

MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

VIALLI SUITE

CANAPÉS

Devon Crab

Radicchio lettuce, avocado

Mozzarella and Peppers (V)

Basil pesto

Duck

Orange confit

STARTERS

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

English Dairy Farmed Goat's Cheese Panna Cotta (V)

Damson purée and jelly, ginger biscuit

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

English Corn-fed Chicken Breast

Wild mushrooms, gnocchi, leeks, tarragon cream

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

Melon (Vegan)

Lychee, raspberry and mint salsa



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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

Pizza

Mushroom (V) - truffle crème fraîche, Laverstoke Park buffalo mozzarella, Portobello mushrooms, spinach, goat's cheese

Prawns - chillies, tiger prawns, chilli oil, dressed wild rocolia

Prosciutto - heritage tomatoes, shredded mozzarella, Prosciutto di Parma, olives, sun-touched tomatoes, Gorgonzola

Nespresso Coffee and Organic Tea Selection

Jenny's homemade chocolate and Maldon sea salted caramel truffle

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



Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

1905 CLUB

CANAPÉS – AVAILABLE UNTIL 4.45PM

Devon Crab

Radicchio lettuce, avocado

Mozzarella and Peppers (V)

Basil pesto

Duck

Orange confit

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

English Dairy Farmed Goat's Cheese Panna Cotta (V)

Damson purée and jelly, ginger biscuit

MAIN COURSES

28 Day Aged English Farm Assured Rib Eye Beef Steak

Skin-on fries, East Coast IPA battered onion rings, heritage tomatoes, house smoked ketchup

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

English Corn-fed Chicken Breast

Wild mushrooms, gnocchi, leeks, tarragon cream

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

Melon (Vegan)

Lychee, raspberry and mint salsa



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

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Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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

Classic Chocolate Truffle

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Chris Garrett, Executive Chef



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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

EXECUTIVE CLUB

CANAPÉS – AVAILABLE UNTIL 4.45PM

Devon Crab

Radicchio lettuce, avocado

Mozzarella and Peppers (V)

Basil pesto

Duck

Orange confit

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

SW6 Chicken Burger

Buttermilk fried chicken, Nashville hot sauce, Jack cheese, buttermilk ranch sauce, house pickles, brioche, skin-on fries, winter root vegetable slaw

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

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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

Classic Chocolate Truffle

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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

HARRIS SUITE

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

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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

Classic Chocolate Truffle

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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

DRAKE SUITE

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

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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

Classic Chocolate Truffle

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CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

CANALETTO

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



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MATCHDAY MENU

FULL TIME

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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

Classic Chocolate Truffle

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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

HOLLINS' SUITE

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

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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

Classic Chocolate Truffle

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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

TAMBLING SUITE

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

FULL TIME

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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

Classic Chocolate Truffle

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OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

TEA BAR

STARTERS – AVAILABLE UNTIL 4.45PM

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

MAIN COURSES

Slow Cooked English Farm Assured Beef Blade Fillet

Rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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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

Classic Chocolate Truffle

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OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

THE CHELSEA CLUB

STARTERS – AVAILABLE UNTIL 4.45PM

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

MAIN COURSES

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

HOMEMADE DESSERTS

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle, popcorn, coconut yoghurt

Melon (Vegan)

Lychee, raspberry and mint salsa

FULL TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

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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

Classic Chocolate Truffle

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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

ZOLA SUITE

ON TABLES

Italian Deli

Prosciutto di Parma, mozzarella pearls, balsamic onions, olives, sun-touched tomatoes, roasted asparagus, basil pesto, grissini sticks

FROM THE KITCHEN

21 Day Aged English Beef

Parsley and horseradish mashed potato, peas, spinach, broad beans, beef jus

Sustainable Brown Shrimps

Risotto, samphire, peas, broad beans, potatoes, sea herbs

Tofu (V)

London craft ale tempura batter, katsu curry, nasi goreng, fried crackers, coconut and chilli salad

Durban Chicken Curry

Chicken breast, potatoes, peppers and peas in a fruity curry sauce with braised rice and mini poppadoms

Single Tail Scampi

Chip shop chips, pea purée, hand cut tartare sauce

Buffalo Cauliflower (V)

Blue cheese mayonnaise, hot wing sauce

HOMEMADE DESSERTS

Single Estate Dark Chocolate

Coffee textures

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

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Chutney

Sweet apple

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

Classic Chocolate Truffle

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MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

WISE SUITE

ON TABLES

Italian Deli

Prosciutto di Parma, mozzarella pearls, balsamic onions, olives, sun-touched tomatoes, roasted asparagus, basil pesto, grissini sticks

FROM THE KITCHEN

21 Day Aged English Beef

Parsley and horseradish mashed potato, peas, spinach, broad beans, beef jus

Sustainable Brown Shrimps

Risotto, samphire, peas, broad beans, potatoes, sea herbs

Tofu (V)

London craft ale tempura batter, katsu curry, nasi goreng, fried crackers, coconut and chilli salad

Durban Chicken Curry

Chicken breast, potatoes, peppers and peas in a fruity curry sauce with braised rice and mini poppadoms

Single Tail Scampi

Chip shop chips, pea purée, hand cut tartare sauce

Buffalo Cauliflower (V)

Blue cheese mayonnaise, hot wing sauce

HOMEMADE DESSERTS

Single Estate Dark Chocolate

Coffee textures

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread

HALF TIME

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

Chutney

Sweet apple

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

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

UTB SPORTS LOUNGE

ON TABLES

Gordal Olives (V)
Citrus oil, herbs

Smoked Almonds (V)
Maldon sea salt

Marinated Mozzarella Pearls (V)
Basil pesto

SW6 Grissini Sticks and Cheese Straws (V)
Roasted garlic aioli

FROM THE KITCHEN

21 Day Aged English Beef
Parsley and horseradish mashed potato, peas, spinach, broad beans, beef jus

Sustainable Brown Shrimps
Risotto, samphire, peas, broad beans, potatoes, sea herbs

Buffalo Cauliflower (V)
Blue cheese mayonnaise, hot wing sauce

AUTHENTIC STATION - BUILD YOUR OWN ROTI BREAD

Tandoor Roasted Whole Chicken
Preserved lemon pickle, oregano

Persian Spiced Whole Lamb Shoulder
Organic yoghurt, cumin

Cracked and Spiced Spinach and Chickpea Falafel (V)
Peppers, red onions, coriander

SW6 Burger

21 Day Aged Beef Burger
Smoked Cheddar, house pickles, classic burger sauce, brioche

Black Bean and Parmesan Breaded Burger (V)
Smoked Cheddar, pickles, smoked tomato sauce, brioche

Skin-on Fries (V)
Masala sea salt

Sauces and Sides

House slaw, house pickled red cabbage, pickled chillies, mint yoghurt, garlic sauce, classic burger sauce, firecracker sauce, BBQ mustard sauce, tahini

DESSERTS

Single Estate Dark Chocolate
Coffee textures

Melon (Vegan)
Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake
Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread



OFFICIAL CATERING PARTNER



MATCHDAY MENU

POST MATCH

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

Pepperoni Pizza

Stuffed crust

Cheese and Tomato Pizza (V)

Stuffed crust

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

THE MUSEUM

ON ARRIVAL

Pepperoni Pizza
Stuffed crust

Cheese and Tomato Pizza (V)
Stuffed crust

ON TABLES

Gordal Olives (V)
Citrus oil, herbs

Smoked Almonds (V)
Maldon sea salt

Marinated Mozzarella Pearls (V)
Basil pesto

SW6 Grissini Sticks and Cheese Straws (V)
Roasted garlic aioli

FROM THE KITCHEN

21 Day Aged English Beef
Parsley and horseradish mashed potato, peas, spinach, broad beans, beef jus

Sustainable Brown Shrimps
Risotto, samphire, peas, broad beans, potatoes, sea herbs

Buffalo Cauliflower (V)
Blue cheese mayonnaise, hot wing sauce

AUTHENTIC STATION – BUILD YOUR OWN ROTI BREAD

Tandoor Roasted Whole Chicken
Preserved lemon pickle, oregano

Persian Spiced Whole Lamb Shoulder
Organic yoghurt, cumin

Cracked and Spiced Spinach and Chickpea Falafel (V)
Peppers, red onions, coriander

SW6 Burger

21 Day Aged Beef Burger
Smoked Cheddar, house pickles, classic burger sauce, brioche

Black Bean and Parmesan Breaded Burger (V)
Smoked Cheddar, pickles, smoked tomato sauce, brioche

Skin-on Fries (V)
Masala sea salt

Sauces and Sides

House slaw, house pickled red cabbage, pickled chillies, mint yoghurt, garlic sauce, classic burger sauce, firecracker sauce, BBQ mustard sauce, tahini



OFFICIAL CATERING PARTNER



MATCHDAY MENU

DESSERTS

Single Estate Dark Chocolate

Coffee textures

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread

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



Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

BONETTI SUITE

STARTERS

Smoked Scottish Salmon

Shaved fennel, avocado purée

Sriracha Roasted Tiger Prawns

Mango, chilli and red onion salsa, coriander

Cajun Spice Marinated and Roasted Chicken

Cracked smoked almonds, watercress, almond yoghurt dressing

Homemade Scotch Egg and Suffolk Pork Pie

Piccalilli, Branston pickle

Roast White Asparagus (V)

Goat's cheese, Cornish ginger fairing

English Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

SALADS

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion, lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onions

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

7 Hour Slow Roast English Farm Assured Topside Beef

English mustard, grain mustard, horseradish

9 Hour Slow Roast English Pork Shoulder Roasted with Sage and Onion

Homemade warm English orchard apple sauce, cider crackling

Chicken and Mushroom Pie

Succulent chicken breast pieces, silver skin baby onions, shiitake and chestnut mushrooms in a chicken gravy topped with an all butter shortcrust pastry

Salmon

Kalamata olives, soft herbs, sun-dried tomato and chilli dressing

Wild Mushroom Ravioli (V)

Roasted shiitake and chestnut mushrooms, parmesan cream sauce

Roast Potatoes (V)

Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, herbs

English New Season Potatoes (V)

Mint, parsley butter

Cauliflower Cheese (V)

Mature Cheddar cheese and Stilton cream sauce, roasted chestnuts

English Field Carrots and Peas (V)

Mint butter, dill pollen

Seasonal Greens (V)

Kale, romanesco, tender broccoli, baby leeks

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

AUTHENTIC TABLE – DIM SUM

Steamed Chinese Vegetable Dim Sum (V)

Japanese sesame oil

Sauces and Sides

Crispy shallots, cracked pork scratchings, coriander, Kikkoman's soy sauces

DESSERT TABLE

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream

Jude's Ice Cream

Tubs of English dairy vanilla bean and chocolate ice cream



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX

Salted Caramel Cheesecake with Popcorn Crumb
Broken Chocolate Chip Cookies
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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)

Winter parsnip with Stilton

Deli Style Wraps, Mini Rolls and Sandwiches

A selection of freshly cut handmade sandwiches, original Kettle crisps

FULL TIME

The Chelsea Pie

Pulled English beef shin, celery, baby onions and Stilton cheese in a London craft IPA and Bovril rich gravy

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

CLARKE SUITE

STARTERS

Smoked Scottish Salmon

Shaved fennel, avocado purée

Sriracha Roasted Tiger Prawns

Mango, chilli and red onion salsa, coriander

Cajun Spice Marinated and Roasted Chicken

Cracked smoked almonds, watercress, almond yoghurt dressing

Homemade Scotch Egg and Suffolk Pork Pie

Piccalilli, Branston pickle

Roast White Asparagus (V)

Goat's cheese, Cornish ginger fairing

English Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

SALADS

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion, lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onions

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

7 Hour Slow Roast English Farm Assured Topside Beef

English mustard, grain mustard, horseradish

9 Hour Slow Roast English Pork Shoulder Roasted with Sage and Onion

Homemade warm English orchard apple sauce, cider crackling

Chicken and Mushroom Pie

Succulent chicken breast pieces, silver skin baby onions, shiitake and chestnut mushrooms in a chicken gravy topped with an all butter shortcrust pastry

Salmon

Kalamata olives, soft herbs, sun-dried tomato and chilli dressing

Wild Mushroom Ravioli (V)

Roasted shiitake and chestnut mushrooms, parmesan cream sauce

Roast Potatoes (V)

Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, herbs

English New Season Potatoes (V)

Mint, parsley butter

Cauliflower Cheese (V)

Mature Cheddar cheese and Stilton cream sauce, roasted chestnuts

English Field Carrots and Peas (V)

Mint butter, dill pollen

Seasonal Greens (V)

Kale, romanesco, tender broccoli, baby leeks

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

AUTHENTIC TABLE – DIM SUM

Steamed Chinese Vegetable Dim Sum (V)

Japanese sesame oil

Sauces and Sides

Crispy shallots, cracked pork scratchings, coriander, Kikkoman's soy sauces

DESSERT TABLE

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream

Jude's Ice Cream

Tubs of English dairy vanilla bean and chocolate ice cream



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX

Salted Caramel Cheesecake with Popcorn Crumb
Broken Chocolate Chip Cookies
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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)

Winter parsnip with Stilton

Deli Style Wraps, Mini Rolls and Sandwiches

A selection of freshly cut handmade sandwiches, original Kettle crisps

FULL TIME

The Chelsea Pie

Pulled English beef shin, celery, baby onions and Stilton cheese in a London craft IPA and Bovril rich gravy

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

OSSIE'S SUITE

STARTERS

Smoked Scottish Salmon

Shaved fennel, avocado purée

Sriracha Roasted Tiger Prawns

Mango, chilli and red onion salsa, coriander

Cajun Spice Marinated and Roasted Chicken

Cracked smoked almonds, watercress, almond yoghurt dressing

Homemade Scotch Egg and Suffolk Pork Pie

Piccalilli, Branston pickle

Roast White Asparagus (V)

Goat's cheese, Cornish ginger fairing

Shell-on Crevettes

Classic seafood sauce

English Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

SALADS

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion, lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onions

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

7 Hour Slow Roast English Farm Assured Beef Rib Eye

English mustard, grain mustard, horseradish

9 Hour Slow Roast English Pork Shoulder Roasted with Sage and Onion

Homemade warm English orchard apple sauce, cider crackling

Chicken and Mushroom Pie

Succulent chicken breast pieces, silver skin baby onions, shiitake and chestnut mushrooms in a chicken gravy topped with all butter shortcrust pastry

Salmon

Kalamata olives, soft herbs, sun-dried tomato and chilli dressing

Wild Mushroom Ravioli (V)

Roasted shiitake and chestnut mushrooms, parmesan cream sauce

Roast Potatoes (V)

Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, herbs

English New Season Potatoes (V)

Mint, parsley butter

Cauliflower Cheese (V)

Mature Cheddar cheese and Stilton cream sauce, roasted chestnuts

English Field Carrots and Peas (V)

Mint butter, dill pollen

Seasonal Greens (V)

Kale, romanesco, tender broccoli, baby leeks

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

DESSERT TABLE

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream

Jude's Ice Cream

Tubs of English dairy vanilla bean and chocolate ice cream

PICK 'N' MIX

Salted Caramel Cheesecake with Popcorn Crumb

Broken Chocolate Chip Cookies

Mini Cinnamon Sugar Doughnuts

Dark Chocolate and Marshmallow Brownies

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HAND CRAFTED BRITISH DAIRY CHEESE

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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)

Winter parsnip with Stilton

Deli Style Wraps, Mini Rolls and Sandwiches

A selection of freshly cut handmade sandwiches, original Kettle crisps

FULL TIME

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

CENTENARY HALL

STARTERS

Smoked Scottish Salmon

Shaved fennel, avocado purée

Sriracha Roasted Tiger Prawns

Mango, chilli and red onion salsa, coriander

Cajun Spice Marinated and Roasted Chicken

Cracked smoked almonds, watercress, almond yoghurt dressing

Homemade Scotch Egg and Suffolk Pork Pie

Piccalilli, Branston pickle

Homemade Soup (V)

Winter parsnip with Stilton

Roast White Asparagus (V)

Goat's cheese, Cornish ginger fairing

English Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

SALADS

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion, lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onions

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

7 Hour Slow Roast English Farm Assured Topside Beef

English mustard, grain mustard, horseradish

9 Hour Slow Roast English Pork Shoulder Roasted with Sage and Onion

Homemade warm English orchard apple sauce, cider crackling

Chicken and Mushroom Pie

Succulent chicken breast pieces, silver skin baby onions, shiitake and chestnut mushrooms in a chicken gravy topped with all butter shortcrust pastry

Salmon

Kalamata olives, soft herbs, sun-dried tomato and chilli dressing

Wild Mushroom Ravioli (V)

Roasted shiitake and chestnut mushrooms, parmesan cream sauce

Roast Potatoes (V)

Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, herbs

English New Season Potatoes (V)

Mint, parsley butter

Cauliflower Cheese (V)

Mature Cheddar cheese and Stilton cream sauce, roasted chestnuts

English Field Carrots and Peas (V)

Mint butter, dill pollen

Seasonal Greens (V)

Kale, romanesco, tender broccoli, baby leeks

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

AUTHENTIC TABLE – BUILD YOUR OWN ROTI BREAD

Tandoor Roasted Whole Chicken

Preserved lemon pickle, oregano

Persian Spiced Whole Lamb Shoulder

Organic yoghurt, cumin

Cracked and Spiced Spinach and Chickpea Falafel (V)

Peppers, red onions, coriander

Skin-on Fries (V)

Masala sea salt

Sauces and Sides

House slaw, house pickled red cabbage, pickled chillies, mint yoghurt, garlic sauce, tahini

DESSERT TABLE

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream

Jude's Ice Cream

Tubs of English dairy vanilla bean and chocolate ice cream



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX

Salted Caramel Cheesecake with Popcorn Crumb
Broken Chocolate Chip Cookies
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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

Deli Style Wraps, Mini Rolls and Sandwiches

A selection of freshly cut handmade sandwiches, original Kettle crisps

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

CHAMPIONS' CLUB

STARTERS

Smoked Scottish Salmon

Shaved fennel, avocado purée

Sriracha Roasted Tiger Prawns

Mango, chilli and red onion salsa, coriander

Cajun Spice Marinated and Roasted Chicken

Cracked smoked almonds, watercress, almond yoghurt dressing

Homemade Scotch Egg and Suffolk Pork Pie

Piccalilli, Branston pickle

Roast White Asparagus (V)

Goat's cheese, Cornish ginger fairing

English Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

SALADS

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion, lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onions

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

7 Hour Slow Roast English Farm Assured Topside Beef

English mustard, grain mustard, horseradish

9 Hour Slow Roast English Pork Shoulder Roasted with Sage and Onion

Homemade warm English orchard apple sauce, cider crackling

Chicken and Mushroom Pie

Succulent chicken breast pieces, silver skin baby onions, shiitake and chestnut mushrooms in a chicken gravy topped with all butter shortcrust pastry

Salmon

Kalamata olives, soft herbs, sun-dried tomato and chilli dressing

Wild Mushroom Ravioli (V)

Roasted shiitake and chestnut mushrooms, parmesan cream sauce

Roast Potatoes (V)

Skin-on English potatoes roasted in English rapeseed oil, skin-on garlic, herbs

English New Season Potatoes (V)

Mint, parsley butter

Cauliflower Cheese (V)

Mature Cheddar cheese and Stilton cream sauce, roasted chestnuts

English Field Carrots and Peas (V)

Mint butter, dill pollen

Seasonal Greens (V)

Kale, romanesco, tender broccoli, baby leeks

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

AUTHENTIC TABLE – BUILD YOUR OWN ROTI BREAD

Tandoor Roasted Whole Chicken

Preserved lemon pickle, oregano

Persian Spiced Whole Lamb Shoulder

Organic yoghurt, cumin

Cracked and Spiced Spinach and Chickpea Falafel (V)

Peppers, red onions, coriander

Skin-on Fries (V)

Masala sea salt

Sauces and Sides

House slaw, house pickled red cabbage, pickled chillies, mint yoghurt, garlic sauce, tahini

DESSERT TABLE

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream

Jude's Ice Cream

Tubs of English dairy vanilla bean and chocolate ice cream



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX

Salted Caramel Cheesecake with Popcorn Crumb
Broken Chocolate Chip Cookies
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of west Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

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)

Winter parsnip with Stilton

Deli Style Wraps, Mini Rolls and Sandwiches

A selection of freshly cut handmade sandwiches, original Kettle crisps

FULL TIME

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

PRESS ROOM

STARTERS

Smoked Scottish Salmon

Shaved fennel, avocado purée

Sriracha Roasted Tiger Prawns

Mango, chilli and red onion salsa, coriander

Cajun Spice Marinated and Roasted Chicken

Cracked smoked almonds, watercress, almond yoghurt dressing

Homemade Scotch Egg and Suffolk Pork Pie

Piccalilli, Branston pickle

Roast White Asparagus (V)

Goat's cheese, Cornish ginger fairing

Homemade Soup (V)

Winter parsnip with Stilton

English Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

SALADS

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion, lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onions

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

Chicken and Mushroom Pie

Succulent chicken breast pieces, silver skin baby onions, shiitake and chestnut mushrooms in a chicken gravy topped with an all butter shortcrust pastry

Wild Mushroom Ravioli (V)

Roasted shiitake and chestnut mushrooms, parmesan cream sauce

English New Season Potatoes (V)

Mint, parsley butter

Seasonal Greens (V)

Kale, romanesco, tender broccoli, baby leeks

DESSERT TABLE

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream

Jude's Ice Cream

Tubs of English dairy vanilla bean and chocolate ice cream

PICK 'N' MIX

Salted Caramel Cheesecake with Popcorn Crumb

Broken Chocolate Chip Cookies

Mini Cinnamon Sugar Doughnuts

Dark Chocolate and Marshmallow Brownies

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

Hand Crafted British Dairy Cheese

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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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HALF TIME

Deli Style Wraps, Mini Rolls and Sandwiches

A selection of freshly cut handmade sandwiches, original Kettle crisps

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

SW6 LOUNGE

SALAD AND STARTER TABLE

Seafood

Smoked Scottish salmon, citrus infused tiger prawns, potted Devon crab, classic seafood sauce, lemon

British Farm Assured Meat

Roast chicken, smoked Aylesbury duck breast, cured Scottish venison, red onion and apple relish

Vegetarian (V)

English dairy goat's cheese with Cornish ginger biscuit, roasted asparagus with Berkswell cheese, saffron roasted cauliflower hearts, truffle mayonnaise

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion and lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetable (V)

Cucumber

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar

BOWLS FROM THE KITCHEN

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

SW6 Chicken Burger

Buttermilk fried chicken, Nashville hot sauce, Jack cheese, buttermilk ranch sauce, house pickles, brioche

HOMEMADE DESSERTS

Single Estate Dark Chocolate

Coffee textures

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX CRATE

Salted Caramel Cheesecake with Popcorn Crumb
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compote

Blueberry

Candy

Marshmallows

Whipped Cream

Vanilla

Hand Crafted British Dairy Cheese

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Chutney

Sweet apple

Biscuits

Carr's water biscuits

Fruit and Veg

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

FULL TIME

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

CLUB BOX TRADITIONAL CHEF'S TABLE MENU

SALAD AND STARTER TABLE

Seafood

Smoked Scottish salmon, citrus infused tiger prawns, potted Devon crab, classic seafood sauce, lemon

British Farm Assured Meat

Roast chicken, smoked Aylesbury duck breast, cured Scottish venison, red onion and apple relish

Vegetarian (V)

English dairy goat's cheese with Cornish ginger biscuit, roasted asparagus with Berkswell cheese, saffron roasted cauliflower hearts, truffle mayonnaise

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion and lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetable (V)

Cucumber

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar

MAIN COURSES

English Farm Assured Beef

Slow cooked blade fillet, rustic gnocchi, shiitake mushrooms, spinach, beef jus

Pan-roasted Farmed Scottish Salmon

Saffron potatoes, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

DESSERTS

Winter Orchard Spiced Apple Crumble

Classic English custard, English dairy pouring cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX CRATE

Salted Caramel Cheesecake with Popcorn Crumb
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compote

Blueberry

Candy

Marshmallows

Whipped Cream

Vanilla

HALF TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months
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Chutney

Sweet apple

Biscuits

Carr's water biscuits

Fruit and Veg

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

FULL TIME

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

EAST CLUB BOX 3 MENU

SALAD AND STARTER TABLE

Seafood

Smoked Scottish salmon, citrus infused tiger prawns, potted Devon crab, classic seafood sauce, lemon

British Farm Assured Meat

Roast chicken, smoked Aylesbury duck breast, cured Scottish venison, red onion and apple relish

Vegetarian (V)

English dairy goat's cheese with Cornish ginger biscuit, roasted asparagus with Berkswell cheese, saffron roasted cauliflower hearts, truffle mayonnaise

Chelsea Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion and lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetable (V)

Cucumber

London Baked Bread and Jalapeño Corn Bread

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar

BOWLS FROM THE KITCHEN

English Farm Assured Beef

Slow cooked blade fillet, rustic gnocchi, carrot, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Pan-roasted Farmed Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

SW6 Chicken Burger

Buttermilk fried chicken, Nashville hot sauce, Jack cheese, buttermilk ranch sauce, house pickles, brioche, skin-on fries, winter root vegetable slaw

HOMEMADE DESSERTS

Single Estate Dark Chocolate

Coffee textures

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX CRATE

Salted Caramel Cheesecake with Popcorn Crumb
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow Brownies

Fruit Compote

Blueberry

Candy

Marshmallows

Whipped Cream

Vanilla

HALF TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

Perl Las Blue - Perl Las, meaning 'Blue Pearl' in Welsh, is made using pasteurised cow's milk in the heart of West Wales

Tunworth - a traditional Camembert-style cheese handmade from pasteurized cow's milk, it has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours

Chutney

Sweet apple

Biscuits

Carr's water biscuits

Fruit and Veg

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

FULL TIME

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

CLUB BOX ITALIAN CHEF'S TABLE MENU

SALAD AND STARTER TABLE

Seafood

Garlic prawns, crab claws with chilli, Italian seafood salad, garlic aioli

British Farm Assured Meat

Beef fillet carpaccio, grilled artichokes, parmesan, wild rocket, truffle infused British rapeseed oil

Vegetarian (V)

Laverstoke Park buffalo mozzarella pearls, roasted asparagus with Berkswell cheese, sun-dried tomatoes, purple basil pesto

Chelsea's Caesar

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

Charlotte Potatoes (V)

Dill, pickles, cracked pepper sour cream

Rustichella Pasta (V)

Cherry tomatoes, baby spinach leaves, red onion and lovage pesto

Kale Slaw (V)

Thyme, Dijon mustard mayo

Vine Ripened Tomatoes (V)

Extra virgin basil oil, fresh torn basil

House Pickled Vegetable (V)

Golden beetroot

London Baked Bread and Muffins

English butter, flavoured oils, extra virgin olive oil, balsamic vinegar

MAIN COURSES

Cornish Lamb Rump

Rosemary and parmesan polenta, roast red onion, carrots, young broccoli, mint and balsamic lamb gravy

Mussel, Clam and Prawn Linguine

White wine sauce

Organic Penne Pasta (V)

Spinach, olives, vine tomato sauce

DESSERTS

Italian Pear, Apple and Almond Sponge

Vanilla sauce, English dairy cream

Fruit Salad

Cantaloupe melon, pineapple, pomegranate seeds, mango, strawberries, passion fruit pulp, coconut cream



OFFICIAL CATERING PARTNER



MATCHDAY MENU

PICK 'N' MIX CRATE

Salted Caramel Cheesecake with Popcorn Crumb
Mini Cinnamon Sugar Doughnuts
Dark Chocolate and Marshmallow brownies

Fruit Compote

Blueberry

Candy

Marshmallows

Whipped Cream

Vanilla

HALF TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months
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Chutney

Sweet apple

Biscuits

Carr's water biscuits

Fruit and Veg

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

FULL TIME

The Chelsea Pie

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

SW6 Shepherd's Pie

Slow cooked and pulled lamb shoulder, onions, carrots, celery and peas in a rich gravy, topped with a glazed potato and parsnip mash

Quorn Shepherd's Pie (V)

Slow cooked Quorn pieces, onions, carrots, celery and peas in a rich tomato sauce, topped with a glazed potato and parsnip mash

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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

MILLENNIUM SUITES TRADITIONAL CHEF'S TABLE MENU

ON ARRIVAL

SW6 Sushi Platter

Wasabi, soy sauce, pickled ginger

STARTERS

Shaved Cumbrian Beef Fillet

Purple potato salad, pea textures

Cured Wild Salmon

English dairy cream cheese, cucumber, dill, dark rye

Asparagus (V)

Burnt butter mayo, Berkswell cheese, dehydrated goat's cheese granola

MAINS

Slow Cooked Grass-fed Lamb

Lamb shoulder and rump, spinach, girolles, shallots

English Corn-fed Chicken

Pan-roasted breast and confit leg ballotine, spinach, girolles, shallots

Stone Bass

English shellfish, samphire, shellfish cream

Pea and Shallot Tortellini (V)

Mrs Bell's Yorkshire blue, pea textures

Dauphinoise Potatoes

Thyme butter

Heritage Vegetables

Butter, herbs

Pan Gravy

Shallots, wild herbs

HOMEMADE DESSERTS

Single Estate Dark Chocolate

Coffee textures

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread

HALF TIME

Brownie of the Day

Rich dark bitter chocolate with salted caramel

Fresh and Compressed Fruit Plate

Pineapple, rock melon, kiwi, strawberries, dragon fruit, mango



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher – unpasteurised cow's milk cheese matured for between 14 and 24 months

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English Artisan Charcuterie

Cobble Lane Islington Round Beef – grass-fed English topside beef cured with balsamic vinegar, herbs and red wine

Dorset Air-dried Mutton – air-dried and beech wood smoked whole Dorset mutton leg cured with port, black pepper, rosemary and garlic

Scottish Venison – cured and oak smoked by hand and matured for 3 months

Chutney

Sweet apple

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

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



Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

MILLENNIUM SUITES ITALIAN CHEF'S TABLE MENU

ON ARRIVAL

SW6 Sushi and Sashimi Plate

Wasabi, soy sauce, pickled ginger

STARTERS

Beef Fillet Carpaccio – Smoked Sea Salt Crust

Courgette flowers, truffle textures

Wild Smoked Salmon

Mascarpone, leafy lemons, wild rocket, Sicilian lemon oil

Asparagus (V)

Burnt butter mayo, Pecorino cheese, dehydrated goat's cheese granola

MAINS

Slow Cooked Grass-fed Lamb Shoulder

Artichoke arancini, spinach, girolles, shallots

Corn-fed Chicken Breast

Truffle leg ballotine, spinach, girolles, shallots

Hand Rolled Linguine Vongole

Shellfish cream

Pea and Shallot Tortellini (V)

Gorgonzola, pea textures

Dauphinoise Potatoes

Thyme butter

Heritage Vegetables

Butter, herbs

Pan Gravy

Shallots, wild herbs

HOMEMADE DESSERTS

Single Estate Dark Chocolate

Espresso

Melon (Vegan)

Lychee, raspberry and mint salsa

SW6 Strawberry Cheesecake

Macerated strawberries, strawberry jam mascarpone, vanilla cream, pistachio shortbread

HALF TIME

Brownie of the Day

Rich dark bitter chocolate with salted caramel

Fresh and Compressed Fruit Plate

Pineapple, rock melon, kiwi, strawberries, dragon fruit, mango



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

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Dorset Air-dried Mutton – air-dried and beech wood smoked whole Dorset mutton leg cured with port, black pepper, rosemary and garlic

Scottish Venison – cured and oak smoked by hand and matured for 3 months

Chutney

Sweet apple

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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

MILLENNIUM SUITES PLATED MENU

ON ARRIVAL

SW6 Sushi Platter

Wasabi, soy sauce, pickled ginger

STARTERS

Sweetcorn Chowder

Norfolk crab, samphire, coconut milk, chillies, coriander

Green and White Asparagus (V)

Soft hen's egg, morel powder, goat's curd, girolles, hazelnut crumble, truffle infused English rapeseed oil

Suffolk Ham Hock Croquette

Coleman's English mustard sauce, homemade brown sauce, soft quail's egg, capers

English Dairy Farmed Goat's Cheese Panna Cotta (V)

Damson purée and jelly, ginger biscuit

MAIN COURSES

English Farm Assured Beef

Slow cooked blade fillet, rustic gnocchi, carrots, shiitake mushrooms, Jerusalem artichoke purée, beef jus

Farmed Pan-roasted Scottish Salmon

Buttermilk mashed potatoes, chorizo, peas, lettuce heart, broad beans, English rapeseed oil

Winter Pumpkin and Squash (Vegan)

Pumpkin arancini, roasted and puréed squash, baby winter leaves, coconut yoghurt

English Corn-fed Chicken Breast

Wild mushrooms, gnocchi, leeks, tarragon cream

HOMEMADE DESSERTS

Pear and Thyme Tarte Tatin

Vanilla cream, burnt caramel sauce, pear purée

Dark Chocolate and Coconut Tart (Vegan)

Raspberries, sea salted peanut brittle and popcorn, coconut yoghurt

Cheesecake

Strawberry jam mascarpone, cream, elderflower cordial macerated strawberries, pistachio shortbread

Melon (Vegan)

Lychee, raspberry and mint salsa

HALF TIME

Brownie of the Day

Rich dark bitter chocolate with salted caramel

Fresh and Compressed Fruit Plate

Pineapple, rock melon, kiwi, strawberries, dragon fruit, mango



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Hand Crafted British Dairy Cheese

Lincolnshire Poacher - unpasteurised cow's milk cheese matured for between 14 and 24 months

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Dorset Air-dried Mutton - air-dried and beech wood smoked whole Dorset mutton leg cured with port, black pepper, rosemary and garlic

Scottish Venison - cured and oak smoked by hand and matured for 3 months

Chutney

Sweet apple

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

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



Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs NEWCASTLE UNITED FC

SATURDAY 12TH JANUARY 2019

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 cheeses

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

Tuna Pasta 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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

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

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