Selection

Our pastry kitchen produces all of our sweet treats, freshly baked for each event. Try a mixed selection of five of our pastry chef's choice: they're all delicious and homemade.



DINNER

DINNER MENU SELECTOR 1

Please choose one starter, one main and one dessert. Allowances will be made for vegetarians and any other special dietary requirements notified in advance. A supplement charge will apply to the total guest numbers when a choice menu is offered. Choice menus must be no more than two starters, three main courses and two desserts, to include a vegetarian option.

STARTERS

Brandied chicken liver parfait with sweet brioche, sticky red onion and port marmalade and peppery leaves

Juniper cured mountain ham with raw celeriac and walnuts, fennel salted focaccia crisps and celery cress

Pressed ham hock and chicken terrine, with slowly dried vine tomatoes, herbs and garlic, watercress and rocket salad with a glug of rapeseed oil

Grilled aubergine, courgettes and sweet peppers, buffalo mozzarella and pesto, charred focaccia and black olive tapenade

Saffron and citrus cured Shetland salmon, Florence fennel and celeriac slaw, keta caviar, dill and lemon oil

Creamy leek and potato soup, with Harlech cheesy scones

MAIN DISHES

Roast Norfolk chicken with beer, thyme-braised spring greens with truffle, butternut squash purée, white onions and crushed new potatoes

Pork belly and Cumberland sausage with 60/40 mash, sweet braised red cabbage and apple balsamic gravy

24-hour ale braised short rib of beef, sticky onions and chestnut mushrooms, roasted carrots, buttery greens and horseradish mash

Lemon butter-poached Shetland salmon with crispy crackling, buttered new potatoes, spinach and green pea "stew"

Crispy fried herb gnocchi with roasted baby onions and fennel, wild mushrooms, spinach and blue cheese

Creamy leek and soft herb risotto, grilled courgettes and Kidderton Ash goats' cheese

DESSERTS

Classic Amalfi lemon tart, sticky macerated raspberries and torched meringue

Sticky toffee pudding, butterscotch sauce, fudge flavoured semi freddo

Vanilla crème brûlée, buttery shortbread and soft berries

Classic trifle, orange jelly, custard cream and sweet vanilla cream

Double chocolate brownie, roasted hazelnuts, chocolate dust and salted cinder toffee

£35.00 per person

All prices exclude VAT

DINNER MENU SELECTOR 2

Please choose one starter, one main and one dessert. Allowances will be made for vegetarians and any other special dietary requirements notified in advance. A supplement charge will apply to the total guest numbers when a choice menu is offered. Choice menus must be no more than two starters, three main courses and two desserts, to include a vegetarian option.

STARTERS

Carpaccio of Yorkshire beef with shaved parmesan, fine bean and pickled shallot salad, red wine vinegar cream dressing

Oak smoked salmon, with capers and shallots, horseradish and baby watercress, brown bread and butter

Ham hock, parsley and leek terrine, with piccalilli, toasted sourdough, crunchy baby gem and coleslaw

Beetroot: pickled, puréed and sticky roasted, with whipped goats' curd, candied walnuts, green apple and balsamic vinegar

Spiced pear, Harbourne blue cheese and roasted walnut salad, chicory, radicchio and crunchy baby gem, sticky vinegar and oil dressing

Royal fillet of smoked salmon and scallop ceviche with pickled cucumber, fried ginger, peppery leaves and herbs

MAIN DISHES

Corn-fed chicken breast and confit of thigh croquette, with sweetcorn purée, crispy corn and pancetta fritters, horseradish, spinach and roasting juices

Slow roast fillet of Yorkshire beef, burnt shallot purée, glazed baby carrots, buttered spinach and pommes Anna

Sticky braised pork belly with crispy smoked bacon and black pudding, buttered savoy cabbage and caramelised apples with a West Country cider gravy

Roast Welsh lamb, rump, shoulder and cutlet with dauphinoise potatoes, savoy cabbage, rosemary and roasting juices

Pan-roasted sea bass, with wilted greens and a creamy white bean, marjoram and garlic Menai mussel broth

Pumpkin, butternut squash and aubergine pithivier, broccoli and balsamic glazed parsnips, white onion purée

Lincolnshire Poacher cheese, leek and shallot pie, wholegrain mustard shortcrust pastry, carrots, caraway buttered greens and 60/40 mash

DESSERTS

Passion fruit cheesecake, candied lime, coconut crumble and zesty lemon jelly

Bitter chocolate mousse, chocolate sponge, dark chocolate crumble and salted cinder toffee

Strawberries: aerated strawberry cream, strawberry frangipane and dehydrated strawberries, sticky syrup and chewy meringues

Banoffee cheesecake with liquid chocolate centre, ginger crumble and caramel jelly

Peanut butter parfait, salted caramel sauce, milk chocolate mousse and caramel crisp

£45.00 per person

All prices exclude VAT

SOUP

SOUP

Classic brown onion and ale soup, mature cheddar cheese rarebit and crispy shallots	£4.50 per person
Creamy cauliflower soup with spiced crispy onions	£4.50 per person
Creamy leek and potato soup, with Harlech cheesy scones	£4.50 per person
Roasted vine tomato, rosemary and garlic soup, black pepper and sea salt focaccia croutons	£4.50 per person
White onion, thyme and cider apple soup, blue Wensleydale cheese toastie	£4.50 per person
Creamy curried parsnip soup with silky crème fraiche and toasted pumpkin seeds	£4.50 per person
Split pea and smoked ham soup, parsley oil and seeded baguette croutons	£4.50 per person

CHEESE

Selection of three cheeses	£7.50 per person
Selection of four cheeses	£9.00 per person

All prices exclude VAT

Cheese boards are also available and sold per table

All cheese platters are served with red flame grapes, celery and a wafer biscuit selection

CANAPÉS



CANAPÉS

Choice of three (recommended for up to a thirty minute reception)	£8.50 per person
Choice of five (recommended for up to a one hour reception)	£12.50 per person
Choice of nine (recommended for receptions lasting over an hour)	£22.00 per person

All prices exclude VAT

HOT

Salt roasted Jerusalem artichoke, truffled goats' cheese and chive
Smoked haddock rarebit with seared schiacciata picante sausage
Baked baby potato with spicy bean chilli, jalapenos and sour cream
Mini lamb and root vegetable pasty, English mustard
Start Bay crab cakes, lemon, dill and shallot mayonnaise
Field mushroom and Westcombe Cheddar rarebit, smoked tomato relish and toasted muffin
Fish and chips, balsamic vinegar and tartare sauce
Truffled Jersey Royal, parsley and chive veloute (when in season!)
Salt chilli squid, adjud dipping sauce
Calf's liver, parsnip mash, red onion chutney
Roast beef and Yorkshire pudding, horseradish cream
Seared royal fillet of smoked salmon, sour cream, blinis and caviar

COLD

Seared tiger prawn with lemongrass and ginger, sticky rice, wasabi and soy
Caesar salad, parmesan filo crisp, white anchovy and creamy dressing
Smashed chickpeas and smoky seeds, roasted garlic and toasted rosemary focaccia
Chilli spiced prawn cocktail
Confit of wild rabbit, apple jelly and watercress, sweetcorn pancake
Angus beef tartare, baby gem, shallot and caper relish, parmesan crisp bread
Confit duck and red onion marmalade, crispy shallots and black pepper crisp bread
Black pudding quail's Scotch egg, homemade salad cream
Horseradish and parsley cured sea trout, celeriac remoulade, salted cucumber
Liquorice smoked pigeon breast, braised rhubarb, wild nettle buckwheat pancake
Pressed chicken, coriander and shallots, summer pea guacamole
Grilled artichoke, spiced aubergine and sweet confit of peppers, grilled focaccia
Large green olives with lemon and black pepper on crushed ice



WINE AND
CHAMPAGNE LIST

CHAMPAGNE

BOTTLE

**Laurent Perrier 'La Cuvee' Brut NV Champagne, Tour Sur Marne
Champagne, France**

£54.00

Grapes: Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%

Pale gold in colour with a delicate and complex nose, with hints of citrus and white fruits. Fresh and easy on the palate, with full flavours, plenty of fruit, good balance and length. **(12.00%)**

**Laurent Perrier 'La Cuvee' Vintage 2006/07 Champagne
Tour Sur Marne, Champagne, France**

£72.00

Grapes: Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%

Very elegant, blending ripe fruit aromas such as pink grapefruit and yellow peach, with hints of chocolate and crème brulee. Hints of vanilla on the tongue opening out to yellow fruit flavours and has a lingering crisp finish that shows citrus fruit flavours. **(12.00%)**

**Laurent Perrier 'Rose' Brut Champagne, Tour Sur Marne
Champagne, France**

£80.00

Grapes: Pinot Noir

The nose is fragrant with hints of red and black fruit, reminiscent of raspberries, black cherries and blackcurrants. The wine is fresh, rounded and supple, with a long finish. **(12.50%)**

SPARKLING WINE

BOTTLE

**NV Prosecco 'Organic' ERA Brut,
Valdobbiadene, Treviso, Italy.**

£28.50

Grape: Glera

Era Prosecco is produced from organically grown Glera grapes grown in the Valdobbiadene area around Treviso. This pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and honeysuckle. It is elegantly light, dry and well balanced. **(11.00%)**

**NV Cava Brut Rose, Mont Marcal
Penedes, Spain.**

£37.00

Grape: Trepat

A pale salmon pink Cava, made by the `traditional method` of secondary fermentation in bottle from the native Catalan variety `Trepat`. It is aged for 18 months on the lees to add fresh yeasty aromas to cherry and strawberry flavours. The soft and elegant character makes it a good aperitif or companion for seafood, pastas or paellas. **(11.50%)**

PRICES EXCLUDE VAT

WHITE WINE

BOTTLE

2016 Boatman's Drift Chenin Blanc

Western Cape, South Africa

Grapes: Chenin Blanc

Boatman's Drift takes its name from the 18th century legend of the Flying Dutchman; a ship which was lost off the Cape of Good Hope in a storm. Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of white peach, mango and guava and a fresh and zesty acidity. **(11.50%)**

£19.00

2016 Pionnier Blanc Colombard, Comte Tolosan, IGP

Cotes de Gascogne, South West France

Grapes: Colombard, Ugni Blanc.

Le Pionnier is situated in IGP Comte Tolosan in Gascogne. A crisp floral white wine from the south west of France has an aroma of citrus fruits, particularly grapefruit, with hints of ripe pear and tomato leaf. These flavours linger on the palate with hints of exotic fruits, a fresh lime acidity and vivacious finish. **(11.50%)**

£22.00

2016 Viognier 'Bio' Viento Aliseo, Dominio De Punctu

La Mancha, Spain

Grape: Viognier

A beautiful pale gold in colour, this Viognier is highly aromatic with perfumed, floral aromas on the nose. The palate is full of white blossom, magnolia and peach flavours, balanced perfectly with a refreshing, citric acidity. The balance of aromatic notes with the acidity leaves a clean and floral impression in the mouth. **(13.00%)**

£24.00

2016 Picpoul de Pinet, Domaine Morin,

Languedoc, France

Grape: Piquepoul

Pale lemon in colour with fresh floral notes on the nose. The palate is light and dry with flavours of green apple, citrus and white blossom with the classic saline note that makes Picpoul de Pinet so distinctive. **(13.50%)**

£32.00

2016 Pinot Grigio Le Monde

Friuli, North Eastern Italy

Grape: Pinot Grigio

Friuli is famed for making rich and aromatic Pinot Grigio, and this wine is no exception. An orangey golden colour from its time macerating on the skins, with a rich and ripe nose of red apple, pear, melon and rosehips. The palate is dry with a creamy mouthfeel and notes of ripe pear and peach with a fresh citrus acidity. Well balanced with a long finish. **(13.00%)**

£32.50

2015 Chono Chardonnay

Casablanca Valley, Chile

Grape: Chardonnay

A golden yellow colour, highly aromatic wine with strong notes of citrus fruits and flowers together with subtle yet pleasant touches of fresh grass and ripe pineapples. On the palate, it is fresh with apple, citrus lime and tropical fruit flavours. Forty percent of the wine was aged in French oak for 6 months, which gives it a fuller mouth feel, and a long and pleasant finish. **(14.00%)**

£37.00

PRICES EXCLUDE VAT

2016 Wairau River Reserve Black label, Sauvignon Blanc **£41.00**
Marlborough, New Zealand
Grape: Sauvignon Blanc

Wairau River`s reserve range are high quality wines made from carefully selected parcels of fruit. The reserve Sauvignon is from the Longbend vineyard on the banks of the Opawa River, this single vineyard wine has an intense nose of citrus and passionfruit with vibrant gooseberry, gunflint and mineral nuances. A fresh tropical palate is finely textured and seamless from extended lees contact creating a complex finish and creamy texture. **(13.50%)**

ROSÉ WINE **BOTTLE**

2016 La Loupe Carignan Rose **£23.00**
Languedoc, France
Grape: Carignan

Salmon pink in colour, this rose has a lovely nose of summer fruits and blossom. The palate is crisp and clean with a good citric acidity and flavours of strawberry, raspberry and red cherry with subtle floral hints of rose and blossom. A perfect summer wine, easy drinking and very fresh. **(12.50%)**

2016 Chiaretto Rosato, 'Bardolino', Agricola Gorgo **£28.00**
Veneto, Italy
Grapes: Corvina, Rondinella and Molinara.

A fresh, fun and fruity rose from the Veneto region of Italy. Made from the classic grapes of the region; Corvina, Rondinella and Molinara. The nose has delicious aromas of summer fruits, which follow onto the palate with notes of red cherries, strawberries and raspberries combined with a fresh, floral note and a crisp acidity. **(12.50%)**

PRICES EXCLUDE VAT

RED WINE

BOTTLE

2016 Boatman's Drift Cabernet/Merlot

£19.00

Western Cape, South Africa.

Grape: Cabernet Sauvignon, Merlot

Boatman's Drift takes its name from the 18th century legend of the Flying Dutchman; a ship which was lost off the Cape of Good Hope in a storm. A lovely, supple, South African blend of Cabernet Sauvignon and Merlot. The palate has flavours of black plum and cherry with touches of sweet spice and vanilla. Soft with round tannins and a lingering fruity finish. **(13.50% abv.)**

2016 Le Pionnier Rouge IGP

£20.00

Herault, Languedoc, France

Grape: Carignan and Grenache

La Pionnier is produced in the Languedoc region between Narbonne and Béziers. This soft and fruity wine is a traditional Languedoc blend of Grenache and Carignan. It is generous and supple on the palate with an intricate structure. Layers of soft summer fruits and rich berry flavours reflect the warmth of the Mediterranean, with a subtle spicy finish. **(12.00%)**

2016 Sangiovese 'Meridia' Vinicola Botter

£23.00

Puglia, Italy

Grape: Sangiovese

Sangiovese is a black Italian grape variety and it the main grape used in some of Italy's most expensive and prestigious wines. This wine is medium bodied, with typical red cherry, redcurrant and spice aromas. The palate is soft, fruity with good ripe red fruit flavours and an orange zest finish. An easy drinking red with soft tannins. **(12.00%)**

2016 Garnacha 'Old Vines' Bodegas Monfil

£30.00

Carinena, Spain

Grape: Garnacha

Made from 35-year-old vines in Carinena, this is an elegant wine with a prominence of concentrated black fruit aromas on the nose. A classic Garnacha, bursting full of blackcurrants, blackberries and plum. The palate is velvety and smooth with silky tannins and exceptional length. **(13.00%)**

2015 Merlot Block 10 Reserve

£30.00

La Playa, Colchagua Valley, Chile

Grape: Merlot

Colchagua Valley creates some of the world's best merlots, this limited release premium Chilean red wine was created by blending Merlot aged both in new and old oak barrels. Garnet red in colour with complex aromas on the nose of vanilla bean and toasted oak, sparked by ripe black plums and sweet cherry jam. In the mouth, rich plums and black fruits abounds followed by spicy oak resulting in a delicious wine with dense textures and a smooth vanilla finish. **(13.50%)**

PRICES EXCLUDE VAT

2015 Long Barn Pinot Noir, Fior Di Sole

£33.00

Napa Valley, California, Usa

Grape: Pinot Noir

From California, this Long Barn Pinot Noir is a pale ruby red in colour with a soft nose of red cherries. On the palate, notes of bramble fruit and cherries combine with a subtle sweet spice character and a fresh acidity. Well-structured with soft tannins and a silky mouthfeel, the fresh fruit flavours linger on the palate. **(13.50%)**

2014 Chateau Gachon, Montagne St Emilion

£37.00

Bordeaux, France

Grapes: Cabernet Franc and Cabernet Sauvignon

A blend of Merlot, Cabernet Franc and Cabernet Sauvignon; this wine is a deep ruby colour with purple hues and has a soft nose of cherry, cassis, and spice. On the palate it is well balanced with a solid tannic structure and a complementary soft mid-palate of ripe fruits such as plums and red berries, well-integrated oak ageing added structure and spice to the palate. **(13.00%)**

PRICES EXCLUDE VAT

For any allergen concerns please speak to your event coordinator.

Wines are subject to availability and vintage change.

Please note that as standard, all spirits are served as 50ml measures, and wine sold by the glass is 175ml, unless otherwise requested at the time of purchase.



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