

WORCESTER RUGBY FOOTBALL CLUB

Catering Menus



BREAKFAST MINIMUM NUMBERS OF 15 REQUIRED PER ITEM

Breakfast Roll - Prime Local Butchers Sausage or Smoked Back Bacon on Brioche Bap £4.50inc VAT

Breakfast Burrito – Sausage, Bacon, Hash Brown, Cheese, Siracha Sauce £5.50 inc VAT

Roast Field Mushroom With Grilled Halloumi On Brioche £4.50inc VAT

Mini Danish Pastry Selection \pounds 1.95 inc VAT

Fresh Fruit £1.50 inc VAT

Power Breakfast – Yoghurt & Granola Pots, Fresh Fruit Platter & Muffin Selection £5.50inc VAT

Full English Breakfast – Butchers Sausage, Smoked Back Bacon, Scrambled Egg, Baked Beans, Hash Brown, Sauté Mushrooms

12.50 inc VAT







SANDWICH LUNCH MENUS MINIMUM NUMBERS OF 10 REQUIRED

CLASSIC PLATTER £4.50 PER PERSON INC VAT

Made with a selection of six rounds of classic

sandwich fillings and served with Kettle or Tortilla Crisps

Gammon Ham & Coleslaw Roast Chicken Salad Tuna Mayo & Cucumber Bacon, Lettuce and Tomato, & Mayo Egg Mayonnaise Cheese Ploughman's with Pickle

Vegan and Gluten Free Options available upon request



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SANDWICH LUNCH MENUS

MINIMUM NUMBER OF 10 REQUIRED

PREMIUM PLATTER £5.50 PER PERSON INC VAT

Premium Sandwich Fillings On Artisan Rolls, Served With Kettle Or Tortilla Crisps

Mozzarella, Mediterranean Pepper &

Pesto Genovese with Rocket

Goats Cheese, Tomato And Lettuce

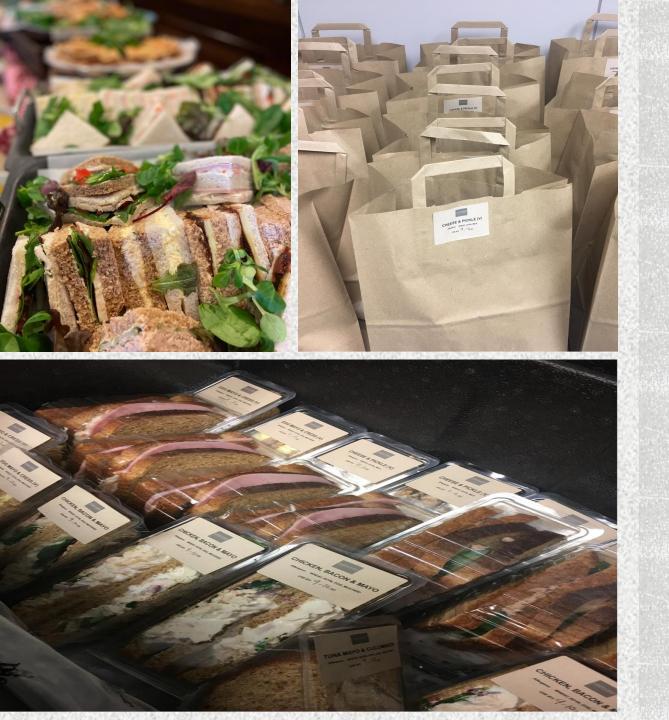
Chicken, Black Pepper Cheddar, Lettuce & Mayo

Prawn with Cocktail Sauce and Crispy Lettuce

Smoked Salmon, Rocket, Mustard & Dill Dressing

Roast Beef, Horseradish & Tomato

Vegan and Gluten Free Options available upon request



INDIVIDUAL SANDWICH BAG LUNCH

Minimum order required of 10 bags Choose your sandwich fillings from the below: Ham & Coleslaw, Chicken Salad, Egg Mayonnaise, Tuna Mayo & Cucumber, Bacon lettuce & Tomato Cheese & Sweet Pickle, Vegan Cheese & Pickle

All Sandwiches are prepared daily Gluten Free Sandwiches Available Upon Request

Sandwich Bag1 £8.50 per person inc VAT Sandwich, Walkers Crisps, Piece of Fruit, Can of Soft Drink

Sandwich Bag 2

£9.50 per person inc VAT Sandwich, Walkers Crisps, Piece of Fruit, Chocolate Bar, Can of Soft Drink

Sandwich Bag 3 £8.50 per person inc VAT Sandwich, Walkers Crisps, Piece Of Fruit, Muffin, Chocolate Bar, Can of Soft Drink



COLD FINGER BUFFET MINIMUM NUMBER OF 10 REQUIRED

Selection of freshly prepared sandwiches

Kettle Chips

Locally produced butchers sausage roll

Butchers Scotch Egg

Quiche Selection

Piccalilli

£12.50 inc VAT per person



COLD FORK BUFFET MINIMUM NUMBER OF 30 REQUIRED

Roasted salmon with crème fraiche Charcuterie platter Smoked salmon with pickled cucumber Cheese and onion quiche Handmade Pork pie

Crudité pots with red pepper hummus

Rare roast beef with mustard mayonnaise

Classic prawn cocktail

Roasted Wiltshire ham

New potato salad with chive sour cream

Chopped salad with herb croutons and a mustard dressing

Caesar salad

Mixed dressed leaves

Penne pasta, grilled artichokes, feta and a lemon basil dressing

£23.50 per person inc VAT



HOT FORK BUFFET MINIMUM NUMBER OF 20 REQUIRED

LASAGNE AL FORNO

Layers of pasta with Bolognese and béchamel sauce, baked in the oven

VEGETARIAN LASAGNE AL FORNO (V, VE)

Layers of pasta with roasted vegetables and vegan béchamel sauce, baked in the oven

> Served With Tomato & Mozzarella Mixed Salad Traditional Garlic Bread

$\pounds14.50$ per person inc VAT



HOT FORK BUFFET MINIMUM NUMBER OF 20 REQUIRED

LOCAL BUTCHER STEAK & ALE PIE Tender beef chunks cooked in local ale with a puff pastry crust

VEGETARIAN BUTTERNUT SQUASH, SWEET POTATO AND GOATS CHEESE PIE (V) With buttery golden pastry and a melt in your mouth filling

> Served With Buttery Mashed Potato Seasonal Vegetables

£14.50 per person inc VAT





CHINESE CHICKEN SPECIAL CURRY TRADITIONAL CHINESE RECIPE WITH ONIONS, PEPPERS, MUSHROOMS AND CHINESE SPICES

VEGETARIAN CHINESE CURRY (V, VE) WITH MUSHROOMS PEPPERS AND ONIONS

SERVED WITH FRAGRANT RICE SWEET & SOUR CHICKEN CANTONESE STYLE PRAWN CRACKERS

£14.50 PER PERSON INC VAT



HOT FORK BUFFET MINIMUM NUMBER OF 20 REQUIRED

CHICKEN & MUSHROOM FRICASSE TRADITIONAL FRENCH CHICKEN STEW IN A RICH CREAMY SAUCE

MUSHROOM FRICASSE (V, VE) ASSORTMENT OF MUSHROOMS IN A VEGAN CREAM SAUCE

SERVED WITH RICE PILAU FRENCH BREADS SEASONAL VEGETABLES

£14.50 PER PERSON INC VAT



HOT FORK BUFFET MINIMUM NUMBER OF 20 REQUIRED

FRENCH ALPINE MOUNTAINS TARTIFLETTE BACON French potato, bacon, and cheese casserole

VEGAN TARTIFLETTE (V, VE) French potato, vegan bacon, vegan cheese casserole

> Served With Green Salad Pickles Charcuterie Board

£14.50 per person inc VAT

CANAPES

MINIMUM NUMBER OF 50 REQUIRED

Six Canapes Per Guest £8.95 inc VAT Ten Canopies Per Guest £10.95 inc VAT

Mandarin & Prune with Smoked Duck on White Bread

Artichoke & Tomato on White Bread

Prawn, Basil-flavoured Cheese & Tomato Mini Brioche

Blue Cheese (fourme d'Ambert), Pear & Fig on Special Grain Bread

Trout Roe, Smoked Trout & Cucumber on Black Bread

Vegetables on Nordic Bread

Ham & Fig Butter on Olive Bread

Smoked Salmon, Lemon-flavoured Cheese & Cucumber Mini Brioche

FARMHOUSE TABLE MINIMUM NUMBER OF 20 REQUIRED

Delicious selection of cold locally sourced produce

Local Ham Cheese Selection Pickles, Onions & Mustard Local Bread Selection Butters Seasonal Vegetables Potato Salad

£18.50 per person inc VAT



BANQUETING MENUS

MINIMUM NUMBER OF 30 REQUIRED

Starters

£5.50 per person inc VAT

Smoked Chicken Caesar Salad Crisp cos lettuce, crunchy croutons, marinated olives, parmesan cheese aioli dressing

Anti-Pasto (Served Family Style) Sliced continental meats, cheese, roasted and marinated vegetables pepper leaf salad, bread sticks

Duo of Smoked & Poached Salmon Pickled cucumber salad, tomato & caperberry dressing

Porcini Mushroom Soup (V)

Served with sour dough bread

Warm, Caramelised Red Onion, Cherry Tomato

& Goat's Cheese Tart (v) With a pepper leaf salad, balsamic & turmeric split

Chicken Liver Pâté Mixed leaf & herb salad, roasted onion marmalade, melba toast



BANQUETING MENUS MINIMUM NUMBER OF 30 REQUIRED

Mains

£16.50 per person inc VAT

Slow Roasted Garlic & Sage Belly of Herefordshire Pork Creamed potato, seasonal vegetables, pan roast gravy

Pan Seared Supreme of Free Range Chicken Wrapped in smoked streaky bacon, fondant potato, seasonal vegetables, tarragon cream

Coriander Infused Salmon Fillet Crushed new potatoes, seasonal vegetables, warm tomato & caperberry dressing

Blade of Herefordshire Beef Roasted new potatoes, roasted root vegetables rich red

wine & thyme jus

Rosemary & Garlic Infused Chump of Lamb

Celeriac & sage creamed potatoes, sautéed greens honey & lavender jus

Ricotta, Basil & Roasted Mediterranean Vegetable Parmigiana (V)

BANQUETING MENUS MINIMUM NUMBER OF 50 REQUIRED

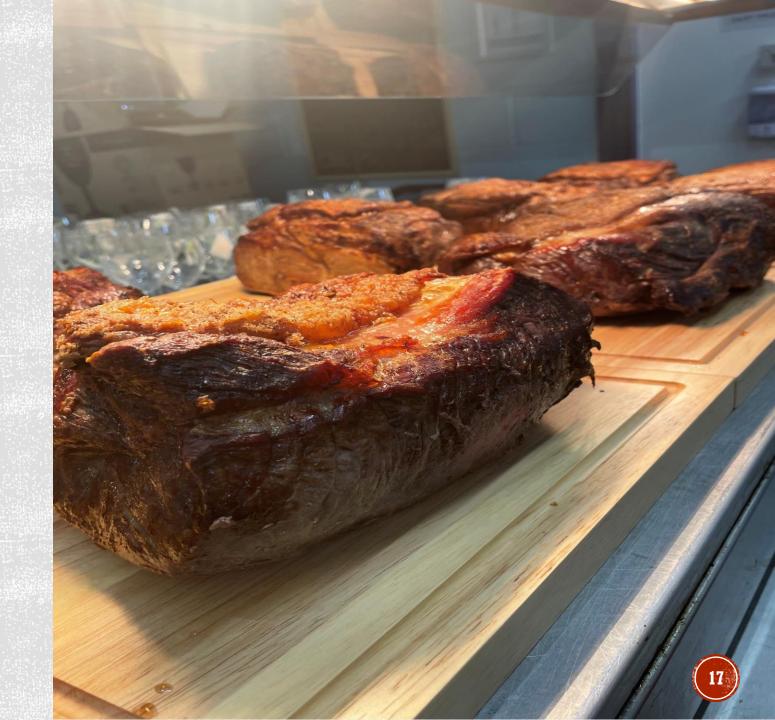
Main Course Sharing Platters £23.50 per person inc VAT

Please choose one option below, served on wooden boards for 1 allocated guest per table to carve:

Roasted Loin of Gloucester Old Spot Pork Free Range Chicken Slow Roasted Shoulder of Lamb studded with Rosemary & Garlic

Roasted Herefordshire Sirloin of Beef

Please choose any 3 accompaniments to be served in bowls Roasted New Potatoes dressed with Garlic & Thyme Crispy Paprika Sautéed Potatoes Roasted Butternut Squash served with Wild Oregano, Chilli & Garlic Roasted Root Vegetables Chunky Mediterranean Vegetables Tenderstem Broccoli Home-made Crunchy Coleslaw Green Bean, Summer Pea & Wild Rocket Salad Chargrilled Red Pepper, Aubergine & Red Onion Salad Potato Salad served with Capers, Cornichons, Whole Grain Mustard & Lemon Oil



BANQUETING MENUS MINIMUM NUMBER OF 30 REQUIRED

Glazed Lemon Tart served with a Preserved Raspberry Sauce

Sticky Toffee Pudding served with a Warm Butterscotch Sauce & Vanilla Ice Cream

White Chocolate & Vanilla Panna Cotta

served with a Black Cherry & Vanilla Bean Compote & a Chocolate Tuille

Chocolate Fudge Brownie

served with a Chocolate Sauce & Vanilla Bean Ice Cream

Classic Lemon Posset served with Strawberries

Baked Vanilla Cheesecake served with Salted Caramel Sauce

Classic Eton Mess Cake

White Chocolate & Apricot Bread & Butter Pudding served with Crème Anglaise, Candied Walnuts & Caramelised Orange

AFTERNOON TEA

MINIMUM NUMBER OF 20 REQUIRED

Assorted Sandwiches Smoked Salmon Cucumber Ham & Mustard Egg Mayonnaise & Cress

Individual Lemon Drizzle Cake Individual Victoria Sponge Cake

Fresh Scones Clotted Cream and Preserves

 $\pounds14.50$ per person inc VAT





STREET FOOD

MINIMUM NUMBER OF 30 REQUIRED £8.00 PER PERSON INC VAT

Poutine Street

Authentic Canadian Chunky Chips, Cheese Curd, With Signature Gravy. Topped With Tikka Chicken, Donner Kebab Meat or BBQ Pulled Pork

Tikkabab

Tikka Infused Chicken Breast On An Open Naan, With Indian Salad & Sauces

The Pork Pit

12 hour Slow Roasted Pulled Pork Baps, Topped with Homemade 'Slaw, Bramley Apple Sauce and Sauces

Yorkshire Pudding Wraps

Pulled Beef Brisket Wrapped in a Giant Yorkshire Pudding, With Braised Red Cabbage and Horseradish

Original Burger Co

5oz Butchers Steak Burger, On Brioche, With Mature Cheddar, Bacon & Choice of Sauces, Served With Chunky Chips

Burrito Burrito

Mexican Chicken Burritos With Lettuce, Rice, Salsa & Sour Cream



REFRESHMENT MENU ALL PRICES INCLUDE VAT @ 20%

Tea/Coffee Per Serving	£1.60
Mineral Water Bottles (Litre)	£2.95
175ml Glass of House Wine	£4.20
Flute of Prosecco	£5.50
Glass Orange Juice	£1.95
Glass of Pimms & Lemonade	£4.50
Glass of Elderflower Presse	£2.95
Bottled Beer 330ml	£3.50
Bottled Cider 568ml	£4.50
Biscuits	£1.50
Danish Pastries	
	£2.25
Cake Selection	£3.00



A C EVENT CATERING

GOOD FOOD, PURE & SIMPLE

For All Enquiries, Email: wrfcclubhouse@outlook.com

Or Visit Our Dedicated Events Website: wrfcevents.co.uk