



FALCONS
EVENTS

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Menu Options

2024/25



K I N G S T O N P A R K S T A D I U M



Buffet

Options

Children's buffet £6.60pp

Homemade pizza slice

Chicken dippers

Curly chips

Sugar free cordial

Additional extras £6.00

Ice cream bar

Six assorted ice cream flavours along with all of your favourite accompaniments like hundreds and thousands, monkeys blood and mini marshmallows.

Thunder finger buffet £8.65pp

Selection of sandwiches and wraps

Homemade sausage roll with tomato dip

Mini vegetable samosa with mango chutney

Soy and ginger chicken skewer topped with toasted sesame seeds

Potato wedges with salsa dip

Falcons finger buffet £14.85pp

Selection of homemade sandwiches & wraps

4 Of the following fillings from below

(Ham & pease pudding, ham salad, beef & horseradish, cream cheese & cucumber, egg & cress, chicken & bacon mayo, tuna crunch, tuna sweetcorn, cheese savoury, cheese & pickle, BLT, beef tomato & rocket, roasted peppers & hummus)

Homemade cod & lemon grass fish cakes with sweet chilli sauce

Spicy nduja arancini bites, salsa dip

Salt & pepper chicken skewers

Seasoned wedges or potato skins

Lamb kofta & minted yoghurt pitta pocket

Ciabatta pizza

***not including VAT**

Falcons finger buffet selector £12.70pp

Selection of homemade sandwiches & wraps

4 of the following fillings from below

(Ham & pease pudding, ham salad, beef & horseradish,
Cream cheese & cucumber, egg & cress, chicken & bacon mayo, tuna crunch,
Tuna sweetcorn, cheese savoury, cheese & pickle, BLT,
beef tomato & rocket, roasted pepper & hummus)

3 Of the following items from below

Chunky homemade sausage rolls with piccalilli

Garlic king prawn lollipop

Warm flatbread bread pieces with hummus & tzatziki

Puff pastry corn beef bites

Mini falafel bites

Thai green chicken brochette

Honey & mustard glazed cumberland sausage

Salmon & prawn brochette – tartar dip

Halloumi fries

Wedges or potato skins with dips

Homemade mini vegetable quiches

Mini homemade burgers

***not including VAT**



Mini bowl food £14.90pp

Meat

Steak & ale casserole – puff pastry lid
Mini bangers, mash, onion gravy
Lamb rogan josh
Chicken caesar salad (cold)
Chilli beef tortilla cup
Southern fried chicken, chipotle mayo, skinnyfries

Fish

Mini fish & chips with tartare sauce
Kiln smoked salmon niçoise (cold)

Vegetarian

Truffle mac n cheese
Patatas bravas garlic aioli
Wild mushroom risotto

BBq Menu £16.80pp

Beef burger
Local sausage
Marinated char-grilled chicken thighs
Buttered jacket potato halves
Vegetarian burger

Selection of 3 salads
All served with a selection of breads & condiments

***not including VAT**

Afternoon Tea

Afternoon Tea - £22.00pp

Traditional Finger sandwiches
(Smoked salmon and lemon butter, chicken with whole grain mustard mayonnaise, cucumber and cream cheese, egg & watercress mayonnaise)

Mini fruit scone with accompaniments

Homemade individual vegetable quiche

Selection of homemade mini cakes

Tea/coffee

Optional upgrade to fizz



Falcons afternoon tea £22.00pp

Open sandwiches
(Pesto chicken with monterey jack cheese & kiln smoked salmon with lemon aioli)

Cheese scone with butter

Individual shepherd's pie tart topped with cheesy mash
Pork pie

Black pudding sausage roll

Tea/coffee

Optional upgrade to bottled beer/ale

***not including VAT**



Breakfast *Selection*

Sausage or bacon stotties £4.80

Sausage or bacon english muffins £4.80

Smoked streaky bacon and cheese croissant £4.80

Fresh fruit kebab £3.00

Porridge topped with berry compote £ 3.60

Danish pastry, cookie or muffin £3.00

Breakfast stottie £4.80

***not including VAT**



Lunch

Options

Soup & sandwich lunch £7.20

Soup, sandwiches & chips £8.40

Lasagne & garlic bread £9.60

Chicken curry, rice & naan £9.60



***not including VAT**

Fork buffets

Main £17.00 - Two course £22.00 - Three course £29.00

To start

Cold fish platter
Cold meat platter
Selection of salads

Main

Hot dishes
Chicken chasseur
Chicken, creamy leek & bacon sauce
Traditional lasagne – garlic bread
Steak & ale casserole with crispy horse radish dumplings
Northumberland pan haggerty
Lamb hotpot
Sausages in onion gravy
Tomato & mediterranean vegetables pastabake topped with pesto (v)
Wild mushroom stroganoff (v)
Root vegetable hotpot (v)
Buttered new potatoes

Dessert

Chefs selection of hot and cold desserts



*not including VAT



Falcons

Set Menus

(Please select one set menu to be served to all guests)

Menu one £32.00pp

Roasted butternut squash soup topped with chive crème fresh

Pan fried chicken, roasted leeks, grain mustard mash, and wild mushroom sauce

Earl grey cheesecake with lemon macerated strawberries

Freshly brewed coffee & mints

Menu two £36.00pp

Glazed goats cheese & beetroot salad
Served with truffle honey dressing

Confit beef shin

Served with croquette potato, roasted carrot & chimichurri sauce

Baked custard tart with seasonal fruit compote

Freshly brewed coffee & mints

Menu three £46.50pp

Home cured salmon with horse radish cream & citrus vinaigrette

Smoked lamb rump, baby garden vegetables, dauphinoise potato
& Lamb jus

Duo chocolate mousse with black cherry compote

Freshly brewed coffee & mints

Alternative dishes

Poached salmon salad with roasted tomato & chorizo crisps

Smoked duck and roasted beets with celeriac rémoulade

Tomato, red onion & bocconcini salad topped with balsamic reduction & rocket

Treacle marinated, slow roast beef fillet

Served with confit potato & red wine reduction

Slow cooked feather blade of beef

Served with smoked garlic & truffle mashed potato & roasted root vegetables

Oriental glazed pork belly

Served with lime & coconut rice & sautéed green vegetables

Parmesan crusted salmon with crispy kale

Vanilla & spiced berry panna cotta

Bitter chocolate tart with orange cream

Lemon meringue pie with strawberry salsa

Sticky toffee pudding & caramel sauce

Additional item £9.00pp

Cheeseboards

*not including VAT

Charity Menu £23.00pp

(Please choose 1 item from each course for all of your guests)

To start

Tomato galette, topped with mozzarella & rocket
Lightly spiced vegetable & lentil soup

Main course

Pesto marinated chicken supreme served with sweet potato puree
& Ratatouille vegetables

Pot roasted brisket, roasted root vegetables,
pressed potato, brown ale sauce

Vegetarian option available on request

Dessert

Coffee panna cotta with boozy cherry compote
Vanilla bean cheesecake



*not including VAT



Cavery menu £18.00 pp

Please choose 2 meats from below
Roast beef topside (sirloin supplement)

Garlic & rosemary roasted lamb leg

Herb roasted pork loin

Butter roasted turkey breast

Honey roast gammon

Roast potatoes

Buttered baby potatoes

Crushed potato

Steamed seasonal vegetables

Cauliflower & broccoli cheese

Roasted root vegetables

Yorkshire pudding and roast gravy



Hot roast buffet menu £15.25 pp

Please choose 2 meats from below

Hot roast beef stotties

Turkey stotties

Pulled pork stotties

(All served with accompaniments)

Goose fat roasted potatoes

Selection of 3 house salads



***not including VAT**



Grazing Table

Menu

Menu 1 £30.00pp

Rare roast beef with mustards & horse radish
Honey glazed ham
Poached salmon
Hot buttered new potatoes

Salads

(Rainbow slaw, green salad, red onion & tomato, pasta salad, Caesar salad)

Bread rolls

Fresh seasonal berries & cream

White chocolate & raspberry cheesecake

Menu 2 £36.00pp

Rare roast beef with mustards & horseradish

Meat plank

(Sliced continental meats, homemade blackpudding sausage

Rolls with piccalilli, cornichons & olives)

Seafood platter

(Roast & smoked salmon, mackerel, trout, prawns & mussels)

Hot buttered new potatoes

Salads

(Rainbow slaw, panzanella salad, green salad, Niçoise salad, Greek salad)

Bread rolls

Fresh seasonal berries & cream

Lemon cheesecake

Selection of farmhouse cheeses

***not including VAT**

Street food

Buffet

Street food buffet £21.50pp

Select 2 main

Pulled brown ale brisket
Sticky pork spare ribs
Chicken souvlaki
Bbq pulled pork
Homemade pizza slices
Burrito (chicken, beef or vegetable)
Enchilada (chicken, beef or vegetable)
Grilled halloumi
Buttered corn cobs

Select 1 bread

Warm flat breads
Tortilla wraps
Pitta bread

Select 2 salads

Feta, pomegranate and quinoa salad
Rainbow slaw
Orzo & sun blush tomato salad
Tabbouleh
Bulgur wheat, squash & rocket salad
Egg noodle and shoestring vegetable salad with soy dressing

Select 1 leaf

Mixed leaves with lemon dressing
Gem wedge salad with blue cheese dressing

Select 1 potato

Rosemary & smoked sea salt fries
Garlic & herb potatoes

***not including VAT**





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