

MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

VIALLI SUITE

CANAPÉS

Yellow Fin Tuna Ceviche

Caviar, Japanese radish pickle

Goat's Cheese

Red peppers and Thai asparagus in pastry

Welsh Lamb

Baba ganoush and beetroot chutney on toast

STARTERS

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

English Beef Fillet Carpaccio

Courgette flower, shaved Berkswell cheese, shaved truffle, truffle infused English rapeseed oil

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

English Corn-fed Chicken Breast

Shiitake mushrooms, spinach, gnocchi, leek, tarragon cream

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

Crème Brûlée

Lavender shortbread, honeycomb, raspberry compote, ripple cream

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Fish and Chips

London craft IPA battered cod loin cheeks, chip shop chips, hand cut tartare sauce, lemon, parsley

Hand Crafted British Dairy Cheese

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

EXECUTIVE CLUB

CANAPÉS – AVAILABLE UNTIL 7PM

Yellow Fin Tuna Ceviche

Caviar, Japanese radish pickle

Goat's Cheese

Red peppers and Thai asparagus in pastry

Welsh Lamb

Baba ganoush and beetroot chutney on toast

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

SW6 Executive Club Burger

21 day aged English beef burger, smoked Cheddar, red onion relish, pickled and pulled BBQ beef brisket, brioche, Maldon sea salted skin-on fries, kale slaw

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



OFFICIAL CATERING PARTNER



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Hand Crafted British Dairy Cheese

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Fruit and Veg

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Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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HARRIS SUITE

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



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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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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DRAKE SUITE

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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CANALETTOS

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



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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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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HOLLINS' SUITE

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



OFFICIAL CATERING PARTNER



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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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THURSDAY 24TH JANUARY 2019

TAMBLING SUITE

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki

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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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THURSDAY 24TH JANUARY 2019

TEA BAR

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumb

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki

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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

THE CHELSEA CLUB

STARTERS – AVAILABLE UNTIL 7PM

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

FULL TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki

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Chutney and Relish

Sweet apple, spiced pear

Bread and Biscuits

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Fruit and Veg

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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH 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

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

Tempura Battered Tofu (V)

Rice, classic sweet and sour sauce

London Craft Ale Battered Cod

Chip shop chips, pea purée, lemon

Buffalo Chicken Wings

Blue cheese mayonnaise, hot wing sauce

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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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

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, lovage pesto, artichoke crisps, lamb jus

Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

Tempura Battered Tofu (V)

Rice, classic sweet and sour sauce

London Craft Ale Battered Cod

Chip shop chips, pea purée, lemon

Buffalo Chicken Wings

Blue cheese mayonnaise, hot wing sauce

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Lamb Kofta

House tzatziki

Chickpea and Spinach Falafel (V)

House tzatziki



OFFICIAL CATERING PARTNER



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

Nespresso Coffee and Organic Tea Selection

Classic chocolate truffle

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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

Tiger Prawn Massaman Curry
Coconut rice, chillies, green onion, coriander, prawn crackers

Tempura Battered Tofu (V)
Rice, classic sweet and sour sauce

Buffalo Chicken Wings
Blue cheese mayonnaise, hot wing sauce

AUTHENTIC STATION – THE DOG HOUSE

American Street Cheese Dog
Classic smoked frank, sliced provolone cheese, brioche

London Street
Grilled Cumberland sausage, sliced provolone cheese, brioche

Meat Free (V)
London IPA poached Quorn frank, sliced provolone cheese, brioche

SW6 Chilli Con Carne
Slow cooked English beef mince in our red hot 5 chilli sauce

ITALIAN STREET

Ravioli (V)
Wild mushroom ravioli in a Gorgonzola cream with spinach and truffle

Meatballs
Classic beef meatballs with a hint of fennel pollen in a rich vine tomato and basil sauce

Sides
Skin-on potato wedges, cracked pepper, kale slaw, shaved and grated Parmesan

Sauces
Genovese pesto, Heinz ketchup, Hellman's mayonnaise, American mustards



OFFICIAL CATERING PARTNER



MATCHDAY MENU

DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart
Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)
Broken dark chocolate brownie, winter berries

Palm Sugar Cake
Roasted pineapple, chilli, mascarpone, coconut

POST MATCH - SW6 PIZZA PARLOUR

Chicken and Bacon
Thin and crispy base

Pepperoni Pizza
Stuffed crust

Cheese and Tomato Pizza (V)
Stuffed crust

Sides

Genovese pesto, dressed wild roccolla leaves, shaved and grated Parmesan

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MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

BONETTI SUITE

STARTERS

Traditional Oak Barrel Smoked Salmon

Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Argentinian Spiced Chicken

Fresh chillies, red onion, coriander, chimichurri dressing

Italian Spiced Prawns

Lemon oil, fresh basil

Tuna, Prosciutto di Parma and Rock Melon

Wild rocolla leaves, sun-touched tomato and oregano dressing

Green and White Asparagus (V)

Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

English Goat's Cheese and Sticky Winter Fig Tart (V)

Watercress mayo, pea shoots

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onion

London Baked Bread and Jalapeño Corn Bread

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

5 Hour Slow Roast English Lamb Leg

Mint sauce with white wine vinegar, redcurrant jelly

7 Hour Slow Roast English Beef Rib

English mustard, grain mustard, horseradish crème fraîche

Corn-fed Chicken Breast

Spinach, wild mushroom, tarragon cream

London Craft Ale Battered Cod

Chip shop chips, hand cut tartare sauce

Walnut and Gorgonzola Filled Gnocchi (V)

Gorgonzola cream, pea textures

Roast Potatoes (V)

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

Mashed Potatoes (V)

English dairy buttermilk

Cauliflower and Broccoli (V)

Mature and smoked Cheddar cheese sauce

Chantenay Carrots and Peas (V)

Mint butter

Ratatouille (V)

Aubergine, courgette, red onion and peppers in a rich vine tomato sauce

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 sauce

DESSERT TABLE

Classic Bramley Apple Crumble with Warming Winter Spices

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

BLONDIE V BROWNIE

Blondies

Salt and vinegar crisps
Raspberry

Brownies

Oreo and caramel
Crushed M&M's

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

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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 TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

CLARKE SUITE

STARTERS

Traditional Oak Barrel Smoked Salmon

Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Argentinian Spiced Chicken

Fresh chillies, red onion, coriander, chimichurri dressing

Italian Spiced Prawns

Lemon oil, fresh basil

Tuna, Prosciutto di Parma and Rock Melon

Wild rocolla leaves, sun-touched tomato and oregano dressing

Green and White Asparagus (V)

Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

English Goat's Cheese and Sticky Winter Fig Tart (V)

Watercress mayo, pea shoots

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onion

London Baked Bread and Jalapeño Corn Bread

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

5 Hour Slow Roast English Lamb Leg

Mint sauce with white wine vinegar, redcurrant jelly

7 Hour Slow Roast English Beef Rib

English mustard, grain mustard, horseradish crème fraîche

Corn-fed Chicken Breast

Spinach, wild mushroom, tarragon cream

London Craft Ale Battered Cod

Chip shop chips, hand cut tartare sauce

Walnut and Gorgonzola Filled Gnocchi (V)

Gorgonzola cream, pea textures

Roast Potatoes (V)

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

Mashed Potatoes (V)

English dairy buttermilk

Cauliflower and Broccoli (V)

Mature and smoked Cheddar cheese sauce

Chantenay Carrots and Peas (V)

Mint butter

Ratatouille (V)

Aubergine, courgette, red onion and peppers in a rich vine tomato sauce

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 sauce

DESSERT TABLE

Classic Bramley Apple Crumble with Warming Winter Spices

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

BLONDIE V BROWNIE

Blondies

Salt and vinegar crisps
Raspberry

Brownies

Oreo and caramel
Crushed M&M's

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

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

OSSIE'S SUITE

STARTERS

Traditional Oak Barrel Smoked Salmon

Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Argentinian Spiced Chicken

Fresh chillies, red onion, coriander, chimichurri dressing

Italian Spiced Prawns

Lemon oil, fresh basil

Tuna, Prosciutto di Parma and Rock Melon

Wild rocolla leaves, sun-touched tomato and oregano dressing

Green and White Asparagus (V)

Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

English Goat's Cheese and Sticky Winter Fig Tart (V)

Watercress mayo, pea shoots

Laverstoke Park Buffalo Mozzarella Pearls and Grilled Provençale Vegetables (V)

Lovage and purple basil pesto

Shell-on Crevettes

Classic Mary Rose

SALADS

Chelsea's Caesar

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onion

London Baked Bread and Jalapeño Corn Bread

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

5 Hour Slow Roast English Lamb Leg

Mint sauce with white wine vinegar, redcurrant jelly

7 Hour Slow Roast English Beef Rib

English mustard, grain mustard, horseradish crème fraîche

Corn-fed Chicken Breast

Spinach, wild mushroom, tarragon cream

London Craft Ale Battered Cod

Chip shop chips, hand cut tartare sauce

Walnut and Gorgonzola Filled Gnocchi (V)

Gorgonzola cream, pea textures

Roast Potatoes (V)

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

Mashed Potatoes (V)

English dairy buttermilk

Cauliflower and Broccoli (V)

Mature and smoked Cheddar cheese sauce

Chantenay Carrots and Peas (V)

Mint butter

Ratatouille (V)

Aubergine, courgette, red onion and peppers in a rich vine tomato sauce

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

DESSERT TABLE

Classic Bramley Apple Crumble with Warming Winter Spices

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

BLONDIE V BROWNIE

Blondies

Salt and vinegar crisps
Raspberry

Brownies

Oreo and caramel
Crushed M&M's

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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Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

CENTENARY HALL

STARTERS

Traditional Oak Barrel Smoked Salmon

Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Argentinian Spiced Chicken

Fresh chillies, red onion, coriander, chimichurri dressing

Italian Spiced Prawns

Lemon oil, fresh basil

Tuna, Prosciutto di Parma and Rock Melon

Wild rocolia leaves, sun-touched tomato and oregano dressing

Green and White Asparagus (V)

Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

English Goat's Cheese and Sticky Winter Fig Tart (V)

Watercress mayo, pea shoots

Homemade Soup (V)

Winter parsnip with Stilton

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onion

London Baked Bread and Jalapeño Corn Bread

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

5 Hour Slow Roast English Lamb Leg

Mint sauce with white wine vinegar, redcurrant jelly

7 Hour Slow Roast English Beef Rib

English mustard, grain mustard, horseradish crème fraîche

Corn-fed Chicken Breast

Spinach, wild mushroom, tarragon cream

London Craft Ale Battered Cod

Chip shop chips, hand cut tartare sauce

Walnut and Gorgonzola Filled Gnocchi (V)

Gorgonzola cream, pea textures

Roast Potatoes (V)

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

Mashed Potatoes (V)

English dairy buttermilk

Cauliflower and Broccoli (V)

Mature and smoked Cheddar cheese sauce

Chantenay Carrots and Peas (V)

Mint butter

Ratatouille (V)

Aubergine, courgette, red onion and peppers in a rich vine tomato sauce

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

AUTHENTIC STATION – THE DOG HOUSE

American Street Cheese Dog

Classic smoked frank, sliced provolone cheese, brioche

London Street

Grilled Cumberland sausage, sliced provolone cheese, brioche

Meat Free (V)

London IPA poached Quorn frank, sliced provolone cheese, brioche

SW6 Chilli Con Carne

Slow cooked English beef mince in our red hot 5 chilli sauce

Sides

Skin-on potato wedges, cracked pepper, kale slaw, shaved and grated Parmesan

Sauces

Heinz ketchup, Hellman's mayonnaise, American mustards



OFFICIAL CATERING PARTNER



MATCHDAY MENU

DESSERT TABLE

Classic Bramley Apple Crumble with Warming Winter Spices

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

Blondie V Brownie

Blondies

Salt and vinegar crisps
Raspberry

Brownies

Oreo and caramel
Crushed M&M's

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

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

CHAMPIONS' CLUB

STARTERS

Traditional Oak Barrel Smoked Salmon

Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Argentinian Spiced Chicken

Fresh chillies, red onion, coriander, chimichurri dressing

Italian Spiced Prawns

Lemon oil, fresh basil

Tuna, Prosciutto di Parma and Rock Melon

Wild rocolla leaves, sun-touched tomato and oregano dressing

Green and White Asparagus (V)

Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

English Goat's Cheese and Sticky Winter Fig Tart (V)

Watercress mayo, pea shoots

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onion

London Baked Bread and Jalapeño Corn Bread

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

5 Hour Slow Roast English Lamb Leg

Mint sauce with white wine vinegar, redcurrant jelly

7 Hour Slow Roast English Beef Rib

English mustard, grain mustard, horseradish crème fraîche

Corn-fed Chicken Breast

Spinach, wild mushroom, tarragon cream

London Craft Ale Battered Cod

Chip shop chips, hand cut tartare sauce

Walnut and Gorgonzola Filled Gnocchi (V)

Gorgonzola cream, pea textures

Roast Potatoes (V)

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

Mashed Potatoes (V)

English dairy buttermilk

Cauliflower and Broccoli (V)

Mature and smoked Cheddar cheese sauce

Chantenay Carrots and Peas (V)

Mint butter

Ratatouille (V)

Aubergine, courgette, red onion and peppers in a rich vine tomato sauce

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

AUTHENTIC STATION – THE DOG HOUSE

American Street Cheese Dog

Classic smoked frank, sliced provolone cheese, brioche

London Street

Grilled Cumberland sausage, sliced provolone cheese, brioche

Meat Free (V)

London IPA poached Quorn frank, sliced provolone cheese, brioche

SW6 Chilli Con Carne

Slow cooked English beef mince in our red hot 5 chilli sauce

Sides

Skin-on potato wedges, cracked pepper, kale slaw, shaved and grated Parmesan

Sauces

Heinz ketchup, Hellman's mayonnaise, American mustards



OFFICIAL CATERING PARTNER



MATCHDAY MENU

DESSERT TABLE

Classic Bramley Apple Crumble with Warming Winter Spices

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

BLONDIE V BROWNIE

Blondies

Salt and vinegar crisps
Raspberry

Brownies

Oreo and caramel
Crushed M&M's

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE

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Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

PRESS ROOM

STARTERS

Traditional Oak Barrel Smoked Salmon

Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Argentinian Spiced Chicken

Fresh chillies, red onion, coriander, chimichurri dressing

Italian Spiced Prawns

Lemon oil, fresh basil

Tuna, Prosciutto di Parma and Rock Melon

Wild rocolia leaves, sun-touched tomato and oregano dressing

Green and White Asparagus (V)

Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

English Goat's Cheese and Sticky Winter Fig Tart (V)

Watercress mayo, pea shoots

Homemade Soup (V)

Winter parsnip with Stilton

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive oil, fresh torn basil

House Pickled Vegetables (V)

Cucumber, red cabbage, beetroot, red onion

London Baked Bread and Jalapeño Corn Bread

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HOT TABLE

Lasagne

Slow cooked farm assured English beef in a rich tomato and oregano sauce, layered between sun-dried tomato pasta sheets and a smooth creamy Parmesan sauce

Walnut and Gorgonzola Filled Gnocchi (V)

Gorgonzola cream, pea textures

Garlic Bread (V)

Parmesan crusted

Shaved and Grated Parmesan

Basil pesto

DESSERT TABLE

Classic Bramley Apple Crumble with Warming Winter Spices

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

Blondie V Brownie

Blondies

Salt and vinegar crisps
Raspberry

Brownies

Oreo and caramel
Crushed M&M's

Fruit Compotes

Blueberry, strawberry, raspberry

Candy

Selection of classic sweet shop treats

Whipped Cream

Vanilla

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

SW6 LOUNGE

SALAD AND STARTER TABLE

Seafood

Smoked Scottish salmon, tiger prawns, potted smoked mackerel, classic seafood sauce, buttermilk blinis, lemon

House Roasted English Farm Assured Meats and British Artisan Charcuterie

Argentinian spiced roast chicken, beef sirloin, smoked duck breast, caramelised red onion relish

Vegetarian (V)

Laverstoke Park buffalo mozzarella pearls, roasted asparagus, Berkswell cheese, goat's cheese and sticky fig tart, watercress mayonnaise

Chelsea's Caesar

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive 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

Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

SW6 Executive Club Burger

21 day aged English beef burger, smoked Cheddar, red onion relish, pickled and pulled BBQ beef brisket, brioche



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHEFS TABLE

5 Hour Slow Roast English Lamb Leg

Mint sauce with white wine vinegar, redcurrant jelly

7 Hour Slow Roast English Beef Rib

English mustard, grain mustard, horseradish crème fraîche

Roast Potatoes (V)

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

Mashed Potatoes (V)

English dairy buttermilk

Cauliflower and Broccoli (V)

Mature and smoked Cheddar cheese sauce

Chantenay Carrots and Peas (V)

Mint butter

Ratatouille (V)

Aubergine, courgette, red onion and peppers in a rich vine tomato sauce

Homemade Yorkshire Puddings (V)

English mustard, herbs

Roasting Pan Gravy

Bovril

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

BLONDIE V BROWNIE CRATE

Blondie

Raspberry

Brownie

Oreo and caramel

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

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

Chutney and Relish

Sweet apple, spiced pear

Bread and Biscuits

Walnut bread, oat biscuits, cream crackers, water biscuits

Fruit and Veg

Fen 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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

CLUB BOX TRADITIONAL CHEF'S TABLE MENU

SALAD AND STARTER TABLE

Seafood

Smoked Scottish salmon, tiger prawns, potted smoked mackerel, classic seafood sauce, buttermilk blinis, lemon

House Roasted English Farm Assured Meats and British Artisan Charcuterie

Argentinian spiced roast chicken, beef sirloin, smoked duck breast, caramelised red onion relish

Vegetarian (V)

Laverstoke Park buffalo mozzarella pearls, roasted asparagus, Berkswell cheese, goat's cheese and sticky fig tart, watercress mayonnaise

Chelsea's Caesar

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive 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

FROM THE KITCHEN

Grass-fed Lamb Rump

Boulangère potatoes, spinach, carrots, broccoli, lamb jus

Atlantic Cod Fillet

Boulangère potatoes, spinach, carrots, broccoli, parsley sauce

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

DESSERTS

Classic Bramley Apple Crumble with Warming Winter Spices

Classic English custard, English dairy pouring cream

Fruit Salad

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



OFFICIAL CATERING PARTNER



MATCHDAY MENU

BLONDIE V BROWNIE CRATES

Blondie

Raspberry

Brownie

Oreo and caramel

Fruit Compotes

Blueberry

Candy

M&M's

Whipped Cream

Vanilla

HALF 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

FULL TIME

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

EAST CLUB BOX 3 MENU

SALAD AND STARTER TABLE

Seafood

Smoked Scottish salmon, tiger prawns, potted smoked mackerel, classic seafood sauce, buttermilk blinis, lemon

House Roasted English Farm Assured Meats and British Artisan Charcuterie

Argentinian spiced roast chicken, beef sirloin, smoked duck breast, caramelised red onion relish

Vegetarian (V)

Laverstoke Park buffalo mozzarella pearls, roasted asparagus, Berkswell cheese, goat's cheese and sticky fig tart, watercress mayonnaise

Chelsea's Caesar

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

Rustichella Pasta (V)

Cherry tomatoes, wild rocket, red onion, purple basil pesto

Red Quinoa (V)

Kale, barrel aged feta, cherry tomatoes, peppers, chipotle and lime dressing

Winter Roots and Kale Slaw (V)

Sour cream, Dijon mustard, thyme

Heritage Tomatoes (V)

Extra virgin olive 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

Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

SW6 Executive Club Burger

21 day aged English beef burger, smoked Cheddar, red onion relish, pickled and pulled BBQ beef brisket, brioche

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut



OFFICIAL CATERING PARTNER



MATCHDAY MENU

BLONDIE V BROWNIE CRATES

Blondie

Raspberry

Brownie

Oreo and caramel

Fruit Compotes

Blueberry

Candy

M&M's

Whipped Cream

Vanilla

HALF TIME

Hand Crafted British Dairy Cheese

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

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Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

CLUB BOX CURRY NIGHT CHEF'S TABLE MENU

SALAD AND STARTER TABLE

Seafood

Tandoor roasted 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 tomato chutney

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

Lamb Rogan Josh

Yoghurt and spice marinated and roasted English grass-fed lamb, onions and peppers in a classic rogan josh sauce

Massaman Prawn Curry

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

Meat Free Balti (V)

Marinated paneer, cauliflower, potatoes, onions, spinach and chickpeas in an authentic Balti curry sauce

Sides (V)

Coconut and sultana naan bread, saffron pilaf rice

DESSERTS

Pear and Saffron Crumble with Warming Indian Spices

Classic English custard, English dairy pouring cream

Fruit Salad

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

BLONDIE V BROWNIE CRATES

Blondie

Raspberry

Brownie

Oreo and caramel

Fruit Compotes

Blueberry

Candy

M&M's

Whipped Cream

Vanilla



OFFICIAL CATERING PARTNER



MATCHDAY MENU

HALF TIME

Hand Crafted British Dairy Cheese

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

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Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

SW6 Indian Platter (V)

Vegetable pakoras, classic onion bhajis, vegetable samosas, mint raita, lime pickle, roti bread, mango chutney

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

MILLENNIUM 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

Rump and shoulder

English Corn-fed Chicken

Breast and thigh

Stone Bass

Crab, samphire, heritage tomatoes, horseradish butter

Butter Baked Winter Pumpkin (V)

Yorkshire blue fritters, winter squash purée, foraged mushrooms, truffle flavours

Dauphinoise Potatoes

Thyme butter

Heritage Vegetables

Butter, herbs

Pan Gravy

Shallots, wild herbs

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Brownie of the Day

Oreo and caramel

Fresh, Macerated and Compressed Fruit Plate

Pineapple, rock melon, strawberries, kiwi, dragon fruit



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME – Hand Crafted British Dairy Cheese and Artisan Charcuterie

Hand Crafted British Dairy Cheese

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

Aylesbury Duck Breast – cured to a family secret recipe and matured for 4 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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

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, onions, courgettes 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, pakoras, garlic naan bread, saffron pilaf rice

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

HALF TIME

Brownie of the Day

Oreo and caramel

Fresh, Macerated and Compressed Fruit Plate

Pineapple, rock melon, strawberries, kiwi, dragon fruit



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME – Hand Crafted British Dairy Cheese and Artisan Charcuterie

Hand Crafted British Dairy Cheese

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

Bath Blue – a classic blue-veined cheese made from the milk of organic cows. Ripened for 8 to 10 weeks to give a creamy taste

Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

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

Aylesbury Duck Breast – cured to a family secret recipe and matured for 4 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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH JANUARY 2019

MILLENNIUM SUITES PLATED MENU

ON ARRIVAL

SW6 Sushi Platter

Wasabi, soy sauce, pickled ginger

STARTERS

Slow Smoked Scottish Salmon Maki Roll

Avocado, lemon mascarpone, cucumber, pickled ginger, soy sauce, wasabi mayonnaise, puffed black rice, baby coriander

Rajasthan Spiced English Winter Crop Carrot and Butterbean Soup (Vegan)

Spinach bhaji scraps, coconut yoghurt, coriander

Lancashire Duck Leg Terrine

Plum, brioche, apple salad, pistachio crumbs

English Beef Fillet Carpaccio

Courgette flower, shaved Berkswell cheese, shaved truffle, truffle infused English rapeseed oil

MAIN COURSES

Grass-fed Lamb Rump

Artichoke, girolles, minted peas, broad bean and Parmesan risotto, Lovage pesto, artichoke crisps, lamb jus

Monkfish and Tiger Prawn Massaman Curry

Coconut rice, chillies, green onion, coriander, prawn crackers

Winter Sprouting Vegetable Risotto (Vegan)

Paris brown mushrooms, roasted chestnuts, sage crisps, sage oil

English Corn-fed Chicken Breast

Shiitake mushrooms, spinach, gnocchi, leek, tarragon cream

HOMEMADE DESSERTS

Wild Blueberry and English Dairy Buttermilk Tart

Blueberries, mint pesto

Almond Milk Panna Cotta (Vegan)

Broken dark chocolate brownie, winter berries

Palm Sugar Cake

Roasted pineapple, chilli, mascarpone, coconut

Crème Brûlée

Lavender shortbread, honeycomb, raspberry compote, ripple cream

HALF TIME

Brownie of the Day

Oreo and caramel

Warm Baked Cookie of the Day

Double chocolate

Fresh, Macerated and Compressed Fruit Plate

Pineapple, rock melon, strawberries, kiwi, dragon fruit



OFFICIAL CATERING PARTNER



MATCHDAY MENU

FULL TIME – Hand Crafted British Dairy Cheese and Artisan Charcuterie

Cheese

Montgomery Cheddar – handmade, unpasteurised Somerset Cheddar, matured for 12 months and wrapped in muslin cloth on wooden shelves, this Cheddar boasts deep, rich nutty flavours

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Rosary Ash – an emerging herd goat's milk cheese, made at Chris and Clare Moody's small family-run dairy in the small village of Landford on the edge of the New Forest

Charcuterie

Smoked Scottish Venison – cured, 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

Aylesbury Duck Breast – cured to a family secret recipe and matured for 4 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

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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER



MATCHDAY MENU

CHELSEA FC vs TOTTENHAM HOTSPUR FC

THURSDAY 24TH 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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Chris Garrett, Executive Chef



OFFICIAL CATERING PARTNER

