

Food Moments

at the American Express Stadium



For illustrative purposes only



Our Philosophy

At the American Express Stadium, we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for matchdays, conferences, awards dinners, private parties or once-in-a-lifetime events, our love of honest, well-sourced, 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 American Express 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

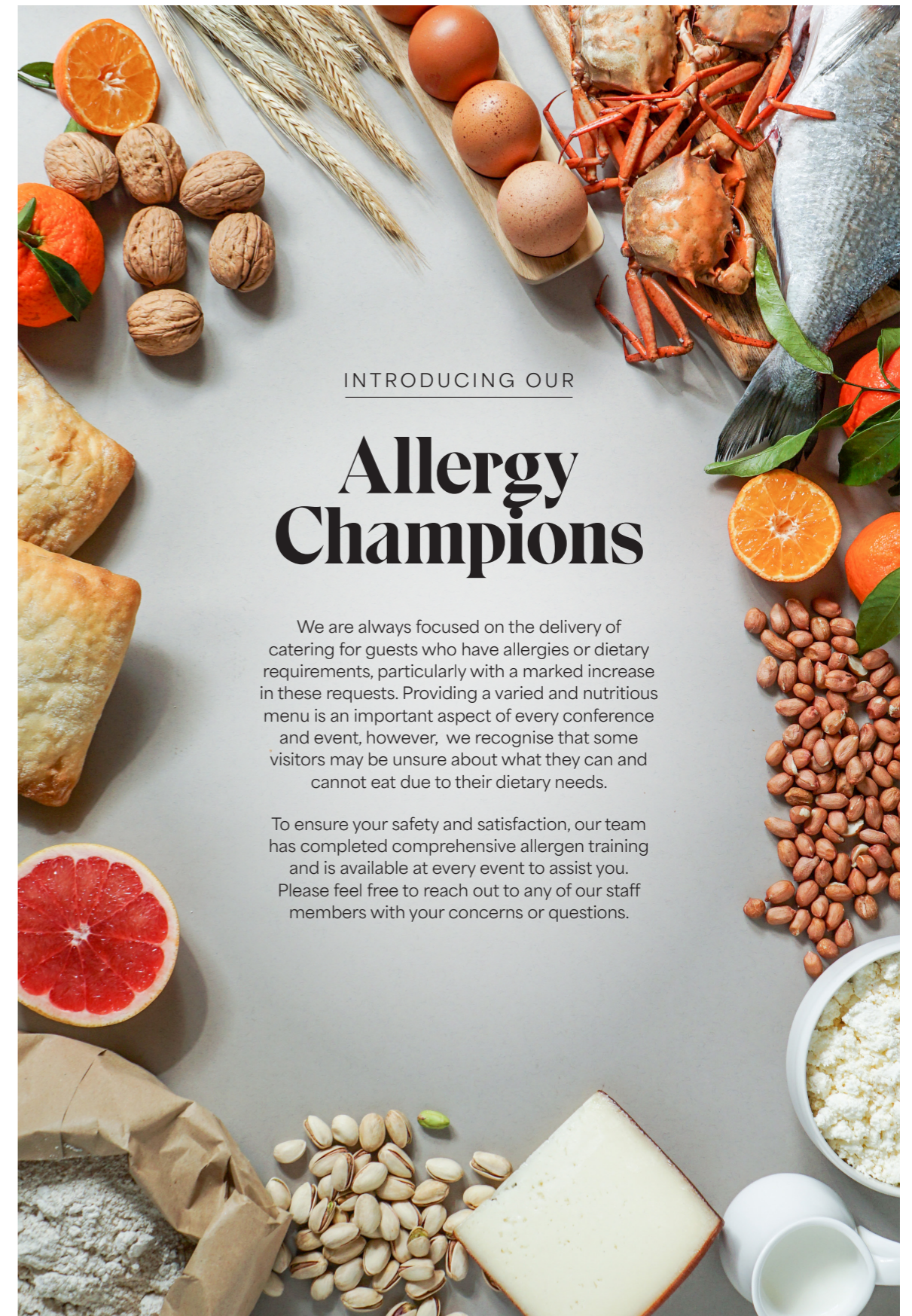
Our culinary specialists have a genuine desire to create inspirational food and drink and deliver memorable experiences every time.

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.



Adam Jay, Executive 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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Breakfast Club

HOT BREAKFAST

Selection of mini pastries –
3 mini pastries, mixed varieties **V**

Crispy bacon in a crusty bun

Cumberland sausages in a crusty bun

Egg omelette in a crusty bun **V**

COLD BREAKFAST

Smoked salmon & cream cheese bagel

Smashed avocado & sundried tomato bagel **ve**

Natural yoghurt, berry compote and granola pot **V**

Coconut yoghurt, berry compote and granola pot **ve**

CONTINENTAL BUFFET

Mini pastries, mini muffins, fruit platter,
berry bowls, yoghurt/berry/granola pots **V**

PLATED BRUNCH MENU

Smoked back bacon, Cumberland pork
sausage, roasted tomato, baked beans,
hash browns, scrambled eggs, toasted
bloomer bread with butter

Vegan sausage, roasted tomato, baked
beans, hash browns, smashed avocado,
roasted peppers, toasted bloomer bread **ve**

Huevos rancheros, corn tostadas, pico de
gallo, Mexican beans, fried egg, tomato salsa,
feta and avocado **V**

HOT BUFFET

Full English breakfast buffet
smoked back bacon, Cumberland pork
sausage, vegan sausage roasted tomato,
baked beans, hash browns, scrambled
eggs, toasted bloomer bread with butter

Smoky BBQ Boston beans, flatbread,
burnt onion salsa, pickled cucumbers
& red onion **ve**

Smashed avocado, garlic & rosemary
tomato, watercress, toasted pumpkin seed,
rye bread **ve**

American style buttermilk pancakes,
superfood berries, maple syrup **V**

V VEGETARIAN **ve** VEGAN

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



Refreshments

CHANGE PLEASE

When is a cup of coffee, more than a cup of coffee? When it's a Change Please coffee.

Because Change Please coffee is where social enterprise & coffee expert's blend. Where every award-winning cup we brew - & every cup you buy - helps change someone's life for the better.

TIME FOR A BREW

Herbal teas, decaf and milk alternatives available

HEALTH KICKS

The Ultimate Booster - Pineapple, kale & coconut smoothie **ve**

Strawberry Split - Strawberries 'n' bananas & low-fat yoghurt **V**

Smashed - Avocado, banana, apple, ginger, turmeric **ve**

Plenish ginger shot **ve**

Plenish tumeric shot **ve**

Innocent smoothies **ve**

JUICES

Cloudy apple

Pink grapefruit

Cranberry

Smooth orange



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Mid Morning

MID MORNIING

Freshly baked cookies **V**

Selection of 3 mini pastries

Cereal bar **V**

Sliced seasonal fruit platter **ve**

Bowl of seasonal fruit **ve**

V VEGETARIAN **ve** 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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Quick Eats

GRAB AND GO

- 3 Item Lunch Bag - sandwich, piece of fruit, bottle of water
- 4 Item Lunch Bag - sandwich, piece of fruit, bottle of water, bag of crisps
- 5 Item Lunch Bag - sandwich, piece of fruit, bottle of water, bag of crisps, chocolate bar

SANDWICH BUFFET

Sandwich Lunch - Chef choice of 3 fillings to include 1 meat OR fish, 1 vegetarian and 1 vegan. Served with bagged crisps and fresh fruit bowls

Premium Sandwich Lunch - Chef choice of 3 premium fillings to include 1 meat OR fish, 1 vegetarian and 1 vegan. Served with bagged crisps and fresh fruit bowls

2 COURSE BUFFET

MONDAY & THURSDAY

- Chicken thigh with leek, cider and mustard sauce, puff pastry lid
- Potato gnocchi, with tomato and chili sauce ve
- Roasted courgette with basil and lemon ve
- New potato with mint ve
- Chopped house salad ve
- 50/50 - Half banana and toffee loaf cake half fruit platter

TUESDAY & FRIDAY

- Moroccan chicken tagine
- Sweet potato, chickpea and sultana stew ve
- Braised rice ve
- Green beans with pickled red onions ve
- Chopped house salad ve
- 50/50 - Half chocolate eclairs half fruit platter ve

WEDNESDAY

- Chicken chermoula
- Sumac roasted aubergine in charred pepper sauce ve
- Roasted sweet potato with garlic and sesame ve
- Giant cous cous with pomegranate and mint ve
- Chopped house salad ve
- 50/50 - Half selection of filled doughnuts half fruit platter

V VEGETARIAN ve VEGAN

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Bowl Food

THREE BOWLS

HOT BOWLS

Honey & mustard glazed pork sausage, caramelised red onion mash, crispy parsnip & red wine jus

Crispy pork belly bites, Korean BBQ glaze, fried rice with egg, sesame and chili

Slow cooked Beef shin, buttered mash potato, rich red wine and green peppercorn sauce, parsnip crisps

Lightly smoked Haddock, buttered mash potato, smoked seaweed and Bolney wine cream sauce

Beer battered day boat Cod fillet, chunky chips, warm 'tartare' cream sauce

Seabass, pancetta and corn relish, creamed sweetcorn

Crispy bacon, blue cheese crumb, white chicory, and candied walnuts

Feta, watermelon, mint, heirloom tomato & basil emulsion **V**

Pea & Mint arancini, sautéed courgette & asparagus, herb dressing **V**

Sweet potato, chickpea and sultana stew, giant cous cous & pitta crisp **ve**

Cumin spiced baby aubergine, coconut & lentil dhal with crispy onion bhaji **ve**

COLD BOWLS

Chargrilled chicken breast, Caesar salad, parmesan crouton

Chicken liver parfait, caper raisin puree, micro salad, rye crisp

Whipped salt cod rillette, compressed cucumber, burnt orange & samphire

Potted hot-smoked salmon, Brighton house pickles, saffron butter, sourdough toast

Red lentil kofta, red pepper jam, coconut yoghurt, puffed rice & crispy onion **ve**

Beetroot & onion tart tatin, rocket, fennel & apple salad **ve**

Quinoa tart, squash & sherry puree, vegetable tartare **ve**

ADD A SWEET TREAT

Lemon posset choux buns, raspberry coulis **V**

Salted caramel & chocolate brownie, whipped vanilla cream **V**

Honey cake, cinnamon & orange crème fraiche, lavender **V**

Chocolate & coconut tart, coconut yoghurt **ve**

Golden Cross goat cheese, fresh Granny Smith apple, rye crisp **V**



NOON

Salad Menu

THREE BOWLS

SALAD OPTIONS

- Israeli cous cous, with heritage tomato and mixed herbs ve
- Apple, celery and walnut slaw V
- Hoi-sin noodle salad with beansprouts and cucumber
- Sticky korean rice salad, sweet potato and black onion seed capresse salad with torn mozzarella, tomatoes, basil & rocket V
- Bulgar wheat, roasted cauliflower, chickpeas, cumin, chilli & ginger dressing ve
- Wild rice, broccoli, edamame beans, sesame & soy dressing ve
- Kale & brussels sprout salad with walnuts, parmesan & lemon-mustard dressing roasted cauliflower with veggie bagna cauda, lentils, brown rice and pickled walnuts.
- Celeriac chimichurri salad ve
- Herb tabbouleh with pomegranate & za'atar dressing ve

- Fresh fruit bowls ve
- Seasonal berry bowls ve

TOPPER OPTIONS (SUPPLEMENT)

- Grilled lemon & herb chicken
- Sussex fishcake
- Grilled halloumi V
- Garlic & herb quorn pieces ve

V VEGETARIAN ve VEGAN

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NOON

Bar Food

- Mac and cheese with crispy bacon crumb
- Truffle mac and cheese, brioche crumb V
- Buttermilk chicken tenders, fries and buffalo hot sauce
- Beef chilli burrito, guacamole, pico de gallo, sour cream and Mexican rice
- Veggie bean burrito, guacamole, pico de gallo and Mexican rice ve



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V VEGETARIAN ve VEGAN

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Fingers & Thumbs

BOARDS OF BUILT, ROLLED & CARVED SANDWICHES CHOICE OF FOUR FINGER ITEMS FROM THE LIST BELOW AND FRESH SEASONAL FRUIT

SANDWICHES

Chef’s seasonal selection of built, rolled & carved sandwiches

HOT ITEMS

Crispy halloumi fries, smoked paprika mayonnaise & salsa Verde **V**

Korean fried chicken strips, sticky BBQ glaze & sesame seeds

Beetroot falafel bites, roasted pepper houmous & coriander **ve**

Truffled mac ‘n’ cheese bites, charred chilli & spring onion salsa **V**

Honey glazed chorizo & roquito pepper skewers **ve**

Courgette, ginger, coriander kofta & chimichurri

COLD ITEMS

Pork, caramelised apple & rosemary sausage roll with English mustard glaze

Smoked bacon, mature cheddar & black pudding pastry, tomato pickle

Teriyaki chicken skewer, pickled shitake mushroom, rice vinegar & miso

Leek, puy lentil & date sausage roll, English mustard glaze & pumpkin seeds **ve**

Penne pasta puttanesca salad with capers & green olives **ve**

Prawn tart, mango & chili salsa, Bloody Mary mayonnaise

DESSERT

Why not add something sweet?
See our dessert options on page 32

V VEGETARIAN **ve** VEGAN

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NOON

Mid Afternoon

Mid Afternoon

MID AFTERNOON

- Freshly baked cookies **V**
- Chef choice traybake
- Cereal bar **V**

- Sliced seasonal fruit platter **ve**
- Bowl of seasonal fruit **ve**

V VEGETARIAN **ve** VEGAN

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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.



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NIGHT

Canapés

FOUR CANAPÉS PER PERSON

LAND & SEA

Searched black pepper beef fillet, whipped horseradish cream

Glazed confit pork belly, apple sauce & pork scratchings

Chicken liver parfait, garlic crostini, spiced apple chutney

Smoked salmon & cream cheese pinwheels, rye crostini, caviar

Salt cod bon bon, charred sweetcorn, pink grapefruit, coriander

Coconut coated tiger prawn, yuzu dressing

FIELD & FOREST

Falafels bites with chipotle mayo & crispy onion ve

Sussex Charmer & Harvey's Ale rarebit, chili jam v

Crostini with truffled wild mushrooms ve

Roasted pumpkin arancini v

SWEET

Lemon posset choux buns, raspberry coulis v

Chocolate brownie, cherry sauce ve

Mini chocolate eclairs v

v VEGETARIAN ve VEGAN

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Bowl Food

CHOOSE ANY THREE BOWLS

LAND & SEA

- Searred black pepper beef fillet, whipped horseradish cream

Glazed confit pork belly, apple sauce & pork scratchings

Chicken liver parfait, garlic crostini, spiced apple chutney
- Lightly smoked haddock, buttered mash potato, smoked seaweed and bolney wine cream sauce

Smoked salmon & cream cheese pinwheels, rye crostini, caviar

Salt cod bon bon, charred sweetcorn, pink grapefruit, coriander

Coconut coated tiger prawn, yuzu dressing

FIELD & FOREST

- Falafels bites with chipotle mayo & crispy onion ve

Mature cheddar cheese & dark ale rarebit, chilli jam, chives
- Crostini with truffled wild mushrooms ve

Roasted pumpkin arancini

COLD BOWLS

- Chargrilled chicken breast, caesar salad, parmesan crouton

Chicken liver parfait, caper raisin puree, micro salad, rye crisp

Whipped salt cod rillette, compressed cucumber, burnt orange & samphire

Potted hot-smoked salmon, Brighton house pickles, saffron butter, sourdough toast
- Red lentil kofta, red pepper jam, coconut yoghurt, puffed rice & crispy onion ve

Beetroot & onion tart tatin, rocket, fennel & apple salad ve

Quinoa tart, squash & sherry puree, vegetable tartare ve

ADD A SWEET TREAT

- Lemon posset choux buns, raspberry coulis

Salted caramel & chocolate brownie, whipped vanilla cream

Honey cake, cinnamon & orange crème fraiche, lavender
- Chocolate & coconut tart, coconut yoghurt

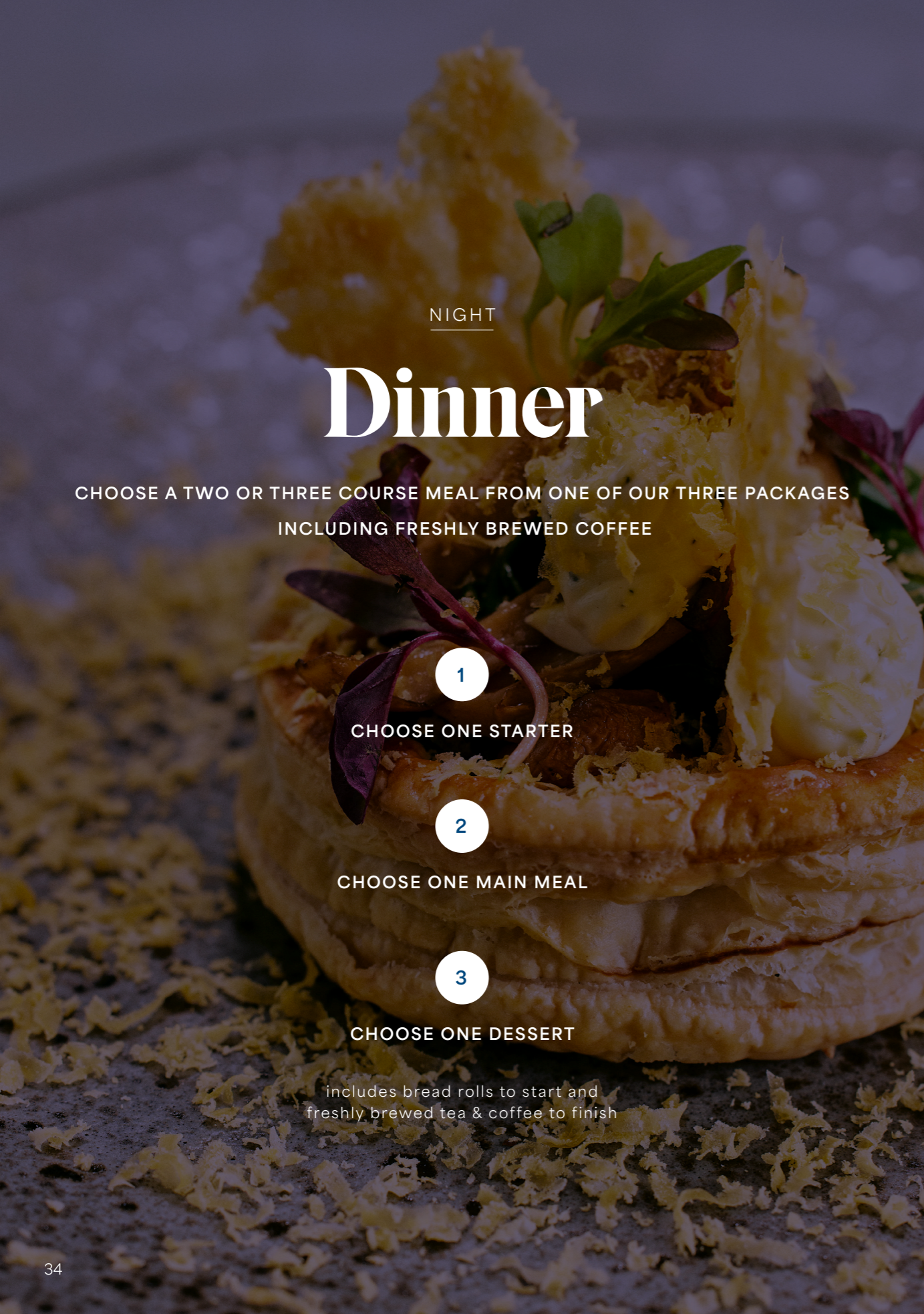
Golden Cross goat cheese, fresh Granny Smith apple, rye crisp

V VEGETARIAN ve VEGAN

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NIGHT

Dinner

CHOOSE A TWO OR THREE COURSE MEAL FROM ONE OF OUR THREE PACKAGES
INCLUDING FRESHLY BREWED COFFEE

1

CHOOSE ONE STARTER

2

CHOOSE ONE MAIN MEAL

3

CHOOSE ONE DESSERT

includes bread rolls to start and
freshly brewed tea & coffee to finish

SELECT PACKAGE 1, 2, OR 3

1

CHOOSE ONE STARTER

PACKAGE 1

Hot smoked trout rilette, celeriac, buttermilk & caper remoulade & baby watercress

Roasted pepper soup with basil and garlic, toasted sourdough crouton **ve**

PACKAGE 2

Confit chicken, pancetta & apricot terrine, black garlic emulsion & toasted almonds

Harissa roasted cauliflower, confit garlic houmous, coriander, pomegranate & toasted hazelnut dressing **ve**

PACKAGE 3

Smoked Scottish salmon, compressed cucumber, burnt lemon emulsion, nori seaweed & red chard


Homemade whipped ricotta, Farmer Tom pickled vegetable, rye crouton and crispy sage **V**

V VEGETARIAN **ve** VEGAN


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CHOOSE ONE MAIN


PACKAGE 1

Pan roasted chicken supreme, mashed potato, roasted carrot, steamed greens, forest mushroom & chicken jus
‘Parmesan’ risotto, pea & basil puree, lemon & hazelnut dressing, pea shoots 

PACKAGE 2

Lamb rump, crispy lamb shoulder bon-bon, crushed ratte potato, pea & mint puree, roasted heritage carrot, lamb jus
Crispy pork belly, fondant potato, grilled tenderstem broccoli, apple ketchup, cider & mustard jus
Salt baked celeriac, sea salt caramel roasted onion, King oyster mushroom, braised lentils
with red wine vinaigrette, kale crisps 

PACKAGE 3

Sirloin of Sussex beef, dauphinoise potato, charred hispi cabbage, spiced carrot puree, black garlic & red wine jus
North Atlantic cod, nori seaweed, pak choi, miso caramel, white beans, lemongrass & ginger
Roasted squash galette, caramelised shallots, wild mushrooms, celeriac puree, sage crisps 





CHOOSE ONE DESSERT

PACKAGE 1

Chocolate & raspberry tart, coconut yoghurt & poached berries ve

PACKAGE 2

Baked lemon tart, toasted Italian meringue, raspberry

Pecan & lime pie, honey crème fraiche

PACKAGE 3

Salted caramel & chocolate brownie, chocolate gel & honeycomb

AFTER DINNER BITES

Florentines V

Chocolate truffle V

SOMETHING CHEESY

Sussex cheese selection, spiced fruit chutney, grapes, celery and artisan crackers



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.