

Food Moments

at Barclays Hampden



For illustrative purposes only



Our Philosophy

At Barclays Hampden we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for conferences, concerts, dinners, matchday or once-in-a-lifetime events, our love of honest, well sourced and 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, Barclays Hampden 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

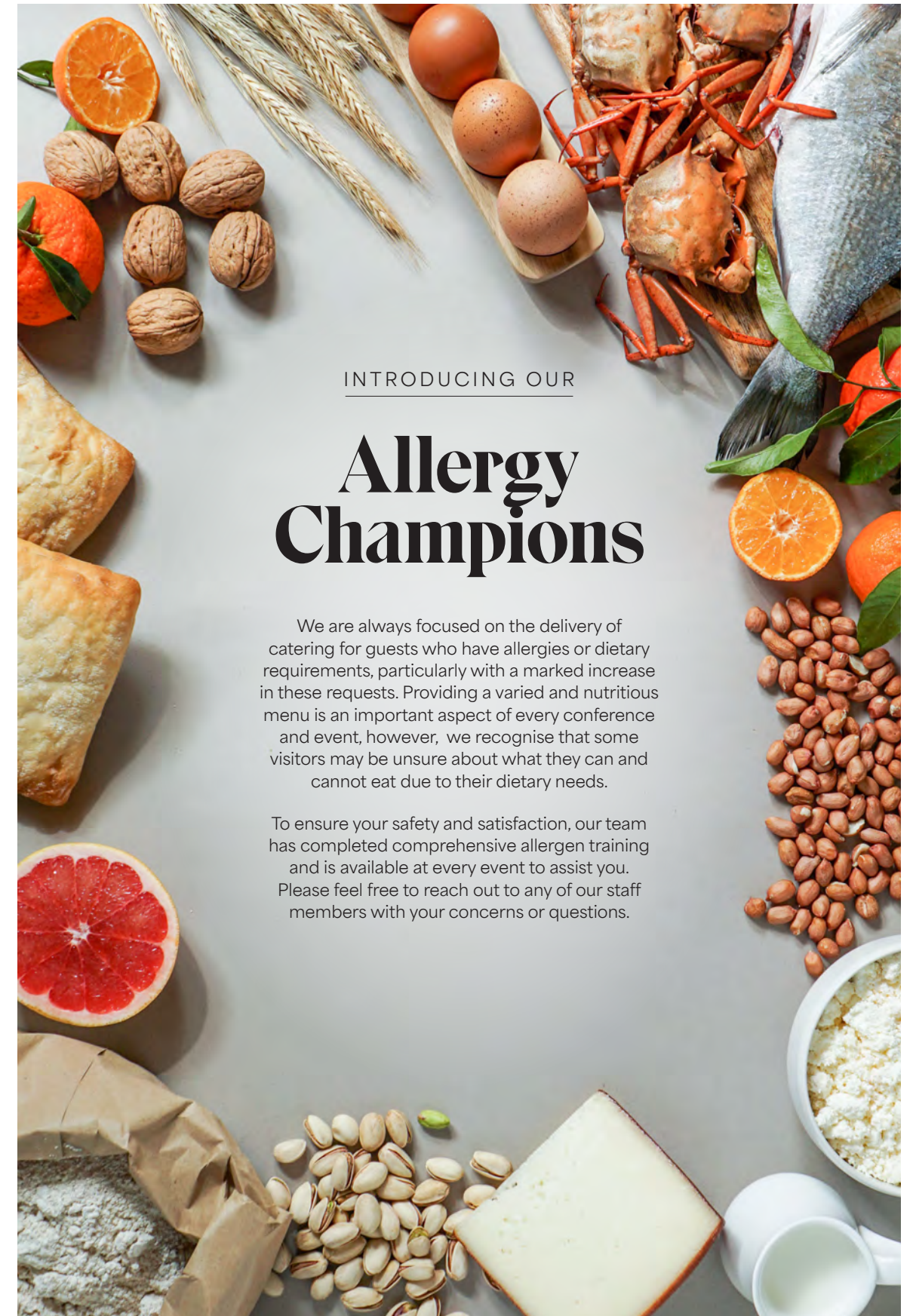
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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.



Colin Dempsey, Executive Head 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 April 2026

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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MORNING

Breakfast Club

Assorted filled breakfast rolls' Smoked Ayrshire bacon, Campbell's lorne sausage, McGhie's potato scone	£4.50
Roll and vegan sausage ve Plant-based sausage	£4.00
Smoked salmon on sourdough toast	£6.60
Bite sized warm Danish pastry selection v	£2.20
Assorted mini muffins v	£1.80
Support a local social enterprise 'Half the Story' Biscuits v	£1.90
Freshly baked croissant, preserves and honey v	£2.95
Vegan yoghurt, berry compote, granola pots ve	£3
Fresh fruit platter v (serves 10)	£34.95

v VEGETARIAN ve VEGAN

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

PRICES EXCLUDE VAT

Refreshments

BEVERAGES

Freshly brewed tea and coffee (per person) Served with Twinings selection of herbal and fruit teas	£3.00
Unlimited tea and coffee (per person) Served with Twinings selection of herbal and fruit teas	£8.00
Fresh fruit smoothie shots (per person) Mango and passion fruit, strawberry and raspberry, strawberry and banana, or apple, kiwi and kale	£3.10
Fresh fruit juice (1l pitcher) Orange, apple, cranberry	£6
Iced cordial (1l pitcher) Orange or blackcurrant	£3
Strathmore mineral water 750ml Still or sparkling	£4.50
Strathmore mineral water 500ml Still or sparkling	£1.50
Selection of soft drinks 330ml cans	£1.50

 VEGETARIAN  VEGAN

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Handmade shortbread. Life-changing impact.



100,000+ biscuits made, that's
1,000+ hours of real Living Wage work

**created so far by Sodexo! Live's partnership with
Half the Story**

Each pack of these delicious, handmade shortbreads helps create supportive employment for people facing homelessness and other barriers to work.

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.



NOON

Deli Lunch

DELI LUNCH £11.95 PER PERSON

- Homemade soup of the day with croutons and fresh herbs 
- Selection of finger sandwiches, wraps and mini rolls
- Fresh salad bowl
- Tea and coffee



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NOON

Buffet Lunch

PICK 4 ITEMS £21.95 PER PERSON

WORKING FINGER BUFFET LUNCH (4 ITEMS)

- Soup of the day 
- Selection of finger sandwiches
- Hampden haggis sausage rolls, date ketchup
- Albert Bartlett potato and onion fritatta, garlic aioli 
- Panko coated chicken slider, hot honey siracha, asian slaw 
- Crispy cauliflower wings, sweet chilli, coriander sauce 
- Soya and miso glazed chicken skewers, toasted sesame seeds, spring onion
- Mac n cheese bites, fresh parmesan, truffle mayo 
- Crispy panko coated Mull of Kintyre mac and cheese bites, truffle aioli, fresh parmesan 
- Korean bbq pulled pork bao bun, pickled vegetables, coriander
- Crispy karaage chicken, kimchi, lemon miso aioli
- White fish goujons served with lemon and parsley mayo
- MacSween's haggis bon bons, grain mustard mayo
- Halloumi and roasted red pepper skewers, sweet chilli dip 
- Selection of mini desserts and sweet treats 

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Street Food

3 ITEMS £24.95 (PER PERSON)

- South Indian garlic chilli chicken wings, coriander, saffron rice
- Cumberland sausage; creamed potatoes, red onion marmalade, thyme jus
- Bourguignon style slow cooked Orkney short rib of beef, smoked mash potato
- MacSween’s haggis Scotch egg, homemade chilli jam
- Spiced lamb meatballs, arrabiata sauce, focaccia crouton
- Buttermilk chicken katsu curry, coconut rice dumplings
- Hot and sour king prawns, shitake mushrooms
- Crispy coated sole goujons, sauté potatoes, warm tartare sauce
- Mozzarella arancini, lightly spiced Napoli sauce, wilted baby spinach 
- Cucumber and sesame salad, scorched halloumi, chilli, soya glaze 
- Sweet potato and chickpea dhal, coriander yoghurt, flatbread 

Hot Fork Buffet

1 MAIN, 1 SIDE AND 1 SALAD
£25.95 PER PERSON

MAINS

- Highland beef chilli con carne
- MacSween’s haggis, neeps and tatties, whisky cream
- Traditional steak pie, crispy puff pastry
- Chicken, bacon and leek pie, crispy puff pastry
- Crispy chicken katsu curry, prawn crackers
- Thai green breast of chicken curry
- Chicken fajita pasta; mozzarella glaze
- Steamed Loch Duart salmon fillets. broccoli, lemon butter sauce
- Sweet potato, roasted cauliflower and chickpea curry 
- Mediterranean roasted vegetable lasagne, gruyere cheese glaze 

SIDES

- Cajun spiced potato wedges 
- Crusty garlic and herb ciabatta 
- Basmati rice 
- Buttered mashed potatoes 
- Honey glazed root vegetables 

SALADS

- Caesar salad; baby gem lettuce, cucumber, cherry tomatoes, croutons, caesar dressing 
- Garden salad; tomato, cucumber, red onion, herb vinaigrette 
- Greek salad; feta, tomato, onion, olives, oregano, olive oil 

Salad Bowls

SHARER BOWLS SERVE 10

Caesar salad; crispy baby gem lettuce, cucumber, cherry tomatoes, croutons, Caesar dressing	£30.00
Crunchy pickled vegetable slaw	£20.00
Garden salad; tomato, cucumber, red onion, herb vinaigrette	£25.00
Quinoa, black rice, Edamame bean salad	£25.00
Orzo pasta salad, roasted Mediterranean vegetables, fresh basil pesto, rocket leaves	£30.00
Greek salad; feta, tomato, onion, olives, oregano, olive oil	£30.00
Moroccan chickpea salad	£25.00

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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

£13.95 FOR THREE (PER PERSON)

CANAPÉ

- Crispy coated MacSween’s haggis bonbons, date puree, pickled turnip
- Braised Highland beef shin, mini Yorkshire pudding, horseradish sauce
- Mull of Kintyre mac ‘n’ cheese bites, truffle aioli, parmesan shavings 
- Mini tartlet of masala mushrooms 
- Lightly spiced falafels, baba ghanoush 
- Loch Duart salmon fishcake, rapeseed mayo, crispy shallot
- Nori seaweed cracker, Loch Fyne hot smoked salmon, wasabi mayo
- Parmesan cheese royale gougères 
- Tapioca cracker, sea bass ceviche, avocado puree, pickled kohlrabi
- Corn fed Ayrshire chicken and Parma ham roulade, apricot chutney

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Dinner

2 COURSES £29 / 3 COURSES £35

STARTERS

- Homemade tomato and roasted red pepper soup v
- North sea prawn marie rose, gem hearts, mango and lime salsa
- Hornig haggis neeps and tatties, brandy peppercorn cream
- Ayrshire ham hock, parsley terrine, piccalilli, sourdough crouton, herb oil
- Inverloch goat’s cheese and sun blushed tomato tartlet, basil pesto, rocket salad V
- Artichoke and baby pear salad, pickled radish, candied walnuts, walnut emulsion VE

MAINS

- Chicken balmoral, creamed poatoes, seasonal vegetables, peppercorn sauce
- Slow cooked daube of beef, dauphinoise potatoes, sprouting broccoli, rich red wine jus
- Roast breast of Ayrshire chicken, crushed Maris Pipers, truffle scented forest mushrooms, tarragon cream
- Herb crusted fillet of North Sea cod, potato gratin, wilted greens, salsa Verdi
- Sun-dried tomato and tarragon risotto, panko coated Inverloch goat’s cheese crostin, micro herb salad, tarragon oil V
- Forest mushroom, spinach and chestnut Wellington, galette potato cake, celeriac puree V
- Roast sweet potato, sweet potato puree, barbecued tender stem broccoli, fermented ginger, crispy onion, chilli oil VE

DESSERTS

- Sticky toffee pudding, butterscotch sauce, Madagascan vanilla bean ice cream V
- Local rhubarb and ginger crème brulee, orange shortbread discs V
- Baked warm Belgian chocolate fondant, pistachio ice cream V
- Edinburgh rum baba, lime clotted cream, sweet syrup V
- Glazed lemon meringue tartlet, vanilla cremeux, wild berries V
- Exotic fruit pavlova, mango, pineapple, passionfruit, coconut cream VE

V VEGETARIAN VE VEGAN

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NIGHT

Evening Party Food

£12.95 FOR THREE
Additional items £3.95 per person

- Freshly baked sausage rolls
- Vegetable pakora, mint dip ve
- Haggis pakora, mint dip
- Selection of freshly prepared sandwiches
- Honey and sesame glazed chipolatas
- Vegetable samosas ve
- Mini Hampden pies
- Spiced potato wedges, sweet chilli mayo v
- Mini quiche selection v
- Haggis bon bons
- Mini black pudding Scotch eggs v
- Chicken goujons
- Plant based sausage rolls ve
- Southern fried vegan nuggets, BBQ sauce ve

Stonebaked Pizza: Margarita / Pepperoni

£15

V VEGETARIAN ve VEGAN

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MORNING, NOON AND 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.

