

MCFC vs Bournemouth A.F.C
23rd of August 2026



Legends

Bread

Local Artisan Breads

Cultured Cheshire Butter (H)(V)

Soup Station

Isle of Wight Tomato & Red Pepper Soup

Onion seeds (H)(V)

Starter

Classic Prawn Cocktail

Marie Rose sauce

Confit Chicken & Fig Terrine

Golden raisin & hazelnut chutney, sourdough crostini (H)

Hot Creamy Mushroom & Garlic Croquettes

Spinach, tarragon cream sauce, toasted pine nuts (H)(V)

Main Course

Roast Rump of Beef

Onion gravy & homemade Yorkshire pudding (H)

Lamb Hot Pot & Seasonal Vegetables

Braised Lamb shoulder, Crispy potatoes, thyme gravy (H)

Baked Cod

Crushed minted peas & cream sauce (H)

Buttered Leek & Cheddar Cheese Pie

Shortcrust pastry (H)(V)

Sides

Garlic & rosemary roasted potatoes (H)(VG)

Thyme-roasted carrot (H)(VG)

Cauliflower & broccoli cheese sauce (H)(V)

Dessert



Jam Sponge Pudding

Raspberry jam, vanilla custard (H)(V)

Strawberry Délice

Chantilly, fresh strawberries, white chocolate curls (H)

Millionaire Shortbread

Dulce de leche, milk chocolate topping (H)(V)

Selection of Ice Cream

Vanilla, chocolate, salted caramel, strawberry, vegan passion fruit & mango (H)(V)

A Selection of Our Favourite Cheese

Baked artisan breads, crackers, fruit chutney, grapes & celery (H)(V)

Cornish Cove (H)(V)

Crafted by the Cornish Cheese Company using rich Cornish cow's milk, Cornish Cove is a beautifully soft double cream Brie with a delicate bloomy white rind and a smooth, creamy paste. Younger cheeses offer fresh notes of cultured cream and sweet butter, while further ripening reveals subtle mushroom, hazelnut and earthy flavours beneath the silky texture. Wonderfully balanced with a clean, buttery finish, it's an elegant everyday Brie that shines on cheeseboards.

Quickes Cheddar (H)

Handcrafted by Mary Quicke & her family, using milk from the farms grass-fed cows.

The cheese is clothbound and naturally matured, typically for 12-15 months.

A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes. Quickes Cheddar won a Gold & Silver at the World Cheese Awards & two Great Taste stars by The Guild of Fine Food.

Harvest Moon

Made by Treveador Farm Dairy in Cornwall using rich pasteurised Guernsey cow's milk,

Harvest Moon is a beautifully crafted semi-hard cheese with a natural golden rind, washed in Cornish Cider. Matured to develop a smooth, creamy texture, it offers sweet buttery notes alongside hints of toasted hazelnuts and fresh grass, finishing with a delicate savoury tang.