

Within this brochure you will find some sample menus that we have prepared merely to whet your appetite using the best quality and, where possible, locally sourced ingredients we can find. We understand each event is different and so are people’s tastes in food and service style. Here at DW Stadium, we strive to ensure that each client is treated as an individual. So, if you don’t see the dishes you are looking for or if you want something just that little bit different, then no problem we can help. Vegetarian, vegan and all special dietary needs can be catered for with prior notice.

CANAPÉS

Start your event in style with canapés on arrival. Please choose 3 items from the list below for £5.00 per person

|                               |
|-------------------------------|
| Petit Smoked Salmon Bagels    |
| Chicken Satay                 |
| Piri Piri Chicken Skewers     |
| Mini Scotch Egg               |
| Vegetable Satay Skewers       |
| Ham & Cheese Toastie          |
| Individual Cottage Pie        |
| Mini Cheese Burger Crostini   |
| Duck & Hoi Sin Spring Roll    |
| Vegetable Spring Roll         |
| Prawn Filo Twisters           |
| Warm Beetroot & Feta Turnover |

LUNCH & DINNER MENU SELECTOR

From the selector below, please choose one starter, one main course and one dessert creating a set menu. Complimentary Tea & Coffee included.

STARTER SELECTION

|   |       |
|---|-------|
| Pressed Knuckle of Ham & Lancashire Cheese Terrine  | £5.95 |
| with celeriac & apple mayonnaise served with toasted brioche  |       |
| Slow Balsamic Roasted Plum Tomato & Red Pepper Soup   | £3.60 |
| with toasted pine nuts & basil croutons<br>(Please note that we are able to produce many flavours of soup, this is just an example) |       |
| Pancro Breaded Thai Style Fishcakes   | £6.25 |
| with Asian spiced "Slaw"  |       |
| Warm Chicken & Asparagus Tartlet  | £5.25 |
| with a Blacksticks blue cheese & walnut salad   |       |
| Chilled Three Melon Terrine   | £3.60 |
| with strawberry, mint jelly & mango sorbet  |       |
| Potted Duck Leg Rillettes, Spiced   | £6.45 |
| with mace, baby pear & blood orange salad (max 150)   |       |

|   |       |
|---|-------|
| Slow Braised Pork Belly                                 | £4.75 |
| with crisp crackling, apple, celeriac rosti & thyme jus |       |
| Twice Baked Lancashire Cheese Souffle                   | £5.25 |
| with roquette, pancetta crisp, parmesan crisp & tomato  |       |

MAIN COURSE SELECTION

|   |        |
|---|--------|
| Pan Seared Longridge Duck Breast                                  | £19.95 |
| buttered fondant potato, honeyed carrots & red wine jus           |        |
| Roasted Chicken Breast with White Wine, Wild Mushroom Cream Sauce | £16.25 |
| with Dauphinoise potatoes   |        |
| Slow Braised Beef with Colcannon Mash                             | £16.25 |
| fondant potatoes & a peppercorn sauce                             |        |
| Slow Roasted Pork Loin roasted in Streaky Bacon                   | £17.50 |
| with crushed garlic & crushed new potatoes & peppercorn           |        |
| Scrumpy Slow Braised Mini Gammon Joint                            | £16.25 |
| black pudding & potato croquettes & wholegrain mustard            |        |

|   |        |
|---|--------|
| Pan Roasted Salmon Supreme  | £16.25 |
| with chargrilled vegetables, red pepper sauce and pesto roasted cherry tomatoes |        |
| Traditionally Roasted Loin of Beef  | £17.95 |
| homemade style Yorkshire pudding Jus & chateaux potatoes                        |        |
| Roast Forestiere Chicken Fillet with Bacon                                      | £16.25 |
| mushrooms, onions & fresh thyme with Boulongere potatoes                        |        |
| Slow Braised Lamb Shank   | £17.95 |
| Colcannon mashed potato with a rich red wine & rosemary jus                     |        |

VEGETARIAN MAIN COURSE SELECTION

|  |  |
|--|--|
| Penne Pasta Tossed   |  |
| with cherry tomatoes, Feta cheese & Pesto                          |  |
| Caramelised Red Onion & Brie Tartlet                               |  |
| with wholegrain cream sauce  |  |
| Roasted Courgettes stuffed with Mediterranean Vegetables           |  |
| served with a Napoli sauce   |  |
| Couscous Stuffed Roasted Beef Tomato                               |  |
| with a roasted red pepper sauce                                    |  |
| (The above dishes are priced the same as your chosen main course). |  |

DESSERTS SELECTION

|   |       |
|---|-------|
| Double Chocolate Fudge Cake   | £3.75 |
| with vanilla whipped cream and dark chocolate sauce                     |       |
| Assorted Regional Cheese  | £6.50 |
| with apple & plum chutney, grapes, biscuits, celery & caramelised apple |       |
| Fresh Berry "Eton Mess"   | £4.50 |
| fresh meringue & shortbread fingers                                     |       |
| Caramel & Chocolate Mousse Chocolate Box                                | £5.95 |
| with shortbread biscuit base  |       |
| Strawberry & Rice Pudding Creme Brulée                                  | £3.75 |
| with homemade Viennese piped biscuit (max 200)                          |       |
| Sticky Toffee Pudding   | £3.95 |
| with Butterscotch sauce and ice cream                                   |       |
| Baked Vanilla Cheesecake  | £3.75 |
| with fruit coulis   |       |

CREATE YOUR OWN BUFFET

Simply follow the stages to create your unique buffet. Prices start at £10 per person

STAGE ONE

Choose one option from the following list:-

- Assorted Tortilla Wraps
- Open Bridge Sandwiches
- Assorted Closed Sandwiches
- Brochette Sandwiches

STAGE TWO

Choose two options from the following list:-

- Penne Pasta, Tomato & Roquette Salad
- Coleslaw
- Chive Buttered New Potatoes
- Tossed Seasonal Salad
- Caesar Salad
- Baked Jacket Potato Halves
- Braised Kentucky BBQ Pork Ribs
- Chunky Chips
- Seasoned Chicken Legs

STAGE THREE

Choose two options from the following list:-

- Vegetable Samosa
- Spinach Pakora
- Nachos with Dips
- Hand Cut Roasted Potato Wedges
- Pork Pies
- Garlic Bread & Toppings
- Vegetable Quiche
- Assorted Pizzas
- Sausage Rolls
- Onion Bhajis
- Poppadoms & Dips
- Cajun Chicken Wings
- Crisps

ADD A DESSERT FROM £2.00 PER PERSON

Additional items can be added to your buffet from as little as 50p, call today for your quotation.

2 COURSE FORK BUFFET SELECTOR

£12.50 PER PERSON

Please select one main course and one dessert from the list below.

- Authentic Chicken Balti  
Marinated chicken breast in a spicy aromatic sauce with infused braised rice & freshly baked garlic and coriander naan
- Farm House Cottage Pie  
With Maris Piper mash puree and Lancashire cheese glaze  
pickled beetroot, crusty cobb, best butter & garden peas
- Mexican Spiced Chilli Con Carne  
With beans, sweetcorn, homemade paprika dusted nachos and sour cream & chive dip
- Slow Braised Tender Steak Cobbler with Dumpling Crust  
With mushy peas, freshly baked crusty bread and best butter

DESSERT SELECTION

- Double Chocolate Fudge Cake  
Served with double cream
- Vanilla Cheesecake  
Accompanied by raspberry coulis
- Deep Filled Apple Pie  
With freshly whipped cream
- Citrus Lemon Tart  
Complimented by Chantilly cream

£15.00 PER PERSON

Please select one main course and one dessert from the list below.

- Rich Italian Lasagne  
Layers of beef, tomato & herb ragout, pasta and béchamel cheese sauce. Complimented by roasted potato wedges, margarita garlic bread & dressed salad
- Prime Diced Chicken, Roast Gammon & Creamy Leek Pie  
Encased in short crust pastry, baked half jacket potato, carrot & swede puree and warm crusty bread
- Slow Cooked Lancashire Lamb Hot Pot  
With buttered crisp scalloped potato topping, with red cabbage, buttered carrots and crusty bloomer

- Chunky Steak, Button Mushroom & Red Wine Pie  
With a golden shortcrust pastry lid, twice cooked chips, herby peas & farm house loaf

DESSERT SELECTION

- Triple Belgian Chocolate & Praline Torte  
Complimented by Chantilly cream

- Individual Tiramisu

- Individual Banoffee Pie  
With a butter scotch cream

- Raspberry & White Chocolate Roulade  
With fresh pouring cream

SUPPER CLUB MENU SELECTOR

Minimum numbers and room hire charges apply

|   |       |
|---|-------|
| Bacon Barms*  | £3.50 |
| Sausage Barms*  | £3.00 |
| Fish, Chips & Peas  | £7.30 |
| Freshly battered Haddock served with chips, peas, lemon and tarter sauce (Can be served in a takeaway box if preferred) |       |

|  |                        |
|--|------------------------|
| Gourmet Cheese & Bacon Burger with Chips                               | 4oz £7.55<br>6oz £8.00 |
| served with onion rings and salad<br>Add cheese for an additional      |                        |
| 'Real' 6 inch Sausage Hot Dog with Chips                               | £5.10                  |
| served with onions, chips, crispy bacon bits, mustard & tomato ketchup |                        |
| Mini Steak Pie with Chips  | £6.60                  |
| served with mushy peas, red cabbage & gravy                            |                        |

|  |       |
|--|-------|
| Homemade Fish Finger Barm with Chips                           | £6.80 |
| Haddock fish fingers on a barmcake served with chips and beans |       |

\*Please note: These items are available in conjunction with a sitdown meal

SANDWICH CARVERY MENU SELECTION

Minimum numbers and room hire charges apply

|  |       |
|--|-------|
| Roast Beef   | £7.40 |
| Topside of beef with onions on a demi baguette and served with chips                 |       |
| Honey Mustard Gammon   | £5.30 |
| Honey mustard gammon with stuffing on a barmcake and served with chips               |       |
| Smoked Bacon Loin  | £5.80 |
| Smoked bacon loin with sauteed mushrooms and onion on ciabatta and served with chips |       |

|   |       |
|---|-------|
| Barbecue Pulled Pork  | £7.50 |
| Barbecue pulled pork with onions on a sesame cobbler bun and served with spiced potato wedges |       |

|   |       |
|---|-------|
| Chilli Pulled Beef Brisket  | £4.80 |
| Chilli pulled beef brisket with mushrooms on ciabatta served with fries |       |

|  |       |
|--|-------|
| Turkey and Stuffing                                  | £5.80 |
| Turkey with stuffing served on a barmcake with chips |       |

|                   |       |
|-------------------|-------|
| Mini Fish & Chips | £3.75 |
| served in a cone  |       |



BUFFET SELECTOR 2016

All items below are served in mini individual dishes. Maximum numbers for this menu are 100.

SAVOURY SELECTION

**Mini Cumberland Curls**  
with caramelised onions and thyme

**Lamb Kofta Salad**  
with mint yoghurt

**Mini Cornish Pasties**  
with warm brown sauce

**Spiced Carrot and Coriander Soup (v)**

**Chicken and Smoked Bacon Salad**

**Goat’s Cheese, Basil and Filo Bundle (v)**

**Home-made Lancashire Cheese and Onion Tart**  
with home-made baked beans (v)

**Mini Potted Steak and Potato Pie**

**Ciabatta Margarita with Toppings**

**Thai Style Breaded Fish Cakes**  
with Asian ‘slaw’

**Piri Piri Chicken and Pepper Kebab**  
with Cajun coleslaw

**Greaves of Upholland Mini Burger**  
with cheese and fresh ciabatta

**Smoked Haddock and Mozzarella Fish Cakes**

**Club Sandwich Barm**  
(turkey, lettuce, tomato)

**Individual Lasagne**  
with garlic crostini

**Barbecue Glazed Chicken Wings**  
with sesame seeds

**Leek and Potato Soup**  
with crusty bread (v)

**Hot Home-made Cumberland Sausage Roll**  
with warm tomato ‘ketchup’

**Cherry Tomato and Feta Salad**  
with basil oil and balsamic dressed roquette (v)

**Individual Chicken, Smoked Bacon and Leek Pie**

**Cream of Mushroom Soup in a Cup**  
with toasted bloomer slice (v)

**Lancashire Cheese and Creamed Cauliflower Tart (v)**

**Homemade Nachos with Salsa and Cheese Sauce (v)**

DESSERT SELECTOR

**Apricot Bread and Butter Pudding**

**Lemon Drizzle Cake**

**Chocolate and Ginger Slice with Chantilly Cream**

**Warm Jam Sponge and Custard**

**Creme Brulee with Shortbread**

**Chocolate Mousse with Orange Shortbread**

**Warm Apple and Cinnamon Slice with Custard**

**Hot Bramley Apple Crumble and Custard**

**4 SAVOURY ITEMS AND  
2 SWEET ITEMS – £15.00**

**ADDITIONAL DISHES – £2.60 EACH**



ALLERGEN & FURTHER MENU INFORMATION

**(v) Suitable for vegetarians.**

Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Please ask a member of staff if you require more information regarding allergens.

A **VENUE** for all **SEASONS**



MENUS

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All prices include VAT