MATCHDAY MENU
CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

VIALLI SUITE

CANAPÉS
Smoked Salmon
Trout, chives

Stilton (V)
Fig, walnut bread

Smoked Duck Breast
Rhubarb, chervil

STARTERS
Pea Soup
Maple glazed Suffolk ham hock, grain mustard cream, pea shoots

Wild Mushroom, Stilton and Asparagus Tart (V)
Slow cooked hen’s egg, hollandaise, chervil mayonnaise, dressed winter leaves

Tiger Prawn, Green Mango and Cashew Nut Salad
Heritage tomatoes, snow peas, green onion, mint, coriander, palm sugar and chilli dressing

Smoked Salmon Cannelloni
Capers, watercress, chervil, sauce gribiche

MAIN COURSES
Cornish Lamb Moussaka
Slow cooked lamb shoulder, aubergine, beefsteak tomatoes, potatoes, parmesan sauce, dressed winter leaves, aged feta, Greek olive oil

Fish and Chips
East coast IPA battered line caught cod, beef fat chips, pea purée, lemon

Chesnut Mushroom, Baby Onion and Ale Pie (Vegan)
Soy milk mashed potato, spinach, braised carrots

Corn-fed Chicken Breast
Potato and marjoram butter gnocchi, shiitake mushrooms, spinach purée, carrots, café au lait sauce

HOMEMADE DESSERTS
Baked Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

Crème Brûlée
Raspberries, lavender shortbread
HALF TIME
Butter Chicken Pie
Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V)
Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

FULL TIME
Hand Crafted British Dairy Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

Nespresso Coffee and Organic Tea Selection
Classic chocolate truffle

Pizza
Portobello Mushroom, Truffle and Mozzarella (V)
Pepper mill, pesto, parmesan

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

THE EXECUTIVE CLUB

CANAPÉS – AVAILABLE UNTIL 7.15PM
Smoked Salmon
Trout, chives
Stilton (V)
Fig, walnut bread
Smoked Duck Breast
Rhubarb, chervil

STARTERS – AVAILABLE UNTIL 7.15PM
Pea Soup
Maple glazed Suffolk ham hock, grain mustard cream, pea shoots
Wild Mushroom, Stilton and Asparagus Tart (V)
Slow cooked hen’s egg, hollandaise, chervil mayonnaise, dressed winter leaves
Tiger Prawn, Green Mango and Cashew Nut Salad
Heritage tomatoes, snow peas, green onion, mint, coriander, palm sugar and chilli dressing

MAIN COURSES
Cornish Lamb Moussaka
Slow cooked lamb shoulder, aubergine, beefsteak tomatoes, potatoes, parmesan sauce, dressed winter leaves, aged feta, Greek olive oil
Fish and Chips
East coast IPA battered line caught cod, beef fat chips, pea purée, lemon
Chestnut Mushroom, Baby Onion and Ale Pie (Vegan)
Soy milk mashed potatoes, spinach, braised carrots
SW6 Executive Club Burger
21 day aged English beef burger, Swiss cheese, slow cooked and hand-pulled sticky BBQ English beef shin, pickles, brioche, Maldon sea salted skinny fries, winter root slaw

HOMEMADE DESSERTS
Baked Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam
Treacle Tart
Oats, popcorn, raspberries
Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

HALF TIME
Butter Chicken Pie
Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce
Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V)
Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach
FULL TIME
Hand Crafted British Dairy Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

Nespresso Coffee and Organic Tea Selection
Classic chocolate truffle

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

HARRIS SUITE

STARTERS – AVAILABLE UNTIL 7.15PM
Pea Soup
Maple glazed Suffolk ham hock, grain mustard cream, pea shoots

Wild Mushroom, Stilton and Asparagus Tart (V)
Slow cooked hen’s egg, hollandaise, chervil mayonnaise, dressed winter leaves

Tiger Prawn, Green Mango and Cashew Nut Salad
Heritage tomatoes, snow peas, green onion, mint, coriander, palm sugar and chilli dressing

MAIN COURSES
Cornish Lamb Moussaka
Slow cooked lamb shoulder, aubergine, beefsteak tomatoes, potatoes, parmesan sauce, dressed winter leaves, aged feta, Greek olive oil

Fish and Chips
East coast IPA battered line caught cod, beef fat chips, pea purée, lemon

Cheesnut Mushroom, Baby Onion and Ale Pie (Vegan)
Soy milk mashed potatoes, spinach, braised carrots

HOMEMADE DESSERTS
Baked Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny's homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

HALF TIME
Butter Chicken Pie
Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V)
Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach
FULL TIME
Hand Crafted British Dairy Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making
Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for
only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

Nespresso Coffee and Organic Tea Selection
Classic chocolate truffle

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

DRAKE SUITE

STARTERS – AVAILABLE UNTIL 7.15PM

Pea Soup
Maple glazed Suffolk ham hock, grain mustard cream, pea shoots

Wild Mushroom, Stilton and Asparagus Tart (V)
Slow cooked hen’s egg, hollandaise, chervil mayonnaise, dressed winter leaves

Tiger Prawn, Green Mango and Cashew Nut Salad
Heritage tomatoes, snow peas, green onion, mint, coriander, palm sugar and chilli dressing

MAIN COURSES

Cornish Lamb Moussaka
Slow cooked lamb shoulder, aubergine, beefsteak tomatoes, potatoes, parmesan sauce, dressed winter leaves, aged feta, Greek olive oil

Fish and Chips
East coast IPA battered line caught cod, beef fat chips, pea purée, lemon

Chestnut Mushroom, Baby Onion and Ale Pie (Vegan)
Soy milk mashed potatoes, spinach, braised carrots

HOMEMADE DESSERTS

Baked Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

HALF TIME

Butter Chicken Pie
Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V)
Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach
**FULL TIME**

Hand Crafted British Dairy Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

**Chutney and Relish**
Sweet apple, spiced pear

**Bread and Biscuits**
Walnut bread, oat biscuits, cream crackers, water biscuits

**Fruit and Veg**
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

**Nespresso Coffee and Organic Tea Selection**
Classic chocolate truffle

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

MATCHDAY MENU

CANALETTO

STARTERS – AVAILABLE UNTIL 7.15PM
Pea Soup
Maple glazed Suffolk ham hock, grain mustard cream, pea shoots

Wild Mushroom, Stilton and Asparagus Tart (V)
Slow cooked hen’s egg, hollandaise, chervil mayonnaise, dressed winter leaves

Tiger Prawn, Green Mango and Cashew Nut Salad
Heritage tomatoes, snow peas, green onion, mint, coriander, palm sugar and chilli dressing

MAIN COURSES
Cornish Lamb Moussaka
Slow cooked lamb shoulder, aubergine, beefsteak tomatoes, potatoes, parmesan sauce, dressed winter leaves, aged feta, Greek olive oil

Fish and Chips
East coast IPA battered line caught cod, beef fat chips, pea purée, lemon

Chestnut Mushroom, Baby Onion and Ale Pie (Vegan)
Soy milk mashed potatoes, spinach, braised carrots

HOMEMADE DESSERTS
Baked Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

HALF TIME
Butter Chicken Pie
Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V)
Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach
FULL TIME
Hand Crafted British Dairy Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

Nespresso Coffee and Organic Tea Selection
Classic chocolate truffle

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

CLARKE SUITE

STARTERS
Tandoor Roast Scottish Salmon
Pickled heritage carrots, coconut, coriander, mini poppadoms, house raita

Middle Eastern Spiced Chicken
Smoked almonds, herbs, zhoug dressing

Tiger Prawns
Chermoula dressing

SW6 Sausage Rolls and Scotch Eggs
Piccalilli, tarragon salad cream

Saffron Roasted Cauliflower Heart, Asparagus and Corn Bread Muffins (V)
Parmesan, truffle

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)
Lovage and purple basil pesto

SALADS
Chelsea’s Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)
Cucumber, red cabbage, beetroot, red onion

London Baked Bread
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Butter Roasted Norfolk Turkey
Leg and breast meat, sage and onion stuffing, cranberry sauce, streaky bacon wrapped sausages

Gloucestershire Old Spot Pork Loin
English mustard, caramelised apple sauce, crackling

Beef Stew and Dumplings
Slow cooked tender chunks of English beef, beets, roots, mustard and herb dumplings

Seared Tuna
Vine cherry tomatoes, black olives, chilli, lime, coriander butter

Organic Penne Pasta (V)
Wood-fired pepper and tomato sauce, pesto, parmesan

Roast Potatoes (V)
Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, rustic herbs

Mashed Potatoes (V)
Buttermilk, herbs

Leeks (V)
Mature and smoked Cheddar cheese sauce

English Carrots and Peas (V)
Mint butter

Roast Seasonal Pumpkin and Red Onion
Blossom honey, picked thyme

Homemade Yorkshire Puddings (V)
Coleman's English mustard, herbs

Roasting Pan Gravy
Bovril

AUTHENTIC TABLE – CURRY
Paneer Korma (V)
Paneer, cauliflower, potatoes, onion, spinach and chickpeas in a mild korma curry sauce

Sides
Pilaf rice, poppadoms, lime pickle, mango chutney, house raita

DESSERT TABLE
Pear and Apple Crumble
Homemade evaporated milk custard, English dairy cream

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit

Jude’s Ice Cream
Tubs of English dairy vanilla bean and chocolate ice cream
MATCHDAY MENU

BROWNIE AND BLONDIE BAR
Blondies
 Crushed salty pretzel and caramel
 Crunchy peanut butter and vanilla

Brownies
 Smashed honeycomb and Maltesers
 Raspberry and marshmallow

Sauces
 Chocolate, fudge, raspberry, blueberry, strawberry, maple syrup

Fruit Compotes
 Blueberry, strawberry, raspberry

Candy
 Marshmallows, fudge, meringue, M&M’s, broken Oreo, Skittles

Whipped Cream
 Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
 Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
 Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making
 Stilton cheese
 Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for
 only 4 weeks

Chutney and Relish
 Sweet apple, spiced pear

Bread and Biscuits
 Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
 Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

HALF TIME
Homemade Soup (V)
 Spiced carrot and butterbean

Deli Style Wraps, Mini Rolls and Sandwiches
 A selection of freshly cut handmade sandwiches, Tyrrell’s root vegetable crisps

FULL TIME
Match Day Pies
 The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril
 rich gravy

Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian
 butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in
 a classic Indian bhuna curry sauce with chickpeas and spinach

Heinz tomato sauce, HP brown sauce, Hellman’s mayonnaise

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29th NOVEMBER 2018

OSSIE’S SUITE

STARTERS
Tandoor Roast Scottish Salmon
Pickled heritage carrots, coconut, coriander, mini poppadoms, house raita

Middle Eastern Spiced Chicken
Smoked almonds, herbs, zhough dressing

Tiger Prawns
Chermoula dressing

SW6 Sausage Rolls and Scotch Eggs
Piccalilli, tarragon salad cream

Saffron Roasted Cauliflower Heart, Asparagus and Corn Bread Muffins (V)
Parmesan, truffle

Shell-on Crevettes
Chermoula dressing

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)
Lovage and purple basil pesto

SALADS
Chelsea’s Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)
Cucumber, red cabbage, beetroot, red onion

London Baked Bread
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Butter Roasted Norfolk Turkey
Leg and breast meat, sage and onion stuffing, cranberry sauce, streaky bacon wrapped sausages

Gloucestershire Old Spot Pork Loin
English mustard, caramelised apple sauce, crackling

Beef Stew and Dumplings
Slow cooked tender chunks of English beef, beets, roots, mustard and herb dumplings

Seared Tuna
Vine cherry tomatoes, black olives, chilli, lime, coriander butter

Organic Penne Pasta (V)
Wood-fired pepper and tomato sauce, pesto, parmesan

Roast Potatoes (V)
Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, rustic herbs

Mashed Potatoes (V)
Buttermilk, herbs

Leeks (V)
Mature and smoked Cheddar cheese sauce

English Carrots and Peas (V)
Mint butter

Roast Seasonal Pumpkin and Red Onion
Blossom honey, picked thyme

Homemade Yorkshire Puddings (V)
Coleman’s English mustard, herbs

Roasting Pan Gravy
Bovril

DESSERT TABLE
Pear and Apple Crumble
Homemade evaporated milk custard, English dairy cream

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit

Jude’s Ice Cream
Tubs of English dairy vanilla bean and chocolate ice cream
MATCHDAY MENU

BROWNIE AND BLONDIE BAR

Blondies
Crushed salty pretzel and caramel
Crunchy peanut butter and vanilla

Brownies
Smashed honeycomb and Maltesers
Raspberry and marshmallow

Sauces
Chocolate, fudge, raspberry, blueberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Candy
Marshmallows, fudge, meringue, M&M’s, broken Oreo, Skittles

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

HALF TIME

Homemade Soup (V)
Spiced carrot and butterbean

Deli Style Wraps, Mini Rolls and Sandwiches
A selection of freshly cut handmade sandwiches, Tyrrell’s root vegetable crisps

FULL TIME

Match Day Pies
The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy
Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce
Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach
Heinz tomato sauce, HP brown sauce, Hellman’s mayonnaise

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

CENTENARY HALL

STARTERS
Tandoor Roast Scottish Salmon
Pickled heritage carrots, coconut, coriander, mini poppadoms, house raita

Middle Eastern Spiced Chicken
Smoked almonds, herbs, zhoug dressing

Tiger Prawns
Chermoula dressing

SW6 Sausage Rolls and Scotch Eggs
Piccalilli, tarragon salad cream

Saffron Roasted Cauliflower Heart, Asparagus and Corn Bread Muffins (V)
Parmesan, truffle

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)
Lovage and purple basil pesto

Homemade Soup (V)
Spiced carrot and butterbean

SALADS
Chelsea's Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)
Cucumber, red cabbage, beetroot, red onion

London Baked Bread
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
MATCHDAY MENU

HOT TABLE
Butter Roasted Norfolk Turkey
Leg and breast meat, sage and onion stuffing, cranberry sauce, streaky bacon wrapped sausages

Gloucestershire Old Spot Pork Loin
English mustard, caramelised apple sauce, crackling

Beef Stew and Dumplings
Slow cooked tender chunks of English beef, beets, roots, mustard and herb dumplings

Seared Tuna
Vine cherry tomatoes, black olives, chilli, lime, coriander butter

Organic Penne Pasta (V)
Wood-fired pepper and tomato sauce, pesto, parmesan

Roast Potatoes (V)
Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, rustic herbs

Mashed Potatoes (V)
Buttermilk, herbs

Leeks (V)
Mature and smoked Cheddar cheese sauce

English Carrots and Peas (V)
Mint butter

Roast Seasonal Pumpkin and Red Onion
Blossom honey, picked thyme

Homemade Yorkshire Puddings (V)
Coleman’s English mustard, herbs

Roasting Pan Gravy
Bovril

AUTHENTIC STATION – SW6 CURRY HOUSE
Durban Chicken Curry
Chicken breast, potatoes, onion, peppers and peas in a fruity and spicy South African curry sauce

Prawn Tikka Masala
Tiger prawns, potatoes, onion, peppers and peas in a classic Indian curry sauce

Korma (V)
Paneer, cauliflower, potatoes, onion, spinach and chickpeas in a mild korma curry sauce

Sides
Pilaf rice, garlic and coriander butter Indian bread, mini poppadoms, homemade spinach bhajis

Sauces
Lime pickle, mango chutney, house raita

DESSERT TABLE
Pear and Apple Crumble
Homemade evaporated milk custard, English dairy cream

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit

Jude’s Ice Cream
Tubs of English dairy vanilla bean and chocolate ice cream
BROWNIE AND BLONDIE BAR

Blondies
Crushed salty pretzel and caramel
Crunchy peanut butter and vanilla

Brownies
Smashed honeycomb and Maltesers
Raspberry and marshmallow

Sauces
Chocolate, fudge, raspberry, blueberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Candy
Marshmallows, fudge, meringue, M&M’s, broken Oreo, Skittles

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

FULL TIME

Match Day Pies
The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy

Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

Heinz tomato sauce, HP brown sauce, Hellman’s mayonnaise

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

SW6 LOUNGE

STARTERS
Tandoor Roast Scottish Salmon
Pickled heritage carrots, coconut, coriander, mini poppadoms, house raita

Middle Eastern Spiced Chicken
Smoked almonds, herbs, zhough dressing

Tiger Prawns
Chermoula dressing

SW6 Sausage Rolls and Scotch Eggs
Piccalilli, tarragon salad cream

Saffron Roasted Cauliflower Heart, Asparagus and Corn Bread Muffins (V)
Parmesan, truffle

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)
Lovage and purple basil pesto

SALADS

Chelsea’s Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)
Cucumber, red cabbage, beetroot, red onion

London Baked Bread
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar

BOWLS FROM THE KITCHEN

Beef Stew and Dumplings
Slow cooked tender chunks of English beef, beets, roots, mustard and herb dumplings

Seared Tuna
Vine cherry tomatoes, black olives, chilli, lime, coriander butter

Organic Penne Pasta (V)
Wood-fired pepper and tomato sauce, pesto, parmesan
HOT COUNTER – SW6 CURRY HOUSE

Durban Chicken Curry
Chicken breast, potatoes, onion, peppers and peas in a fruity and spicy South African curry sauce

Prawn Tikka Masala
Tiger prawns, potatoes, onion, peppers and peas in a classic Indian curry sauce

Korma (V)
Paneer, cauliflower, potatoes, onions, spinach and chick peas in a mild korma curry sauce

Sides
Pilaf rice, garlic and coriander butter Indian bread, mini poppadoms, homemade spinach bhajis,

Sauces
Lime pickle, mango chutney, house raita

HOMEMADE DESSERTS

Chilled Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

Crème Brûlée
Raspberries, lavender shortbread

HAND CRAFTED BRITISH DAIRY CHEESE

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots
FULL TIME

Match Day Pies

The Chelsea Pie - Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy

Butter Chicken Pie - Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) - Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

Heinz tomato sauce, HP brown sauce, Hellman’s mayonnaise

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

CHAMPIONS’ CLUB

STARTERS
Tandoor Roast Scottish Salmon
Pickled heritage carrots, coconut, coriander, mini pappadoms, house raita

Middle Eastern Spiced Chicken
Smoked almonds, herbs, zhough dressing

Tiger Prawns
Chermoula dressing

SW6 Sausage Rolls and Scotch Eggs
Piccalilli, tarragon salad cream

Saffron Roasted Cauliflower Heart, Asparagus and Corn Bread Muffins (V)
Parmesan, truffle

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)
Lovage and purple basil pesto

SALADS

Chelsea’s Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)
Cucumber, red cabbage, beetroot, red onion

London Baked Bread
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Butter Roasted Norfolk Turkey
Leg and breast meat, sage and onion stuffing, cranberry sauce, streaky bacon wrapped sausages

Gloucestershire Old Spot Pork Loin
English mustard, grain mustard, caramelised apple sauce, crackling

Beef Stew and Dumplings
Slow cooked tender chunks of English beef, beets, roots, mustard and herb dumplings

Seared Tuna
Vine cherry tomatoes, black olives, chilli, lime, coriander butter

Organic Penne Pasta (V)
Wood-fired pepper and tomato sauce, pesto, parmesan

Roast Potatoes (V)
Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, rustic herbs

Mashed Potatoes (V)
Buttermilk, herbs

Leeks (V)
Mature and smoked Cheddar cheese sauce

English Carrots and Peas (V)
Mint butter

Roast Seasonal Pumpkin and Red Onion
Blossom honey, picked thyme

Homemade Yorkshire Puddings (V)
Coleman’s English mustard, herbs

Roasting Pan Gravy
Bovril

AUTHENTIC STATION – SW6 CURRY HOUSE

Durban Chicken Curry
Chicken breast, potatoes, onion, peppers and peas in a fruity and spicy South African curry sauce

Prawn Tikka Masala
Tiger prawns, potatoes, onion, peppers and peas in a classic Indian curry sauce

Korma (V)
Paneer, cauliflower, potatoes, onion, spinach and chickpeas in a mild korma curry sauce

Sides
Pilaf rice, garlic and coriander butter Indian bread, mini poppadoms, homemade spinach bhajis

Sauces
Lime pickle, mango chutney, house raita

DESSERT TABLE

Pear and Apple Crumble
Homemade evaporated milk custard, English dairy cream

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit

Jude’s Ice Cream
Tubs of English dairy vanilla bean and chocolate ice cream
MATCHDAY MENU

BROWNIE AND BLONDIE BAR
Blondies
Crushed salty pretzel and caramel
Crunchy peanut butter and vanilla

Brownies
Smashed honeycomb and Maltesers
Raspberry and marshmallow

Sauces
Chocolate, fudge, raspberry, blueberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Candy
Marshmallows, fudge, meringue, M&M’s, broken Oreo, Skittles

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making
Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

HALF TIME
Homemade Soup (V)
Spiced carrot and butterbean

Deli Style Wraps, Mini Rolls and Sandwiches
A selection of freshly cut handmade sandwiches, Tyrrell’s root vegetable crisps

FULL TIME
Match Day Pies
The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy

Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

Heinz tomato sauce, HP brown sauce, Hellman’s mayonnaise

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

THE PRESS ROOM

STARTERS
Tandoor Roast Scottish Salmon
Pickled heritage carrots, coconut, coriander, mini poppadoms, house raita

Middle Eastern Spiced Chicken
Smoked almonds, herbs, zhough dressing

Tiger Prawns
Chermoula dressing

SW6 Sausage Rolls and Scotch Eggs
Piccalilli, tarragon salad cream

Saffron Roasted Cauliflower Heart, Asparagus and Corn Bread Muffins (V)
Parmesan, truffle

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)
Lovage and purple basil pesto

Homemade Soup (V)
Spiced carrot and butterbean

SALADS
Chelsea’s Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)
Cucumber, red cabbage, beetroot, red onion

London Baked Bread
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar

HOT COUNTER
Beef Stew and Dumplings
Slow cooked tender chunks of English beef, beets, roots, mustard and herb dumplings

Organic Penne Pasta (V)
Wood-fired pepper and tomato sauce, pesto, parmesan

Seasonal Vegetables (V)
Mint butter
DESSERT TABLE
Pear and Apple Crumble
Homemade evaporated milk custard, English dairy cream

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit

Jude’s Ice Cream
Tubs of English dairy vanilla bean and chocolate ice cream

BROWNIE AND BLONDIE BAR
Blondies
Crushed salty pretzel and caramel
Crunchy peanut butter and vanilla

Brownies
Smashed honeycomb and Maltesers
Raspberry and marshmallow

Sauces
Chocolate, fudge, raspberry, blueberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Candy
Marshmallows, fudge, meringue, M&M’s, broken Oreo, Skittles

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney and Relish
Sweet apple, spiced pear

Bread and Biscuits
Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots
HALF TIME
Deli Style Wraps, Mini Rolls and Sandwiches
A selection of freshly cut handmade sandwiches, Tyrrell’s root vegetable crisps

Match Day Pies
The Chelsea Pie - Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy

Butter Chicken Pie - Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) - Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

Heinz tomato sauce, HP brown sauce, Hellman’s mayonnaise

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

CLUB BOX TRADITIONAL CHEF’S TABLE MENU

SALAD AND STARTER TABLE
Seafood
Kiln roast Scottish salmon, citrus tiger prawns, roast tuna, classic seafood sauce, lemon

British Farm Assured Meat
Beef shin sausage roll, duck leg ballotine, smoked chicken breast, English mustard, caramelised red onion relish

Vegetarian (V)
Laverstoke Park buffalo mozzarella pearls, wood-fired peppers, aubergine, courgette, red onion, corn bread

Chelsea’s Caesar
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

Gnocchetti Pasta (V)
Kale, pumpkin, barrel aged feta, lemon oil

Israeli Couscous (V)
Saffron roasted cauliflower, medjool dates, red onion, apricots, herbs

Early Winter English Root Slaw – Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

Vine Ripened Tomatoes (V)
Extra virgin olive oil, fresh torn basil

House Pickled Vegetable of the Day (V)
Red cabbage

London Baked Breads
English butter, extra virgin olive oil, balsamic vinegar

MAIN COURSES
Slow Cooked Cumbrian Beef
Butter braised potatoes, young broccoli, red onion, carrots, beef jus

Hake
Saffron potatoes, spinach, cherry tomatoes, parsley sauce

Chestnut Mushroom, Baby Onion and Ale Pie (Vegan)
Olive oil potato cake, spinach, braised carrots

DESSERTS
Pear and Apple Crumble
Homemade evaporated milk custard

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit
BROWNIE AND BLONDIE CRATE

Blondie
Crushed salty pretzel and caramel

Brownie
Smashed honeycomb and Maltesers

Sauce
Chocolate

Fruit Compote
Raspberry

Candy
Marshmallows

Whipped Cream
Vanilla

HALF TIME – Hand Crafted British Dairy Cheese

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney
Sweet apple

Biscuits
Carr’s water biscuits

Fruit and Veg
Fenland celery, seedless grapes, SW6 house nut mix, sun-touched apricots

FULL TIME

Match Day Pies
The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy
Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce
Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29\textsuperscript{TH} NOVEMBER 2018

EAST CLUB BOX 3

**SALAD AND STARTER TABLE**

**Seafood**
Kiln roast Scottish salmon, citrus tiger prawns, roast tuna, classic seafood sauce, lemon

**British Farm Assured Meat**
Beef shin sausage roll, duck leg ballotine, smoked chicken breast, English mustard, caramelised red onion relish

**Vegetarian (V)**
Laverstoke Park buffalo mozzarella pearls, wood-fired peppers, aubergine, courgette, red onion, corn bread

**Chelsea’s Caesar**
Romaine, chicory, radicchio, gem heart lettuce, parmesan and cracked pepper sourdough croutons, SW6 buttermilk Caesar dressing

**Gnocchetti Pasta (V)**
Kale, pumpkin, barrel aged feta, lemon oil

**Israeli Couscous (V)**
Saffron roasted cauliflower, medjool dates, red onion, apricots and herbs

**Early Winter English Root Slaw**
– Red and White Cabbage, Celeriac, Carrot, Red Onion and Mooli (V)
Dijon mustard mayonnaise

**Vine Ripened Tomatoes (V)**
Extra virgin olive oil, fresh torn basil

**House Pickled Vegetable of the Day (V)**
Red cabbage

**London Baked Breads**
English butter, extra virgin olive oil, balsamic vinegar

**BOWLS FROM THE KITCHEN**

**Slow Cooked Cumbrian Beef**
Butter braised potatoes, young broccoli, red onion, carrots, beef jus

**Hake**
Saffron potatoes, spinach, cherry tomatoes, parsley sauce

**Chestnut Mushroom, Baby Onion and Ale Pie (Vegan)**
Olive oil potato cake, spinach, braised carrots

**SW6 Executive Club Burger**
21 day aged English beef burger, Swiss cheese, slow cooked and hand-pulled sticky BBQ English beef shin, pickles, brioche

**DESSERTS FROM THE KITCHEN**

**Chilled Coconut Rice Pudding**
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

**Treacle Tart**
Oats, popcorn, raspberries

**Crème Brûlée**
Raspberries, lavender shortbread
BROWNIE AND BLONDIE CRATE
Blondie
Crushed salty pretzel and caramel

Brownie
Smashed honeycomb and Maltesers

Sauce
Chocolate

Fruit Compote
Raspberry

Candy
Marshmallows

Whipped Cream
Vanilla

HALF TIME – Hand Crafted British Dairy Cheese
Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney
Sweet apple

Biscuits
Carr’s water biscuits

Fruit and Veg
Fenland celery, seedless grapes, SW6 house nut mix, sun-touched apricots

FULL TIME
Match Day Pies
The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy

Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

CLUB BOX CURRY NIGHT CHEF’S TABLE MENU

SALAD AND STARTER TABLE

Seafood
Tandoor roast Scottish salmon, citrus, chilli and lime spiked tiger prawns, preserved lemon and coriander tuna, masala mayonnaise

British Farm Assured Meat
Rajasthan spiced chicken and beef, spiced chutney, mini poppadoms

Vegetarian (V)
Laverstoke Park buffalo mozzarella pearls, wood-fired peppers, aubergine, courgette, red onion, chermoula dressing

Heritage Tomato Salad (V)
Red onion, coriander leaves

Spicy House Pickled Vegetable of the Day (V)
Red cabbage

Poppadoms
Mango chutney, lime pickle, house raita

MAIN COURSES

Chicken Tikka Masala
Yoghurt and spice marinated and roasted chicken breast, onion and peppers in a classic tikka masala sauce

Massaman Prawn Curry
King prawns, potatoes, peas and samphire in a fragrant coconut curry sauce

Meat Free Balti (V)
Marinated paneer, cauliflower, potatoes, onion, spinach and chickpeas in an authentic Balti curry sauce

Sides (V)
Heritage onion and spinach bhajis, vegetable samosas and pakoras, garlic naan bread, saffron pilaf rice

DESSERTS

Spiced Pear and Apple Cobbler
Homemade evaporated milk custard

Fruit Salad
Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit
MATCHDAY MENU

BROWNIE AND BLONDIE CRATE
Blondie
Crushed salty pretzel and caramel

Brownie
Smashed honeycomb and Maltesers

Sauce
Chocolate

Fruit Compote
Raspberry

Candy
Marshmallows

Whipped Cream
Vanilla

HALF TIME – Hand Crafted British Dairy Cheese
Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Chutney
Sweet apple

Biscuits
Carr’s water biscuits

Fruit and Veg
Fenland celery, seedless grapes, SW6 house nut mix, sun-touched apricots

FULL TIME
Match Day Pies
The Chelsea Pie – Pulled English beef shin, celery, baby onion and Stilton cheese in a London craft IPA and Bovril rich gravy

Butter Chicken Pie – Whole tandoor spiced, roasted and pulled English chicken with vegetables in a classic Indian butter curry sauce

Chickpea, Cauliflower, Potato and Spinach Bhuna Pie (V) – Indian spiced and roasted cauliflower and potatoes in a classic Indian bhuna curry sauce with chickpeas and spinach

If you would like to know the allergens in our food and drink, please ask a member of staff

[Signature]
Chris Garrett, Executive Chef
MILLENIUM SUITES TRADITIONAL CHEF'S TABLE MENU

ON ARRIVAL
SW6 Sushi and Sashimi
Wasabi, soy sauce, pickled ginger

STARTERS
Cumbrian Beef Carpaccio
Cauliflower, truffle infused English rapeseed oil

Barrel Oak Smoked Salmon and Native Lobster
Bloody Mary, nasturtiums

Heritage Beetroot Plate (V)
Organic goat’s curd, goat’s cheese granola

MAINS
Slow Cooked Cornish Lamb
Lamb arancini

English Corn-fed Chicken Breast
Thigh meat ballotine

Stone Bass
Mussels, Norfolk samphire, heritage tomatoes, butter sauce

Early Autumnal PumpkinFilled Ravioli (V)
Stilton, foraged mushrooms

Dauphinoise Potato
Thyme butter

Heritage Vegetables
Butter, herbs

Pan Gravy
Shallots, wild herbs

HOMEMADE DESSERTS
Chilled Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Crème Brûlée
Raspberries, lavender shortbread

HALF TIME
Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

Fresh and Compressed Fruit Plate
Pineapple, rock melon, strawberries, kiwi, dragon fruit
FULL TIME – Hand Crafted British Dairy Cheese and Artisan Charcuterie

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making
Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Charcuterie
Smoked Scottish Venison – cured and oak smoked by hand and matured for 3 months
Dorset Air-dried Beef – cured using black pepper, rosemary, thyme and juniper and aged for 10 weeks
Cumbrian Ham – cured to the Woodall’s family secret recipe and matured for 6 months

Chutney
Sweet apple

Bread and Biscuits
Walnut bread, Carr’s water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

MILLENNIUM SUITES CURRY HOUSE CHEF’S TABLE MENU

ON ARRIVAL
SW6 Sushi and Sashimi
Wasabi, soy sauce, pickled ginger

STARTERS
Broken Down Coronation Salad
Organic chicken and quail, curried mayonnaise, apricot textures

Spiced Scottish Salmon and Shell-on Crevettes
Preserved lemon, coriander, chillies

Heritage Beetroot Plate (V)
Organic goat’s curd, goat’s cheese granola

MAINS
Beef Rendang Curry
Tender English grass-fed beef in a spicy rich peanut curry sauce

Malaysian Prawn and Lobster Curry
King prawns, peppers, onion, courgette and tomatoes in a red Malaysian curry sauce

Meat Free Balti (V)
Marinated paneer, cauliflower, potatoes, onions, spinach and chickpeas in an authentic Balti curry sauce

Sides (V)
Heritage onion and spinach bhajis, vegetable samosas and pakoras, garlic naan bread, saffron pilaf rice

HOMEMADE DESSERTS
Chilled Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean, nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Crème Brûlée
Raspberries, lavender shortbread

HALF TIME
Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

Fresh and Compressed Fruit Plate
Pineapple, rock melon, strawberries, kiwi, dragon fruit
FULL TIME – Hand Crafted British Dairy Cheese and Artisan Charcuterie

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Charcuterie
Smoked Scottish Venison – cured and oak smoked by hand and matured for 3 months
Dorset Air-dried Beef – cured using black pepper, rosemary, thyme and juniper and aged for 10 weeks
Cumbrian Ham – cured to the Woodall’s family secret recipe and matured for 6 months

Chutney
Sweet apple

Bread and Biscuits
Walnut bread, Carr’s water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs PAOK FC
THURSDAY 29TH NOVEMBER 2018

MILLENNIUM SUITES PLATED MENU

ON ARRIVAL
SW6 Sushi and Sashimi
Wasabi, soy sauce, pickled ginger

STARTERS
Pea Soup
Maple glazed Suffolk ham hock, grain mustard cream, pea shoots

Wild Mushroom, Stilton and Asparagus Tart (V)
Slow cooked hen’s egg, hollandaise, chervil mayonnaise, dressed winter leaves

Tiger Prawn, Green Mango and Cashew Nut Salad
Heritage tomatoes, snow peas, green onion, mint, coriander, palm sugar and chilli dressing

Smoked Salmon Cannelloni
Capers, watercress, chervil, sauce gribiche

MAIN COURSES
Cornish Lamb Moussaka
Slow cooked lamb shoulder, aubergine, beefsteak tomato, potatoes, parmesan sauce, dressed winter leaves, aged feta, Greek olive oil

Fish and Chips
East coast IPA battered line caught cod, beef fat chips, pea purée, lemon

Chestnut Mushroom, Baby Onion and Ale Pie (Vegan)
Soy milk mashed potatoes, spinach, braised carrots

Corn-fed Chicken Breast
Potato and marjoram butter gnocchi, shiitake mushrooms, spinach purée, carrots, café au lait sauce

HOMEMADE DESSERTS
Baked Coconut Rice Pudding
Organic coconut milk, Jersey cream, vanilla bean and nutmeg, Jenny’s homemade raspberry jam

Treacle Tart
Oats, popcorn, raspberries

Dark Chocolate and Sweet Potato Brownie (Vegan)
Maldon sea salted peanut brittle

Crème Brûlée
Raspberries, lavender shortbread

HALF TIME
Classic Chocolate Truffle

Fresh and Compressed Fruit Plate
Pineapple, rock melon, strawberries, kiwi, dragon fruit
FULL TIME – Hand Crafted British Dairy Cheese and Artisan Charcuterie

Cheese
Barber’s Vintage Cheddar – made using only Somerset cow’s milk and aged for a minimum of 24 months
Shropshire Blue – made with pasteurised cow’s milk in Inverness by a dairy farmer trained in the art of making Stilton cheese
Cornish Brie – rich and smooth brie only ever made using organic full fat pasteurised cow’s milk and matured for only 4 weeks

Charcuterie
Smoked Scottish Venison – cured and oak smoked by hand and matured for 3 months
Dorset Air-dried Beef – cured using black pepper, rosemary, thyme and juniper and aged for 10 weeks
Cumbrian Ham – cured to the Woodall’s family secret recipe and matured for 6 months

Chutney
Sweet apple

Bread and Biscuits
Walnut bread, Carr’s water biscuits

Fruit and Veg
Fenland celery, seedless grapes, apples, SW6 house nut mix, sun-touched apricots

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef
**MATCHDAY MENU**

**CHELSEA FC vs PAOK FC**

**THURSDAY 29TH NOVEMBER 2018**

**JUNIOR BLUE’S MENU**

**STARTERS**
Rich Roasted Vine Tomato Soup (V)
Parmesan croutons

Prawn Cocktail
Lettuce heart, cucumber, tomato, classic seafood sauce

Melon and Ham
Sweet orange flesh melon, Parma ham

**MAINS**

Beef Burger
English beef patties, crisp lettuce, tomato, red onion, classic burger sauce, seeded bun

Cheese Burger
English beef patties, cheese, crisp lettuce, tomato, red onion, classic burger sauce, seeded bun

Spicy Bean Burger (V)
Spicy bean burger, cheese, crisp lettuce, tomato, red onion, classic burger sauce, seeded bun

Stuffed Crust Pizza (V)
Four cheese

Wholemeal Penne Pasta (V)
Vine tomato sauce, shaved parmesan cheese

Wholemeal Penne Pasta Tuna Bake
Vine tomato sauce, shaved parmesan cheese

**SIDES**

Skin-on Fries
Maldon sea salt

New Season English Potatoes
Unsalted English butter, herbs

Garden Peas
Fresh mint

Junior Blue’s Salad
Gem lettuce, vine tomato, cucumber, red onion, herbs

Heinz Baked Beans
DESSERTS
Jude’s English Dairy Ice Cream Tubs
Vanilla or chocolate

Chocolate Brownie
Chocolate sauce, whipped cream

Fruit Salad
Pineapple, strawberries, apple, kiwi, melon

Bakewell Slice
Raspberry compote, whipped cream

If you would like to know the allergens in our food and drink, please ask a member of staff

Chris Garrett, Executive Chef