

MCFC vs Bournemouth A.F.C

23rd of August 2026

Cross Bar

Nibbles – Bar snack

Chicken Toast, Wasabi cream, roast garlic powder (H)

Salted Peanuts (H)(V)

Hot Honey Pork Crackling & apple vinegar dust

Grilled Flat bread

Crafted in-house using simple ingredients for an authentic, rustic flavour

Chicken Shawarma

Full-fat Greek yogurt & mayonnaise, topped with tender spiced chicken thigh pieces, pickled red onions, fresh mint & coriander (H)

Roasted Garlic, Red Pepper Houmous Dip

Cumin oil (H)(V)

Cold Small Plate

Salt-Aged Beef Tartare with Sumo Miso Cacklebean Egg

Smoked & Pickled Cucumbers, potato chips (H)

Grilled Tender stem & Romesco

Almond, roasted pepper, sherry vinegar (V)

Charcutier Board *for one*

Jamon serrano, Chorizo Iberico, Aged Manchego and La Peral blue cheese served with olive torta, quince jelly, orange blossom honey and cornichons.

Hot Small Plates

Manchester Arancini

Yorkshire Beef Ragu & Cheshire saffron Aioli (H)

Mozzarella, pecorino, basil & Manchester Hot Honey (H)(V)

Taco

Black Bean, spring onion, tomato, guacamole & sour cream (H)(V)

Spiced Braised Lamb Birria, crispy onion, coriander, lime & sour cream (H)

'Dirty' Mash

Shredded Lamb

Caramelised onion & thyme gravy (H)

Pie

BBQ pulled pork, black pudding & smoked apple

Chicken & root vegetable pie, cream sauce (H)

All served with Buttery mash & gravy

Gyoza

Served with Soy, ginger & chilli dip

Chicken & Pork

Spring onion, carrot, bean sprout, cabbage (H)(V)

White Bean & Sweet Potato Falafel

Harissa Jam (H)(V)

Desserts

Blue Moon Mirror Glaze –Spot Light

Chocolate cremeux, blueberry & blackberry compote, bubblegum aero (H)

Salted Caramel Tart

Creme fraiche, lemon shortbread crumb (H)(V)

Cronut & Ice cream

Roasted peach, vanilla ice cream (H)(V)