

# Food Moments

at The Brick Community Stadium



For illustrative purposes only



2025/26



# Our Philosophy

**At The Brick Community Stadium we believe in making every moment count, for the guests we serve and for our team members.**

Whether creating dishes for a match day, conference, awards dinner or charity ball, 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, The Brick Community Stadium 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

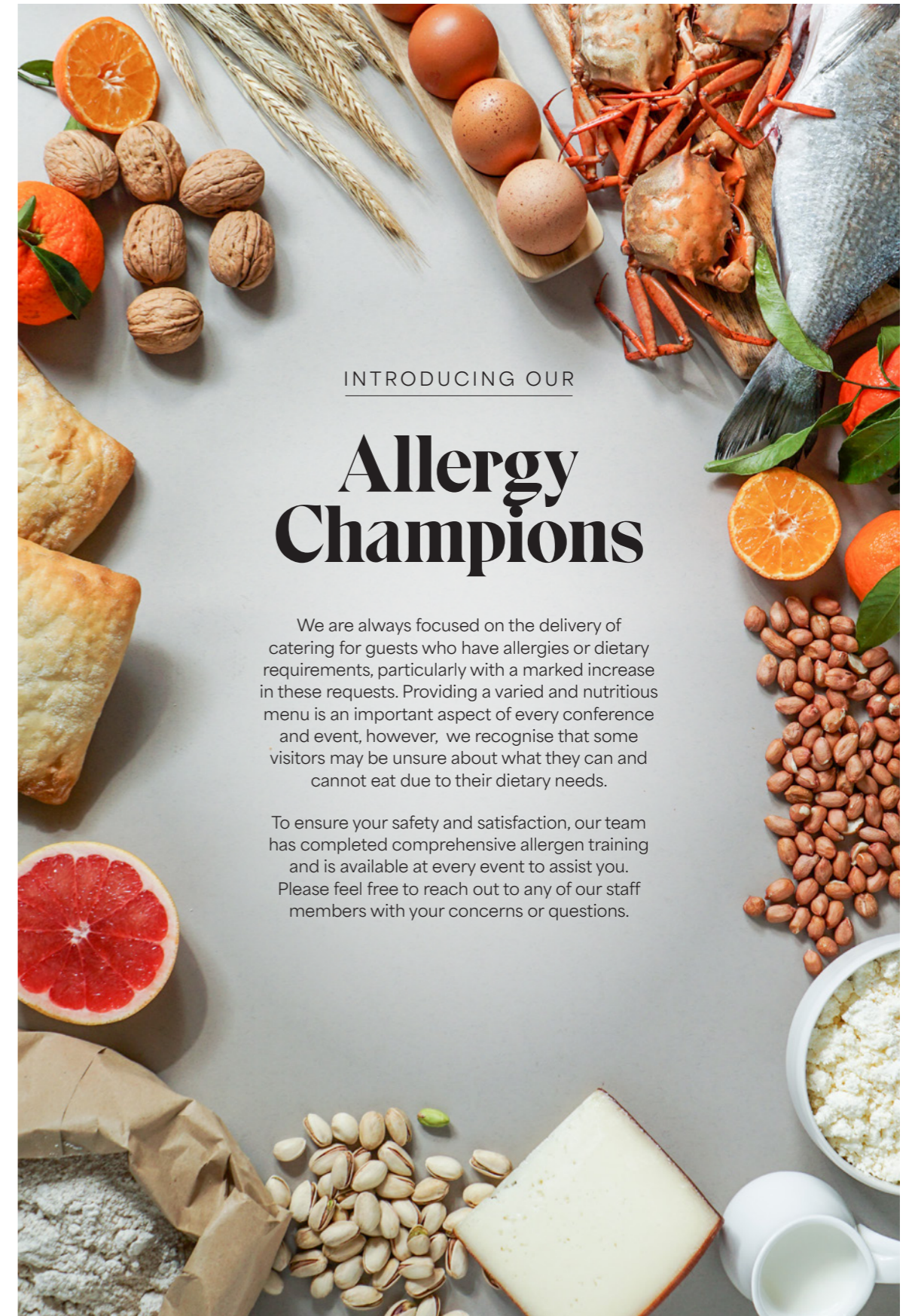
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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.



Roger Varley, 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.



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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.



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MORNING

# Breakfast Club

## EARLY RISER

Bacon barm Crispy rindless back bacon in a floured oven bottom muffin	£4.10
Farmhouse sausage barm Herbed sausage in a floured oven bottom muffin	£4.50
Vegan sausage barm <span style="color: green;">ve</span> Vegan sausage in a floured oven bottom muffin	£4.50
Egg barm Fried free range egg in a floured oven bottom muffin	£4.10
Assortment of mini danish pastries 6 varieties of pastries	£1.95
Freshly baked croissants Served with little pots of jam and butter	£3.50
Gluten Free Bagels Served with pot of jam and butter	£3.50
Homemade granola with greek yoghurt and seasonal berry compote Healthy option/vegetarian	£4.50
Fresh fruit platter <span style="color: green;">V</span> <span style="color: green;">ve</span> Sliced seasonal fresh fruit healthy option/vegetarian/vegan/GF	£3.50
Fresh fruit bowl <span style="color: green;">V</span> <span style="color: green;">ve</span> Whole fresh fruit in bowl to share healthy option/vegetarian/vegan/GF	£1.25
Full English Breakfast Bread roll with butter, grilled bacon, farmhouse sausage, scrambled egg, grilled tomato, mushrooms, baked beans, hash brown healthy option/vegetarian/vegan	BUFFET STYLE £12.50 PLATED £14.95

Served with little pots of brown sauce & tomato ketchup

V VEGETARIAN ve VEGAN

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

MORNING

# Beverages

## BEVERAGE SELECTIONS

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Freshly brewed tea & coffee	£2.10
Freshly brewed tea, coffee & biscuits	£2.50
Unlimited tea & coffee	£5.25

## SMOOTHIE STATION

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The ultimate booster - pineapple, kale & coconut smoothie	£4.95
Strawberry split - strawberries 'n' bananas & low-fat yoghurt	£4.95
Smashed - avocado, banana, apple, ginger, turmeric	£4.95

## FRESH JUICE

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Jugs of orange or apple	£6
Glass of orange or apple	£1.50
Jug of cordial orange or blackcurrant	£3.50

 VEGETARIAN  VEGAN

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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.



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NOON

# Hot Fork

1 COURSE **£15.95** OR 2 COURSES **£20.95**  
PLEASE CHOOSE ONE MAIN AND ONE DESSERT

## MAIN

Authentic beef chilli con carne with braised rice, nachos, sour cream and guacamole (veg option on request)

Chicken Diane in a cream sauce with braised rice, crispy potato wedges and green beans

Chicken tikka masala, finished with coriander and yoghurt and served with braised rice and mini naan breads

Beef ragout lasagne with garlic bread and chopped rainbow salad

Vegetarian Lasagne with garlic bread and chopped rainbow salad

## DESSERTS

Toffee and pecan roulade with a Biscoff sauce

Baked Vanilla cheesecake with a berry compote

A rich chocolate fudge cake with chocolate sauce and pouring cream

Glazed raspberry and white chocolate crème brulee

Lemon posset with scorched meringue, raspberry gel and shortbread

 VEGETARIAN  VEGAN

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NOON

# Fingers & Thumbs

£10.95 PER HEAD INCLUDES WRAPS/SANDWICHES PLUS 1 HOT, 1 SALAD, 1 SIDE, 1 POTATO OPTION

## FINGERS & THUMBS

Classic sausage roll  
Sausage roll served with caramelised onion and brown sauce

Crispy salt & pepper chicken bites  
Salt & pepper chicken bites served with a katsu curry sauce

Fresh chopped garden green salad served with balsamic **V**

Coleslaw and potato salad  
Classic coleslaw and potato salad **V**

Caprese salad  
Tomato and mozzarella salad with pesto **V**

Soft garlic bread topped with mozzarella cheese **V**

Stonebaked pizza margherita **V**

Chinese vegetable mini spring rolls  
Crispy mini rolls with chinese vegetables served with sweet chilli sauce **V**

Indian vegetable samosa  
Served with mango chutney **V ve**

Onion bhaji  
Served with sweet chilli dip **V**

Rock salted skin on fries **ve**

Cajun roasted potato wedges  
Served with sour cream  
Vegan option available

Chunky gastro chips **ve**

# Gourmet Gastro Pies

SERVED WITH MASH POTATO, TENDERSTEM BROCCOLI & ROASTED CARROT OR CHIPS AND MUSHY PEAS. £17.50 PER HEAD

## GOURMET GASTRO PIES

Lancashire cheese and onion pie

Lancashire beef brisket hotpot pie

Chicken and ham pie

**V** VEGETARIAN **ve** VEGAN

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NOON

# Sweet Treats

ADD A SLICE TO ANY PACKAGE FOR **£1.95** PER HEAD

## THE BAKERY

Chocolate and cherry slice Chocolate ganache, chocolate sponge with a cherry filling <b>V</b>	£1.95
Cherry Bakewell Traditional iced cherry sponge dessert <b>V</b>	£1.95
Jam Slice Crisp pastry sandwich filled with strawberry jam <b>V</b>	£1.95
Millionaire Slice Shortbread base with caramel and topped with chocolate <b>V</b>	£1.95
Vegan Blueberry Muffin <b>ve</b>	£1.95

**V** VEGETARIAN **ve** VEGAN

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NIGHT

# Dinner is Served

Evening is your time to impress everyone that matters,  
with trendy, three courses of scrumptiousness.



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NIGHT

# Dinner

2 COURSE £26.95 OR 3 COURSE £29.95

## DINNER

Roasted plum, tomato and red pepper soup  
Finished with fresh basil ve

Caesar salad  
Crisp baby gem lettuce, parmesan shavings, crispy pancetta, croutons, cream caesar dressing v

Chicken tikka skewer  
Marinated chicken skewer with a raita salad and tandoori ketchup

Pan fried chicken breast  
With buttered fondant potato, tenderstem broccoli, braised savoy cabbage and mushroom cream sauce

Braised daube of beef  
Slow and low braised beef with garlic and spring onion crushed new potatoes, roasted vine tomatoes and shallots with a sticky red wine reduction jus

Roasted pork loin  
Slow roasted pork loin with roast carrots, gratin potatoes, fine beans and a pepper cream sauce

Butternut squash strudel  
Roasted squash, harissa, vegan feta, pastry roll with tomato and basil sauce ve

Sticky toffee pudding  
Warm sticky toffee pudding served with butterscotch sauce and vanilla pod ice cream v

Classic baked vanilla cheesecake  
Served with fruits of the forest compote and whipped chantilly cream v

Salted caramel and chocolate tart  
With masserated cherries and a mocha whipped cream v

Chocolate brownie torte  
Double chocolate brownie torte with orange sorbet and cherry compote ve

v VEGETARIAN ve VEGAN

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## 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.

