

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



Mancunian

Bakery Selection

Cultured Cheshire butter (H)(V)

Starter

Isle of Wight Tomato & Red Pepper Soup

Onion seeds (H)(V)

Warm Lamb Scotch Egg

Yellow courgette & pea salsa, light pickled shallots, sheep's yoghurt (H)

Cured Sea Trout & Beetroot Salad

Fennel, cucumber, Horseradish crème fraîche, rye crumb & dill oil (H)

Main Course

Roast Sirloin of Beef & Homemade Yorkshire Pudding

Roasted potato, carrot & swede, savoy cabbage, gravy (H)

Butter-Poached Boneless Pollock Fillet & Brown Shrimps

Samphire, spinach, new potatoes & brown butter & lemon

Courgette & Broccoli Risotto

Pecorino shavings, oregano, toasted seeds & extra virgin olive oil (H)(V)

Dessert

Hot Summer Berry Pudding

Raspberry sauce, crumb, custard (H)(V)

Baked Chocolate Tart

Poached cherries, whipped clotted cream, chocolate tuile (H)(V)

Strawberries & Cream

Strawberry creameux, compressed strawberries, vanilla cream, meringue (H)



Half Time

Reuben Pastrami Bagel

American mustard & dill pickles (H)

or

Truffled Mushroom Bikini

Mushroom ketchup (H)(VG)

Full Time

British Cheese Selection

Baked artisan breads, crackers, fruit chutney, grapes & celery

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.