

1 DELEGATE IN EVERY 10 BOOKED GOES FREE WITH OUR AUTUMN OFFER DURING OCTOBER 2019



Autumn conference package includes:-

• Two refreshment breaks • Lunch - choice of buffet menus • Mineral water • Fresh fruit • Conference stationery and Uncle Joe's mint balls • Car parking

DAY DELEGATE RATE £22.50 + VAT

For details or to book call 01942 774000 or email info@dwstadium.com

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A VENUE for ALL SEASONS



AUTUMN OFFER | MENUS

CREATE YOUR OWN BUFFET Simply follow the stages to create your unique buff

SELECTION ONE: INCLUDED

Assorted sandwiches and wraps with various fillings

SELECTION TWO Choose one option from the following list:

Tossed salad Coleslaw New potato salad with spring onions and chives Caesar salad Tomato, basil and goat's cheese pasta salad Beef tomato and red onion salad

SELECTION THREE

Choose one option from the following list

Crispy lime and chilli chicken wings Lamb kofta Flavoured chicken legs Meat Skewers - lamb/chicken/beef BBQ ribs

SELECTION FOUR

Choose four options from the following list:

Chips Jacket potato or wedges Sundried tomato and pork sausage rolls Piccalilli pork pies Asian dim sums Assorted garlic breads Assorted pizza Spinach pakoras Vegetable samosas Assorted quiche

Additional savoury items can be added to your buffet from as little as 50p per person and a dessert from £2.00 per person

Special dietary requirements will be catered for wherever possible. Please advise our sales team of your requirements when booking.

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2 COURSE FORK BUFFET SELECTOR

Please select one main course and one dessert from the list below. A vegetarian dish of the day will also be served.

MAIN COURSE Please choose one from the following list:

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

Rich Italian Lasagne Layers of beef, tomato & herb ragout, pasta and béchamel cheese sauce. Complimented by roasted potato wedges, margarita garlic bread & dressed salad

Stir Fry of Chicken and Oriental Vegetables Scented with ginger and served with savoury rice

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 Please choose one from the following list

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 Complemented by Chantilly cream

Triple Belgian Chocolate & Praline Torte Complemented by Chantilly cream

Individual Tiramisu

Individual Banoffee Pie With a butterscotch cream

Raspberry & White Chocolate Roulade With fresh pouring cream