

Food Moments

at Hampden Park



For illustrative purposes only



Our Philosophy

At Hampden Park we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for conferences, concerts, dinners, matchday or once-in-a-lifetime events, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Hampden Park is leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

CONFIDENT

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

CREATIVE

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

CONSIDERED

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

Passionate Foodies

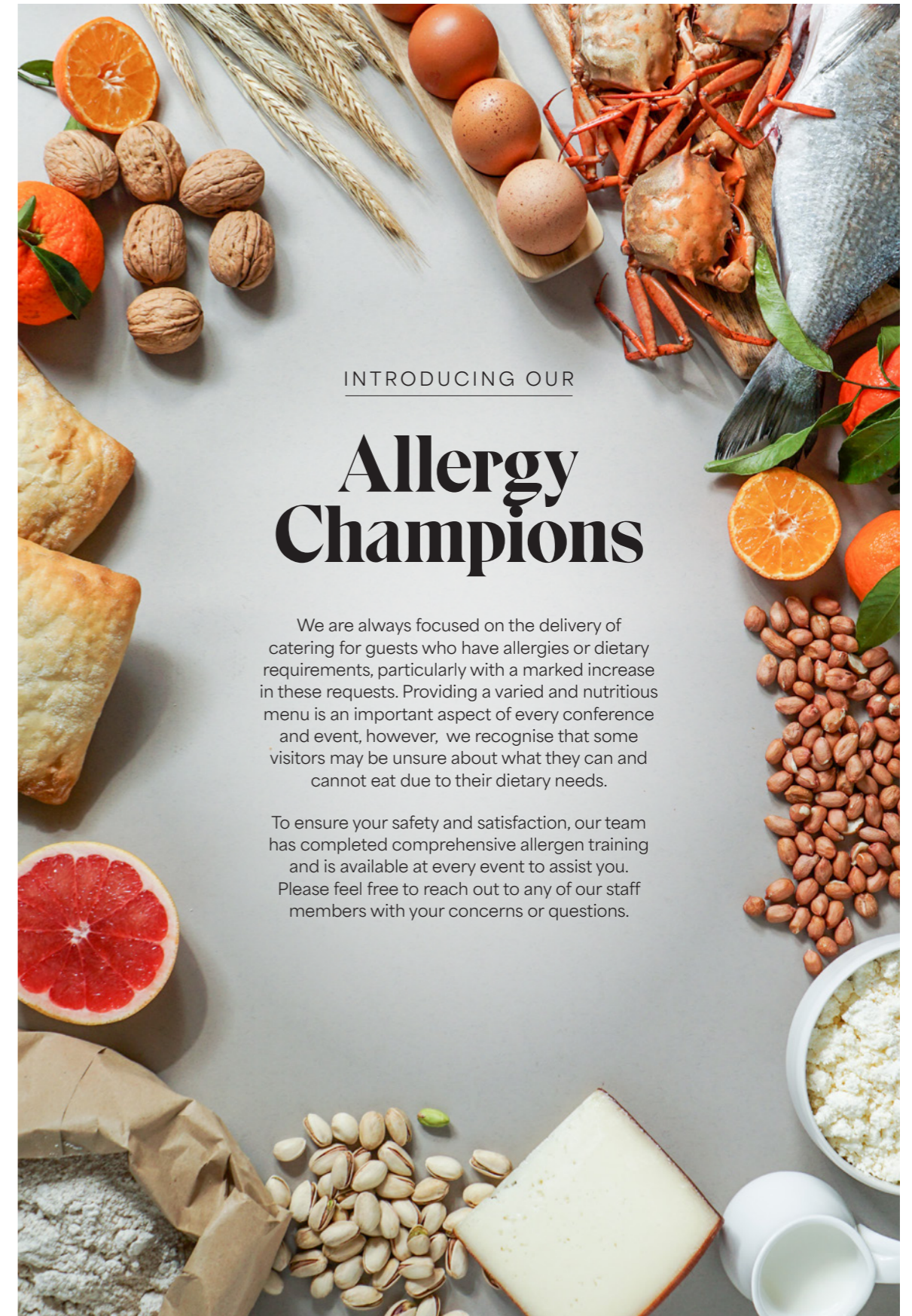
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Colin Dempsey, Executive Head Chef



INTRODUCING OUR

Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.



CONTENTS

Morning

Baker's Selection 9
 Morning Rolls 9
 Healthy Alternatives 10
 Continental Breakfast 10

Noon

Buffet 14
 Bowl Food 16
 Hot Fork Menu 17
 Side Dish 18
 Large Salad Bowls 18
 Party Food Menu 20

Night

Starters 25
 Soups 26
 Mains 29
 Dessert 31
 Canapés 32

Beverages

Beverages 35

Menu prices valid from January 2025
 All costs are exclusive of VAT at the prevailing rate and may be subject to change due to market trading conditions. Please note, products may vary due to seasonality.

MORNING

Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



For illustrative purposes only

MORNING

Breakfast Club

BAKERS SELECTION

Served buffet-style, one portion per person

Selection of freshly baked Danish pastries V	£2.20
Freshly baked croissants with preserves & honey V	£2.75
Mini blueberry & double chocolate muffins V	£1.80
Belgian waffles with sweet syrup & blueberries V	£3

MORNING ROLLS

Served buffet-style, one portion per person

Smoked Ayrshire bacon roll	£4
Campbell's lorne sausage roll	£3.85
Three egg omelette roll V	£3.85
McGhee's potato scone roll ve	£3.85
Plant based sausage ve	£3.85

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.

MORNING

Breakfast Club

HEALTHY ALTERNATIVES

Served buffet-style, one portion per person

Greek yoghurt, granola & seasonal fruity pots ve	£3
Mango & passion fruit, strawberry & raspberry, strawberry & banana, apple, kiwi and kale smoothies V ve	£3.10
Fresh fruit platter of melon, pineapple, kiwi, seasonal berries & grapes V ve	£2
Fresh fruit pots with yoghurt & sweet coulis	£2
Whole seasonal fresh fruit bowl	£2

CONTINENTAL BREAKFAST

Comes individually plated

Greek yoghurt, granola & seasonal fruit pots V	£3
Apple, orange and Manuka honey overnight oat pots V	£2.90
Fresh fruit platters of melon, pineapple, kiwi, seasonal berries and grapes	£2
1 litre pitchers of fruit juice	£6

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



NOON

Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



For illustrative purposes only

NOON

Buffet

5 ITEM LUNCH BUFFET PACKAGE £21.95

Soup of the day **ve**

Seasonal salad **ve**

Selection of finger sandwiches

Pastry of the day

Teriyaki beef meatballs, spring onion, chilli, coriander

Spiced chickpea salad, lemon & coriander couscous, tahini dressing **V**

Sriracha & lemon chicken skewers

Seasonal salad **ve**

Pulled barbecue pork brioche slider with crunchy celeriac slaw.

Crispy panko coated Mull of Kintyre mac 'n' cheese bites, truffle aioli & fresh parmesan **V**

Steamed bao bun filled with shredded duck, sweet chill

Focaccia bruschetta topped with beetroot hummus, halloumi & pickled mushrooms **ve**

White fish goujons served with lemon & parsley mayo

MacSween's haggis bonbons, grain mustard mayo

Halloumi & roasted red pepper skewers, sweet chilli dip **V**

Selection of mini desserts & sweet treats **V**

DELI LUNCH £11.95

Chef's homemade soup of the day served with croutons and fresh herbs **V**

Selection of sandwiches

Sharing salad bowl

Tea and coffee

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



For illustrative purposes only

NOON

Bowl Food

PACKAGE £23PP

3 ITEM BUFFET

Vietnamese duck salad pomegranate, orange, lime, herbs & parmesan crisp

South Indian garlic chilli chicken wings, coriander & saffron rice

Cumberland sausage & creamed potatoes, red onion marmalade & thyme jus

Bourguignon style slow cooked Orkney short rib of beef, smoked mash potato

MacSween's haggis Scotch egg served with homemade chilli jam

Spiced lamb meatballs, arrabiata sauce, focaccia crouton

Chorizo and mix bean cassoulet topped with Stornoway black pudding crumb

Buttermilk chicken katsu curry coconut rice dumplings

Hot smoked Loch Fyne salmon & potato salad, red onion, capers & truffle crème fraiche

Hot & sour king prawns, shitake mushrooms

Crispy coated sole goujons, sauté potatoes & warm tartare sauce

Mozzarella arancini, lightly spiced Napoli sauce and wilted baby spinach **V**

Mull cheddar mac 'n' cheese bites, truffle aioli & shaved parmesan **V**

Cucumber & sesame salad with scorched halloumi, chilli & soya glaze

Sweet potato & chickpea dhal, coriander yoghurt & flatbread **ve**



For illustrative purposes only

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.

NOON

Hot Fork Menu

PACKAGE £24PP

2 MAINS & 2 SIDES

Highland beef chilli con carne

Tuscan spiced Borders lamb lasagne

Four cheese macaroni, parmesan & panko gratin **V**

Crispy chicken katsu curry served with prawn crackers

Panko coated chicken kiev, wild garlic, herb butter & tomato concasse

Crispy Ayrshire pork belly with caramelised apples & peppercorn sauce

Sweet potato, roasted cauliflower & chickpea curry **ve**

Mediterranean roasted vegetable lasagne with gruyere cheese glaze **V**

Baked potato gnocchi with spiced Napoli sauce & ricotta cheese **V**

Braised highland beef shin bourguignon

Thai green breast of chicken curry

Steamed Loch Duart salmon fillets with broccoli & lemon butter sauce

Chicken & chorizo stew, mixed beans, roast red peppers & tomatoes

Slow braised shoulder of highland beef hot pot with haggis dumplings

Butternut & spinach penne pasta with garlic cream & toasted pine kernels **V**

MacSween's haggis, neeps & tatties served with whisky cream



For illustrative purposes only

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.

NOON

Side Dish

PACKAGE £24PP

2 MAINS & 2 SIDES

Cajun spiced potato wedges **ve**

Buttered Maris Pipers with fresh parsley **V**

Basmati rice **ve**

Buttered mashed potatoes **V**

Dauphinoise potatoes **V**

Lemon & coriander couscous **ve**

Honey glazed root vegetables **V**

Crusty garlic & herb ciabatta **V**

Artisan bread board **ve**

Roast rooster potatoes **ve**

Large Salad Bowls

SHARING BOWL FOR £20PP

Caesar salad of crispy baby gem lettuce, cucumber, cherry tomatoes, croutons & dressing **V** £30

Crunchy pickled vegetable slaw **ve** £20

Garden salad, tomato, cucumber & red onion herb vinaigrette **ve** £25

Quinoa, black rice & edamame bean salad **ve** £25

Orzo pasta salad, roasted Mediterranean vegetables, fresh basil pesto, and rocket leaves **V** £30

Greek salad of Feta, tomato, onion & olives, oregano, olive oil **V** £30

Moroccan chickpea salad **ve** £25

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



NOON

Party Food Menu

INDIVIDUALLY PRICED ITEMS

PARTY FOOD MENU

Freshly baked sausage rolls	£2.50
Vegetable pakora with mint dip ve	£2.60
Haggis pakora with mint dip	£3.20
Selection of freshly prepared sandwiches	£3.50
Honey and sesame glazed chipolatas	£2.50
Vegetable samosas V	£3.20
Cajun spiced chicken skewers (2pp)	£4.20
Mini Scotch pies	£2.30
Jalapeno poppers (3pp) V	£3.80
Spiced potato wedges, sweet chilli mayo V	£2.40
Mini quiche selection (2pp) V	£2
Haggis bon bons	£3.20
Mini black pudding Scotch eggs	£2.20

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



For illustrative purposes only

NIGHT

Dinner is Served

Evening is your time to impress everyone that matters, with trendy hot and cold bowls, exquisite canapés, or three courses of scrumptiousness.



For illustrative purposes only



For illustrative purposes only

NIGHT

Starters

STARTERS

Confit of Gressingham duck roulade, burnt apple purée, herb salad & sourdough croute	£8
Citrus cured Loch Duart salmon, miso crème fraiche, avocado puree, squid ink tuile & toasted sesame seeds	£9
Smoked Ayrshire chicken & golden beetroot salad, crisp gem lettuce, Caesar dressing	£7.50
Warm gravadlax of Scottish salmon, chive mashed potato, mussel & dill oil split cream	£9
Stornoway black pudding, confit potato, poached egg & mustard cream	£7.50
Artichoke and baby pear salad, pickled radish with candied walnuts & walnut emulsion V	£6.50
Inverloch goat's cheese & sun blushed tomato tartlet, basil pesto & rocket salad V	£8
West coast crab bound in coriander & lime crème fraiche, pickled kohlrabi, focaccia crouton	£8.50
Confit duck rilette, date puree, brioche toast, micro herb salad	£8.50
Loch Duart smoked salmon, north sea prawn Marie rose, gem hearts, mango & lime salsa	£9
Ayrshire ham hock & parsley terrine, piccalilli, sourdough crouton, herb oil	£7.50

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.

NIGHT

Soups

£4

SOUPS

- Red lentil & chunky vegetable soup **ve**
- French onion soup with gruyere crouton
- Celeriac & Granny Smith apple velouté **v**
- Vegetable pistou soup **v**
- Tomato & roasted red pepper **v**
- Traditional Scotch broth
- Vegetable broth **ve**
- Cream of leek & potato **v**

Served with roll & butter

v VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.





NIGHT

Mains

MAINS

Pan-fried sea bass fillet, red pepper coulis, pancetta, garden peas, shallots & parsley	£18.50
Roast fillet of Buccleuch beef, shin croquette, celeriac puree, baby vegetables, potato terrine & thyme jus	£28.50
Slow cooked Orkney short rib of beef served with Yorkshire pudding & all the trimmings finished with peppercorn sauce	£26.50
Roast breast of Ayrshire chicken, crushed Maris Pipers, truffle scented forest mushrooms and tarragon cream	£19
Honey glazed breast of Gressingham duck, turnip dauphinoise, spiced carrot puree, roast beets, buttered kale with soya & ginger jus	£24
Herb crusted fillet of north sea cod with potato gratin, wilted greens & salsa verdi	£23.50
Pan fried fillet of Scottish salmon, green pesto mash, tomato fondue & wilted pak choi	£23.50
Parsley crusted cannon of Borders lamb, crispy rosemary polenta cake, pea & artichoke fricassee with a light mint jus	£25.50
Sun-dried tomato & tarragon risotto, panko coated Inverloch goat's cheese crotin, micro herb salad & tarragon oil V	£15.50
Forest mushroom, spinach & chestnut Wellington, galette potato cake, celeriac puree V	£17
Butternut & goats cheese tatin with crispy sage leaves, pear & walnut salad V	£15.50
Roast sweet potato, sweet potato puree, tender stem broccoli, fermented ginger, toasted cashew nuts & crème fraiche	£15.50

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



For illustrative purposes only

NIGHT

Dessert

DESSERT

Sticky toffee pudding with butterscotch sauce, Madagascar vanilla bean ice cream V	£8
Local rhubarb & ginger crème brulee, orange shortbread discs V	£8
Katie Rodgers crowdie cheesecake, macerated & strawberry sorbet V	£8
Baked warm Belgian chocolate fondant served with pistachio ice cream V	£8
Exotic fruit pavlova of mango, pineapple & passionfruit V	£8
Edinburgh rum baba with lime clotted cream & sweet syrup V	£8
Glazed lemon meringue tartlet, vanilla cremeux, wild berries V	£8
Perthshire raspberry & white chocolate panna cotta, raspberry macaron, mini meringues, lemon balm V	£8
Baked pink lady apple & pear crumble, vanilla bean ice cream V	£8
After dinner selection of Scottish cheese & oatcakes V	£10

All desserts are vegetarian and can be adapted for vegans

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.
ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.

NIGHT

Canapés

£10.50 FOR THREE

HOT CANAPÉ

Crispy coated MacSween's haggis bonbons, date puree & pickled turnip

Braised highland beef shin, mini Yorkshire pudding, horseradish sauce

Mull of Kintyre mac 'n' cheese bites with truffle aioli & parmesan shavings **V**

Mini tartlet of masala mushrooms **V**

Lightly spiced falafels with baba ghanoush **ve**

Loch Duart salmon fishcake, rapeseed mayo & crispy shallot

COLD CANAPÉ

Nori seaweed cracker, Loch Fyne hot smoked salmon, wasabi mayo

Parmesan cheese royale gougeres **V**

Tapioca cracker, sea bass ceviche, avocado puree, pickled kohlrabi

Corn fed Ayrshire chicken & Parma ham roulade with apricot chutney

V VEGETARIAN **ve** VEGAN

PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



For illustrative purposes only



For illustrative purposes only

Beverages

BEVERAGES

Mineral water - 500ml	£1.50
Mineral water - 750ml	£4.50
Squash - Jug	£2.50
OJ - Glass	£1.50
OJ - Pitcher	£5.95
Apple juice - Pitcher	£5.95
Cranberry juice - Pitcher	£5.95
Soft drink selection (330ml cans)	£1.50
Rolling soft drinks	£6.50
Tea/coffee	£2.30

V VEGETARIAN **ve** VEGAN

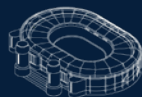
PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.

ALL VEGETARIAN ITEMS CAN BE ADAPTED FOR VEGANS. ALL COSTS ARE EXCLUSIVE OF VAT.



MORNING, NOON & NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.



HAMPDEN
EVENTS