

FA VASE MENU

BOOBY MOORE ROOM SUNDAY 9 MAY

Room carved crown of Norfolk turkey with sage and onion stuffing and pan
gravy

Slow cooked shoulder of pork in Dijon mustard cream sauce

Lamb Navarin

Ricotta, spinach and nutmeg tortellini bound in a Romano sauce (v)

Roast potatoes, parsley new potatoes, selection of fresh seasonal vegetables

Dessert

Bowls of seasonal & exotic fruits

Selection of British farmhouse cheese, assorted dried fruits & chutneys,
walnut bread

Assortment of handmade patisserie

Biscotti served with freshly brewed tea and coffee

Drinks Package

Complimentary beer, wine and soft drinks for two hours prior to kick off

Complimentary (pre-ordered) beer, wine or soft drink/tea or coffee

At half time, served to table

Cash bar for one hour after final whistle