MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

VIALLI SUITE

CANAPÉS
Yellowfin Tuna
Caviar, mooli
Mozzarella and Sun-touched Tomatoes (V)
Basil pesto, Parmesan biscuit
Duck Parfait
Rhubarb, ginger, sourdough

STARTERS
Cumbrian Fell Beef Fillet Carpaccio
Courgette flower, truffle
Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves
Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander
Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES
Cumbrian Fell Beef Fillet
Duck fat potatoes, horseradish crème fraîche, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding
Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil
Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle
Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce
Smashed Meringue
Berry ripple cream, hedgerow berries
Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn
Spiced Pineapple Carpaccio
Muscovado sponge cake, coconut cream

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping
Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
**FULL TIME**

Risotto Bowls
Wild mushroom, truffle mascarpone, Parmesan, truffle infused English rapeseed oil, Parmesan frico (V)
Prawn, pea, mint, lemon crème fraîche

Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

THE 1905 CLUB

CANAPÉS
Yellowfin Tuna
Caviar, mooli

Mozzarella and Sun-touched Tomatoes (V)
Basil pesto, Parmesan biscuit

Duck Parfait
Rhubarb, ginger, sourdough

STARTERS
Cumbrian Fell Beef Fillet Carpaccio
Courgette flower, truffle

Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES
Cumbrian Fell Beef Fillet
Duck fat potatoes, horseradish crème fraîche, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

Spiced Pineapple Carpaccio
Muscovado sponge cake, coconut cream
FULL TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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Chris Garrett, Executive Chef
EXECUTIVE CLUB

CANAPÉS – AVAILABLE UNTIL 1.20PM
Yellowfin Tuna
Caviar, mooli

Mozzarella and Sun-touched Tomatoes (V)
Basil pesto, Parmesan biscuit

Duck Parfait
Rhubarb, ginger, sourdough

STARTERS – AVAILABLE UNTIL 1.20PM
Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES
Cumbrian Fell Beef Fillet
Duck fat potatoes, horseradish crème fraîche, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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Chris Garrett, Executive Chef
HARRIS SUITE

STARTERS – AVAILABLE UNTIL 1.20PM

Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES

Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

HOMEMADE DESSERTS

Sticky Toffee Pudding
Caramalised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

HALF TIME

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

DRAKE SUITE

STARTERS – AVAILABLE UNTIL 1.20PM
Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES
Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramalised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

CANALETTOS

STARTERS – AVAILABLE UNTIL 1.20PM

Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES

Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

HOMEMADE DESSERTS

Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

HALF TIME

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

HOLLINS' SUITE

STARTERS – AVAILABLE UNTIL 1.20PM
Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES
Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

TAMBLING SUITE

MAIN COURSES
Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

THE TEA BAR

STARTERS – AVAILABLE UNTIL 1.20PM

Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES

Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

HOMEMADE DESSERTS

Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn
FULL TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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 milk chocolate truffle

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

Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

ZOLA SUITE

ON TABLES
Deli Board
Quail's scotch egg, ripped buffalo mozzarella cheese, Gordal olives, shaved prosciutto di Parma, chicken liver parfait, sun-touched tomatoes, torn basil, London baked sourdough toast

FROM THE KITCHEN
Outdoor Reared Suffolk Pork Fillet
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

SW6 5th Floor Burger
English beef pattie topped with slow cooked beef brisket in classic cola and BBQ sauce, Jack cheese and Russian dressing in brioche

London Craft IPA Battered Haddock
Chip shop chips, hand cut tartare sauce

Spinach and Potato Gnocchi (V)
Extra virgin olive oil, pine nuts, Parmesan

HOMEMADE DESSERTS
Panna Cotta
Hedgerow berries

Jenny's Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthen cow’s milk and matured for just 4 weeks

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

Nespresso Coffee and Organic Tea Selection
Classic milk chocolate truffle

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

WISE SUITE

ON TABLES
Deli Board
Quail’s scotch egg, ripped buffalo mozzarella cheese, Gordal olives, shaved prosciutto di Parma, chicken liver parfait, sun-touched tomatoes, torn basil, London baked sourdough toast

FROM THE KITCHEN
Outdoor Reared Suffolk Pork Fillet
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

SW6 5th Floor Burger
English beef pattie topped with slow cooked beef brisket in classic cola and BBQ sauce, Jack cheese and Russian dressing in brioche

London Craft IPA Battered Haddock
Chip shop chips, hand cut tartare sauce

Spinach and Potato Gnocchi (V)
Extra virgin olive oil, pine nuts, Parmesan

HOMEMADE DESSERTS
Panna Cotta
Hedgerow berries

Jenny’s Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

HALF TIME
Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping
FULL TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 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

Nespresso Coffee and Organic Tea Selection
Classic milk chocolate truffle

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 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
SW6 Burger
English beef pattie topped with slow cooked beef brisket in classic cola and BBQ sauce, Jack cheese and Russian dressing in brioche

Spinach and Potato Gnocchi (V)
Extra virgin olive oil, pine nuts, Parmesan

Buttermilk Chicken
Wing sauce, celery, blue cheese mayo

AUTHENTIC STATION – MAC ‘N’ CHEESE
Classic Elbow Pasta in Our Famous SW6 Smoked Cheddar and Mozzarella Cheese Sauce
Smoked beef frank, jalapeños, salami, sun-dried tomatoes, mascarpone cream cheese

Classic Elbow Pasta in Our Famous SW6 Smoked Cheddar and Mozzarella Cheese Sauce (V)
Wild mushrooms, smoked garlic, thyme, red onion confit, Stilton

Sides
Dressed crisp salad leaves, house slaw, crispy shallots, pork scratchings

AUTHENTIC STATION – MIDDLE EASTERN
Chicken Skewers
Pomegranate molasses, sumac, garlic, chilli, lemon

Spinach, Onion and Chickpea Falafel (V)
Pitta breadcrumbs

Skin-on potatoes
Roasted in garlic oil with burnt lemon

Turkish Bulgur Salad
Fresh herbs, chillies

Pitta Bread
Humus

Sauces
Heinz mayo, tomato ketchup, mustards, tzatziki
MATCHDAY MENU

HOMEMADE DESSERTS
Panna Cotta
Hedgerow berries

Jenny's Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

POST MATCH
Stuffed Crust Pizza
Pepperoni
Cheese and tomato (V)
Chicken and bacon

Sides and Sauces
Skinny fries, Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

THE MUSEUM

ON ARRIVAL
Mini Muffins (V)
Chocolate, blueberry, lemon and poppy seed

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

SW6 Burger
English beef pattie topped with slow cooked beef brisket in classic cola and BBQ sauce, Jack cheese and Russian dressing in brioche

Spinach and Potato Gnocchi (V)
Extra virgin olive oil, pine nuts, Parmesan

Buttermilk Chicken
Wing sauce, celery, blue cheese mayo

AUTHENTIC STATION – MAC ‘N’ CHEESE

Classic Elbow Pasta in Our Famous SW6 Smoked Cheddar and Mozzarella Cheese Sauce
Smoked beef frank, jalapeños, salami, sun-dried tomatoes, mascarpone cream cheese

Classic Elbow Pasta in Our Famous SW6 Smoked Cheddar and Mozzarella Cheese Sauce (V)
Wild mushrooms, smoked garlic, thyme, red onion confit, Stilton

Sides
Dressed crisp salad leaves, house slaw, crispy shallots, pork scratchings

AUTHENTIC STATION – MIDDLE EASTERN

Chicken Skewers
Pomegranate molasses, sumac, garlic, chilli, lemon

Spinach, Onion and Chickpea Falafel (V)
Pitta breadcrumbs

Skin-on potato
Roasted in garlic oil with burnt lemon

Turkish Bulgur Salad
Fresh herbs, chillies

Pitta Bread
Humus

Sauces
Heinz mayo, tomato ketchup, mustards, tzatziki
HOMEMADE DESSERTS
Panna Cotta
Hedgerow berries

Jenny’s Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

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Chris Garrett, Executive Chef
CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

BONETTI SUITE

STARTERS
Traditional Oak Barrel Smoked Salmon
Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Soy, Ginger and Honey Roast English Beef Sirloin
Wasabi mayo, crisp Japanese vegetables, crackers

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman's Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston pickle

Green and White Asparagus (V)
Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

Saffron Roasted Cauliflower, Sun-dried Tomato and Manchego Cheese Tart (V)
Blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

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

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potatoes
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Maple Syrup, Honey and Brown Sugar Baked Bacon Loin
Parsley sauce

5 Hour Slow Roast English Lamb Leg
Mint sauce with white wine vinegar, redcurrant jelly

Chicken and Mushroom Pie
Tender roast English chicken, baby onions, Portobello and wild mushrooms in a rich gravy, encased in shortcrust pastry

Breaded Cod – Parmesan and Rosemary Crumb
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

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Root Mash (V)
Buttered carrots, swedes, turnips

Cauliflower Cheese (V)
Mature Cheddar cheese sauce, sourdough breadcrumb

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

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
Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce, English dairy cream

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

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

PICK ‘N’ MIX
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauces
Chocolate, fudge, raspberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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)
Roast vine tomato and basil pesto

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

FULL TIME
The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

CLARKE SUITE

STARTERS
Traditional Oak Barrel Smoked Salmon
Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Soy, Ginger and Honey Roast English Beef Sirloin
Wasabi mayo, crisp Japanese vegetables, crackers

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman’s Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston pickle

Green and White Asparagus (V)
Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

Saffron Roasted Cauliflower, Sun-dried Tomato and Manchego Cheese Tart (V)
Blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potatoes
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Maple Syrup, Honey and Brown Sugar Baked Bacon Loin
Parsley sauce

5 Hour Slow Roast English Lamb Leg
Mint sauce with white wine vinegar, redcurrant jelly

Chicken and Mushroom Pie
Tender roast English chicken, baby onions, Portobello and wild mushrooms in a rich gravy, encased in shortcrust pastry

Breaded Cod – Parmesan and Rosemary Crumb
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

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Root Mash (V)
Buttered carrots, swedes, turnips

Cauliflower Cheese (V)
Mature Cheddar cheese sauce, sourdough breadcrumb

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

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
Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce, English dairy cream

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

Jude’s Ice Cream
Tubs of English dairy vanilla and chocolate ice cream
PICK 'N' MIX
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauces
Chocolate, fudge, raspberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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)
Roast vine tomato and basil pesto

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

FULL TIME
The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

OSSIE’S SUITE

STARTERS
Traditional Oak Barrel Smoked Salmon
Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Soy, Ginger and Honey Roast English Beef Sirloin
Wasabi mayo, crisp Japanese vegetables, crackers

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman’s Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston pickle

Crevettes
Classic seafood cocktail sauce

Green and White Asparagus (V)
Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

Saffron Roasted Cauliflower, Sun-dried Tomato and Manchego Cheese Tart (V)
Blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potatoes
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Maple Syrup, Honey and Brown Sugar Baked Bacon Loin
Parsley sauce

5 Hour Slow Roast English Beef Ribeye
Horseradish, mustards

Chicken and Mushroom Pie
Tender roast English chicken, baby onions, Portobello and wild mushrooms in a rich gravy, encased in shortcrust pastry

Breaded Cod – Parmesan and Rosemary Crumb
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

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Root Mash (V)
Buttered carrots, swedes, turnips

Cauliflower Cheese (V)
Mature Cheddar cheese sauce, sourdough breadcrumb

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

Homemade Yorkshire Puddings (V)
English mustard, herbs

Roasting Pan Gravy
Bovril

DESSERT TABLE
Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce, English dairy cream

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

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

PICK 'N' MIX
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauces
Chocolate, fudge, raspberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Sweets and Treats
Classic sweet shop candy

Hand Crafted British Dairy Cheese

Cheese
• Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
• Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
• Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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)
Roast vine tomato and basil pesto

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

Full Time
The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

SW6 LOUNGE

STARTERS
Seafood
Hot smoked peppered mackerel, traditional smoked salmon, crab claws, horseradish spiked crème fraîche, lemon

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman’s Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston Pickle

Vegetarian Board (V)
Saffron roasted cauliflower, sun-dried tomato and Manchego cheese tart, green and white asparagus, truffle, shaved Parmesan cheese, blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

SALADS

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potato
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
SUNDAY CARVERY
Maple Syrup, Honey and Brown Sugar Baked Bacon Loin
Parsley sauce

5 Hour Slow Roast English Lamb Leg
Mint sauce with white wine vinegar, redcurrant jelly

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

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Root Mash (V)
Buttered carrots, swedes, turnips

Cauliflower Cheese (V)
Mature Cheddar cheese sauce, sourdough breadcrumb

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

Homemade Yorkshire Puddings (V)
English mustard, herbs

Roasting Pan Gravy
Bovril

FROM THE KITCHEN
Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

SW6 Lounge Burger
English beef pattie topped with slow cooked beef brisket in classic cola and BBQ sauce, Jack cheese and Russian dressing in brioche

Spinach and Potato Gnocchi (V)
Extra virgin olive oil, pine nuts, Parmesan

DESSERTS
Panna Cotta
Hedgerow berries

Jenny’s Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb
**PICK ‘N’ MIX CRATE**
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauce
Chocolate

Fruit Compote
Raspberry

Candy
Marshmallows

Whipped Cream
Vanilla

**HAND CRAFTED BRITISH DAIRY CHEESE**
Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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, Tyrrell’s root vegetable crisps

The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

CENTENARY HALL

STARTERS
Traditional Oak Barrel Smoked Salmon
Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Soy, Ginger and Honey Roast English Beef Sirloin
Wasabi mayo, crisp Japanese vegetables, crackers

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman’s Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston pickle

Green and White Asparagus (V)
Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

Saffron Roasted Cauliflower, Sun-dried Tomato and Manchego Cheese Tart (V)
Blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

Homemade Soup (V)
Roast vine tomato and basil pesto

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potato
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
AUTHENTIC STATION – MIDDLE EASTERN

Lamb Tagine
Spiced lamb, apricots, cashew nuts, tomato

Chicken Skewer
Pomegranate molasses, sumac, garlic, chilli, lemon

Spinach, Onion and Chickpea Falafel (V)
Pitta breadcrumbs

Skin-on Potatoes
Roasted in garlic oil with burnt lemon

Turkish Bulgur Salad
Fresh herbs, chillies

Pitta Bread
Humus

Sauces
Heinz mayonnaise and tomato ketchup, mustards, tzatziki

HOT TABLE

Maple Syrup, Honey and Brown Sugar Baked Bacon Loin
Parsley sauce

5 Hour Slow Roast English Lamb Leg
Mint sauce with white wine vinegar, redcurrant jelly

Chicken and Mushroom Pie
Tender roast English chicken, baby onions, Portobello and wild mushrooms in a rich gravy, encased in shortcrust pastry

Breaded Cod – Parmesan and Rosemary Crumb
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

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Root Mash (V)
Buttered carrots, swedes, turnips

Cauliflower Cheese (V)
Mature Cheddar cheese sauce, sourdough breadcrumb

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

Homemade Yorkshire Puddings (V)
English mustard, herbs

Roasting Pan Gravy
Bovril
DESSERT TABLE
Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce, English dairy cream

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

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

PICK ‘N’ MIX
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauces
Chocolate, fudge, raspberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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, Tyrell’s root vegetable crisps

The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

THE CHAMPIONS’ CLUB

STARTERS
Traditional Oak Barrel Smoked Salmon
Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Soy, Ginger and Honey Roast English Beef Sirloin
Wasabi mayo, crisp Japanese vegetables, crackers

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman’s Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston pickle

Green and White Asparagus (V)
Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

Saffron Roasted Cauliflower, Sun-dried Tomato and Manchego Cheese Tart (V)
Blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potato
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
AUTHENTIC STATION – MIDDLE EASTERN
Lamb Tagine
Spiced lamb, apricots, cashew nuts, tomato

Chicken Skewer
Pomegranate molasses, sumac, garlic, chilli, lemon

Spinach, Onion and Chickpea Falafel (V)
Pitta breadcrumbs

Skin-on Potatoes
Roasted in garlic oil with burnt lemon

Turkish Bulgur Salad
Fresh herbs, chillies

Pitta Bread
Humus

Sauces
Heinz mayonnaise and tomato ketchup, mustards, tzatziki

HOT TABLE
Maple Syrup, Honey and Brown Sugar Baked Bacon Loin
Parsley sauce

5 Hour Slow Roast English Lamb Leg
Mint sauce with white wine vinegar, redcurrant jelly

Chicken and Mushroom Pie
Tender roast English chicken, baby onions, Portobello and wild mushrooms in a rich gravy, encased in shortcrust pastry

Breaded Cod – Parmesan and Rosemary Crumb
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

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Root Mash (V)
Buttered carrots, swedes, turnips

Cauliflower Cheese (V)
Mature Cheddar cheese sauce, sourdough breadcrumb

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

Homemade Yorkshire Puddings (V)
English mustard, herbs

Roasting Pan Gravy
Bovril
**DESSERT TABLE**
Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce, English dairy cream

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

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

**PICK ‘N’ MIX**
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauces
Chocolate, fudge, raspberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

**HAND CRAFTED BRITISH DAIRY CHEESE**

Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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)
Roast vine tomato and basil pesto

Deli Style Wraps, Mini Rolls and Sandwiches
A selection of freshly cut handmade sandwiches, Tyrrell’s root vegetable crisps
FULL TIME
The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
PRESS ROOM

STARTERS
Traditional Oak Barrel Smoked Salmon
Buttermilk blinis, watercress, lemon, maple syrup, dill and grain mustard sauce

Soy, Ginger and Honey Roast English Beef Sirloin
Wasabi mayo, crisp Japanese vegetables, crackers

Italian Spiced Prawns
Lemon oil, fresh basil

SW6 Ploughman’s Board – Pork Pie, Chicken Curry Scotch Egg, Sausage Roll, Cheddar
Pickled onions, English apple, Branston pickle

Green and White Asparagus (V)
Truffle, shaved Parmesan, burnt butter mayonnaise, pea shoots

Saffron Roasted Cauliflower, Sun-dried Tomato and Manchego Cheese Tart (V)
Blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

Homemade Soup (V)
Roast vine tomato and basil pesto

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

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

New Season Potato
Dill pickle, chives, mustard

London Baked Bread, Cornbread and Jalapeño Tin Loaf
English butter, flavoured oils, extra virgin olive oil, balsamic vinegar
HOT TABLE
Chicken and Mushroom Pie
Tender roast English chicken, baby onions, Portobello and wild mushrooms in a rich gravy, encased in shortcrust pastry

Walnut and Gorgonzola Filled Gnocchi (V)
Gorgonzola cream, pea textures

English New Season Potatoes (V)
Salted English butter, chervil, mint, parsley

Seasonal Greens with Walnut Butter (V)
Young tender broccoli, kale, leeks, peas, sprouts

DESSERT TABLE
Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce, English dairy cream

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

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

PICK ’N’ MIX
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake
Raspberry Meringue

Sauces
Chocolate, fudge, raspberry, strawberry, maple syrup

Fruit Compotes
Blueberry, strawberry, raspberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

HAND CRAFTED BRITISH DAIRY CHEESE
Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney, spicy pear relish

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, Tyrrell’s root vegetable crisps

The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
SALAD AND STARTER TABLE

Seafood
Hot smoked peppered mackerel, traditional smoked salmon, crab claws, horseradish spiked crème fraîche, lemon

Tiger Prawns
Lemon and lime skins

Vegetarian Board (V)
Saffron roasted cauliflower, sun-dried tomato and Manchego cheese tart, green and white asparagus, truffle, shaved Parmesan cheese, blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

British Artisan Charcuterie and House Roast Meat
Air-dried Suffolk venison, London smoked mutton, 21 day aged beef sirloin, classic aioli

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

House Pickled Vegetable (V)
Cucumber

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

MAIN COURSES

Roast English Lamb
Duck fat potatoes, honey glazed roots, young broccoli, pan gravy

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

Cod
Boulangerie potatoes, vine cherry tomatoes, spinach, young broccoli, parsley sauce

DESSERTS

Bramley Apple and Hedgerow Berry Crumble
Classic custard sauce

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

PICK ‘N’ MIX CRATE
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake

Sauce
Chocolate

Fruit Compote
Blueberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

HALF TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney

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
The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
EAST CLUB BOX 3 MENU

SALAD AND STARTER TABLE

Seafood
Hot smoked peppered mackerel, traditional smoked salmon, crab claws, horseradish spiked crème fraîche, lemon

Tiger Prawns
Lemon and lime skins

Vegetarian Board (V)
Saffron roasted cauliflower, sun-dried tomato and Manchego cheese tart, green and white asparagus, truffle, shaved Parmesan cheese, blistered vine cherry tomatoes, watercress, sun-dried tomato and oregano mayonnaise

British Artisan Charcuterie and House Roast Meat
Air-dried Suffolk venison, London smoked mutton, 21 day aged beef sirloin, classic aioli

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

Red Quinoa (V)
Kale, barrel aged feta, cherry tomatoes, wood-fired peppers, lime dressing

Rustichella Pasta (V)
Cherry tomatoes, baby leaf spinach, red onion, lovage pesto

Allotment Root Slaw – Carrot, Celeriac, Mooli, Savoy Cabbage, Brown Onion (V)
Crème fraîche

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

House Pickled Vegetable (V)
Cucumber

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

BOWLS FROM THE KITCHEN

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

SW6 Executive Club Burger
English beef pattie topped with slow cooked beef brisket in classic cola and BBQ sauce, Jack cheese and Russian dressing in brioche

Spinach and Potato Gnocchi (V)
Extra virgin olive oil, pine nuts, Parmesan
HOMEMADE DESSERTS
Panna Cotta
Hedgerow berries

Jenny’s Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

PICK ‘N’ MIX CRATE
Strawberry and Vanilla Opera
Red Velvet Cookies
Broken SW6 Chocolate Fudge Cake

Sauce
Chocolate

Fruit Compote
Blueberry

Sweets and Treats
Classic sweet shop candy

Whipped Cream
Vanilla

HALF TIME
Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney

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

The Chelsea Pie
Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

Lamb Pie
Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

Parsnip, Beetroot and Stilton Hot Pot Pie (V)
Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

Heinz tomato sauce, HP brown sauce, Heinz mayonnaise

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

CLUB BOX FRENCH CHEF’S TABLE MENU

SALAD AND STARTER TABLE

Seafood
Tiger prawns, crevettes, tuna, lemon dressing

British Artisan Charcuterie
Air-dried Suffolk venison, London smoked mutton, salt-cured Dorset beef, smoked garlic aioli

Vegetarian (V)
Laverstoke Park buffalo mozzarella pearls, roast vine cherry tomatoes, grilled artichokes, spinach and vine cherry tomato muffins, sun-dried tomato mayonnaise

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

Parisienne Salad
Saffron roasted potatoes, green beans, olives, tomatoes, red onion, herbs

Potato Salad
Roquefort, burnt pear, watercress

Kale Slaw (V)
Dijon mustard

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

House Pickled Vegetable of the Day (V)
Cucumber

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

MAIN COURSES

Confit Duck Leg
Duck fat potatoes, sticky red cabbage, green beans, peppercorn sauce

Cod
Saffron potatoes, green beans, broccoli, bouillabaisse sauce

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

DESSERTS

Crêpe Suzette
Sweet orange liquor syrup

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

**PICK ‘N’ MIX CRATE**
- Strawberry and Vanilla Opera
- Red Velvet Cookies
- Broken SW6 Chocolate Fudge Cake

**Sauce**
- Chocolate

**Fruit Compote**
- Blueberry

**Sweets and Treats**
- Classic sweet shop candy

**Whipped Cream**
- Vanilla

**HALF TIME**

**Hand Crafted British Dairy Cheese**
- Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
- Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
- Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

**Chutney and Relish**
- Sweet apple chutney

**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**

**The Chelsea Pie**
- Slow cooked and pulled English beef shin, celery, silver skin onions and Stilton cheese in a London craft IPA and Bovril enriched gravy

**Lamb Pie**
- Slow cooked English lamb shoulder with heritage root vegetables and pearl barley in an English tea gravy with a thyme butter glazed potato topping

**Parsnip, Beetroot and Stilton Hot Pot Pie (V)**
- Roasted parsnip, baby onions, red beets and Stilton with a thyme butter glazed potato topping

**Heinz tomato sauce, HP brown sauce, Heinz mayonnaise**

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Chris Garrett, Executive Chef
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

MILLENIUM SUITES TRADITIONAL CHEF'S TABLE MENU

ON ARRIVAL
SW6 Sushi, Maki and Nigiri
Wasabi, Kikkoman’s soy sauce, pickled ginger

STARTERS
Suffolk Estate Venison 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 Cumbrian Fell Beef
Wild mushroom, spinach, English dairy crème fraîche, Yorkshire pudding roulade

English Corn-fed Chicken Breast
Thigh meat ballotine

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

Late Winter Pumpkin (V)
Mrs Bell’s Yorkshire blue cheese, wild mushrooms, chestnuts

Duck Fat Potatoes
Thyme

Heritage Vegetables
Butter, herbs

Pan Gravy
Shallots, wild herbs

HOMEMADE DESSERTS
Panna Cotta
Hedgerow berries

Jenny’s Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

HALF TIME
SW6 Brownie of the Day
Single Estate dark chocolate

Fresh and Compressed Fruit Plate
Pineapple, rock melon, strawberries, kiwi, dragon fruit
FULL TIME
Charcuterie
Cobble Lane Islington Round Beef – grass-fed English topside beef cured with balsamic vinegar, herbs and red wine
Dorset Air-dried Mutton – garlic air-dried and beech wood smoked whole Dorset mutton leg cured with port, black pepper and rosemary
Black Combe Ham – hand rubbed and spiced, then smoked over oak for 5 hours before being left to dry naturally for 6 months

Hand Crafted British Dairy Cheese
Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
Classic Blue Stilton – Made with pasteurised cow’s milk in Leicestershire and aged for a minimum of 9 weeks
Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney

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
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

MILLENNIUM SUITES FRENCH CHEF’S TABLE MENU

ON ARRIVAL
SW6 Sushi, Maki and Nigiri
Wasabi, Kikkoman’s soy sauce, pickled ginger

STARTERS
Rare Venison
Roquefort, walnuts

Prawns and Lobster
Lemon, dill

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

MAINS
Beef
Wild mushroom, spinach, cream cheese crêpe

Corn-fed Chicken
Thigh ballotine

Moules Marinière
Chablis, cream, shallots, parsley

Twice Baked Soufflé (V)
Goat’s cheese, spinach

Dauphinoise Potatoes
Thyme butter

Heritage Vegetables
Butter, herbs

Pan Gravy
Shallots, wild herbs

HOMEMADE DESSERTS
Crème Brûlée
Raspberries

Jenny’s Dark Chocolate Brownie
Lime and lemon curds, marshmallows

White Chocolate and Raspberry Cheesecake
Raspberry crumb

HALF TIME
SW6 Brownie of the Day
Single Estate dark chocolate

Fresh and Compressed Fruit Plate
Pineapple, rock melon, strawberries, kiwi, dragon fruit
FULL TIME
Charcuterie
Cobble Lane Islington Round Beef – grass-fed English topside beef cured with balsamic vinegar, herbs and red wine
Dorset Air-dried Mutton – garlic air-dried and beech wood smoked whole Dorset mutton leg cured with port, black pepper and rosemary
Black Combe Ham – hand rubbed and spiced, then smoked over oak for 5 hours before being left to dry naturally for 6 months

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Butler’s Secret Mature Cheddar – made using only Lancashire cow’s milk and aged for a minimum of 14 months
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney

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
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 2019

MILLENNIUM SUITES PLATED MENU

ON ARRIVAL
SW6 Sushi, Maki and Nigiri
Wasabi, Kikkoman’s soy sauce, pickled ginger

STARTERS
Cumbrian Fell Beef Fillet Carpaccio
Courgette flower, truffle

Oak Smoked Salmon
Lemon mascarpone, Sicilian lemon oil, dressed watercress and wild rocket leaves

Sweetcorn Chowder (V)
Thai spices, coconut, chilli, coriander

Prosciutto di Parma
Asparagus, soft hen’s egg, chive hollandaise, English rapeseed oil

MAIN COURSES
Cumbrian Fell Beef Fillet
Duck fat potatoes, horseradish crème fraîche, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

Bass
Mussels, samphire, heritage tomatoes, horseradish butter sauce, tarragon oil

Wild Mushroom Ravioli (V)
Kale, celeriac textures, truffle, Parmesan, morel powder, truffle infused English rapeseed oil, shaved truffle

Outdoor Reared Suffolk Pork Loin
Duck fat potatoes, apple sauce, crackling, honey glazed roots, young broccoli, pan gravy, Yorkshire pudding

HOMEMADE DESSERTS
Sticky Toffee Pudding
Caramelised banana, banana cream, butterscotch sauce

Smashed Meringue
Berry ripple cream, hedgerow berries

Chocolate and Coconut Tart
Raspberries, salted peanut brittle, cream, popcorn

Spiced Pineapple Carpaccio
Muscovado sponge cake, coconut cream

HALF TIME
SW6 Brownie of the Day
Single Estate dark chocolate

Fresh and Compressed Fruit Plate
Pineapple, rock melon, strawberries, kiwi, dragon fruit
**FULL TIME**

Charcuterie
Cobble Lane Islington Round Beef – grass-fed English topside beef cured with balsamic vinegar, herbs and red wine
Dorset Air-dried Mutton – garlic air-dried and beech wood smoked whole Dorset mutton leg cured with port, black pepper and rosemary
Black Combe Ham – hand rubbed and spiced, then smoked over oak for 5 hours before being left to dry naturally for 6 months

Hand Crafted British Dairy Cheese
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Cenarth Brie – rich and smooth brie, only ever made using full fat pasteurised Carmarthenshire cow’s milk and matured for just 4 weeks

Chutney and Relish
Sweet apple chutney

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
MATCHDAY MENU

CHELSEA FC vs WOLVERHAMPTON WANDERERS FC
SUNDAY 10TH MARCH 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 cheese

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

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

SIDES

Skin-on Fries
Maldon sea salt

New Season English Potatoes
Unsalted English butter, herbs

Garden Peas
Fresh mint

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

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

Chocolate Brownie
Chocolate sauce, whipped cream

Fruit Salad
Pineapple, strawberries, apple, kiwi, melon

Bakewell Slice
Raspberry compote, whipped cream

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

Chris Garrett, Executive Chef