

Food Moments

at Hampden Park



For illustrative purposes only



Our Philosophy

At Hampden Park 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, Hampden Park 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

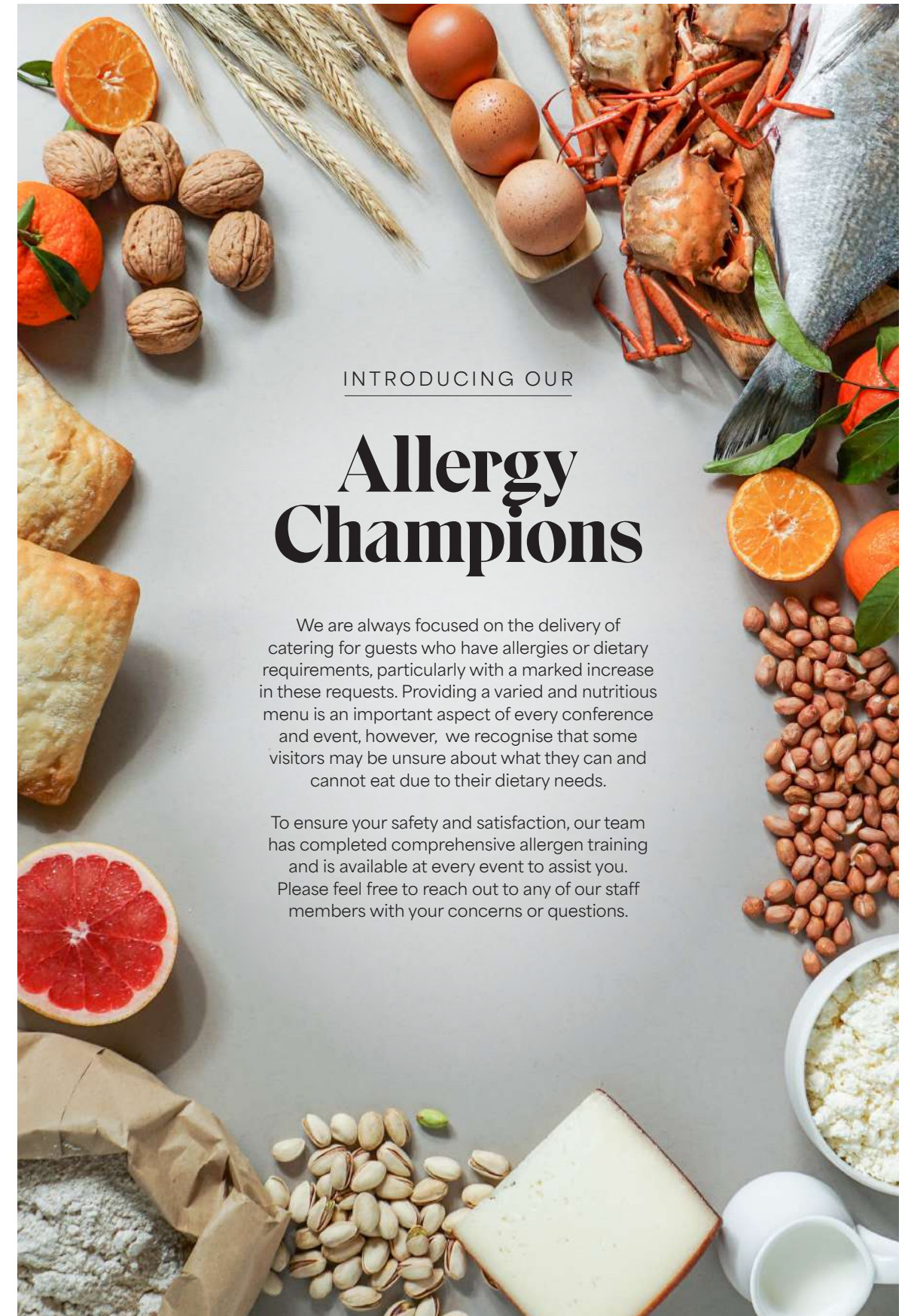
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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.



For illustrative purposes only

CONTENTS

Morning

Breakfast Club..... 9

Refreshments..... 10

Noon

Deli Lunch.....14

Buffet Lunch15

Bowl Food.....16

Hot Fork Buffet17

Night

Canapés 20

Dinner22

Evening Party Food24

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.



For illustrative purposes only

MORNING

Breakfast Club

Crispy bacon roll
Smoked Ayrshire bacon in a fresh morning roll

Roll & 'square' sausage
Campbell's lorne sausage in a fresh morning roll

Roll & 'tatty scone'
McGhie's potato scone in a fresh morning roll

Egg roll
Three egg free range omelette in a fresh morning roll

Vegan roll & sausage ve
Plant-based sausage

All breakfast rolls served with brown sauce & tomato ketchup

Bite sized warm Danish selection

Assorted mini muffins

Walkers biscuits selection

Freshly baked croissant served with preserves and honey

Greek yoghurt, granola & seasonal fruit pots V

Apple, orange and Manuka honey overnight oat pots V

Fresh fruit platter (Serves 4) ve

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 + coffee
Served with Twinings selection of herbal and fruit teas

Unlimited tea + coffee (per person)
Served with Twinings selection of herbal and fruit teas

Fresh fruit smoothie shots (per person)
Mango & passion fruit, strawberry & raspberry, strawberry & banana,
or apple, kiwi & kale

Fresh fruit juice (1l pitcher)
Orange, apple, or cranberry

Iced cordial (1l pitcher)
Orange or blackcurrant

Strathmore mineral water 750ml
Still or sparkling



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



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.



Deli Lunch

DELI LUNCH

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








For illustrative purposes only

 VEGETARIAN  VEGAN

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

Buffet Lunch

WORKING FINGER BUFFET LUNCH (4 ITEMS)

- | | |
|---|--|
| Soup of the day with croutons and fresh herbs  | Crispy panko coated Mull of Kintyre mac 'n' cheese bites, truffle aioli & fresh parmesan  |
| Selection of finger sandwiches | |
| Sriracha & lemon chicken skewers | Loaded sweet potato fries; salsa; crème fraiche; jalapenos  |
| Selection of warm Hampden pies | Orzo pasta salad; roasted mediterranean vegetables; fresh basil pesto; rocket  |
| MacSween's haggis bonbons, grain mustard dip | |
| Vegetable pakora; mint yoghurt dip  | Selection of sweet treats |

PREMIUM FINGER BUFFET LUNCH (4 ITEMS)

- | | |
|--|---|
| Pulled barbecue pork brioche slider with crunchy celeriac slaw. | Focaccia bruschetta topped with beetroot hummus, halloumi & pickled mushrooms  |
| Steamed bao bun filled with shredded duck, sweet chilli | Halloumi & roasted red pepper skewers, sweet chilli dip  |
| White fish goujons served with lemon & parsley mayo | Selection of sweet treats |
| Cajun chicken fajita wraps, crème fraiche, salsa | |
| Vegetable noodle salad, sweet chilli, toasted sesame  | |

 VEGETARIAN  VEGAN

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

Bowl Food

PICK 3 ITEMS

- 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 served with homemade chilli jam
- Spiced lamb meatballs, arrabiata sauce, focaccia crouton
- Buttermilk chicken katsu curry coconut rice dumplings
- Hot & sour king prawns, shitake mushrooms
- Crispy coated sole goujons, sauté potatoes & warm tartare sauce
- Mozzarella arancini, lightly spiced Napoli sauce and wilted baby spinach **V**
- Cucumber & sesame salad with scorched halloumi, chilli & soya glaze **V**
- Sweet potato & chickpea dhal, coriander yoghurt & flatbread **V**



V VEGETARIAN **ve** VEGAN

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

Hot Fork Buffet

1 MAIN, 1 SIDE, 1 SALAD

MAINS

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

SIDES

- Cajun spiced potato wedges **ve**
- Basmati rice **ve**
- Buttered mashed potatoes **V**
- Honey glazed root vegetables **V**
- Crusty garlic & herb ciabatta **V**

SALADS

- Caesar salad of crispy baby gem lettuce, cucumber, cherry tomatoes, croutons & dressing **V**
- Garden salad, tomato, cucumber & red onion herb vinaigrette **ve**
- Greek salad of Feta, tomato, onion & olives, oregano, olive oil **V**

V VEGETARIAN **ve** VEGAN

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

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.



For illustrative purposes only

NIGHT

Canapés

CHOOSE THREE

HOT 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 with truffle aioli & parmesan shavings **V**

Mini tartlet of masala mushrooms **V**

Lightly spiced falafels with baba ghanoush **ve**

Loch Duart salmon fishcake, rapeseed mayo & crispy shallot

Nori seaweed cracker, Loch Fyne hot smoked salmon, wasabi mayo

Parmesan cheese royale gougeres **V**

Tapioca cracker, sea bass ceviche, avocado puree, pickled kohlrabi

Corn fed Ayrshire chicken & Parma ham roulade with apricot chutney

V VEGETARIAN **ve** VEGAN

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



For illustrative purposes only

NIGHT

Dinner

2 OR 3 COURSES

STARTERS

Homemade tomato & roasted red pepper soup **V**

North sea prawn Marie rose, gem hearts, mango & lime salsa

Ayrshire ham hock & parsley terrine, piccalilli, sourdough crouton, herb oil

Inverloch goat's cheese & sun blushed tomato tartlet, basil pesto & rocket salad **V**

Confit of Gressingham duck roulade, burnt apple purée, herb salad & sourdough croute

Stornoway black pudding, confit potato, poached egg & mustard cream

West coast crab bound in coriander & lime crème fraiche, pickled kohlrabi, focaccia crouton



For illustrative purposes only

V VEGETARIAN **ve** VEGAN

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

NIGHT

Dinner

2 OR 3 COURSES

MAINS

Roast breast of Ayrshire chicken, crushed Maris Pipers, truffle scented forest mushrooms and tarragon cream

Herb crusted fillet of North Sea cod with potato gratin, wilted greens & salsa Verdi

Honey glazed breast of Gressingham duck, turnip dauphinoise, spiced carrot puree, roast beets, buttered kale with soya & ginger jus

Sun-dried tomato & tarragon risotto, panko coated Inverloch goat's cheese crostin, micro herb salad & tarragon oil **V**

Forest mushroom, spinach & chestnut Wellington, galette potato cake, celeriac puree **V**

Parsley crusted cannon of Borders lamb, crispy rosemary polenta cake, pea & artichoke fricassee with a light mint jus

Roast fillet of Buccleuch beef, shin croquette, celeriac puree, baby vegetables, potato terrine & thyme jus

DESSERTS

Sticky toffee pudding with butterscotch sauce, Madagascan vanilla bean ice cream **V**

Local rhubarb & ginger crème brulee, orange shortbread discs **V**

Baked warm Belgian chocolate fondant served with pistachio ice cream **V**

Edinburgh rum baba with lime clotted cream & sweet syrup **V**

Glazed lemon meringue tartlet, vanilla cremeux, wild berries **V**

After dinner selection of Scottish cheese & oatcakes **V**

V VEGETARIAN **ve** VEGAN

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

NIGHT

Evening Party Food

CHOOSE THREE

Freshly baked sausage rolls

Vegetable pakora with mint dip **ve**

Haggis pakora with mint dip

Selection of freshly prepared sandwiches

Honey and sesame glazed chipolatas

Vegetable samosas **V**

Mini Hampden pies

Spiced potato wedges, sweet chilli mayo **V**

Mini quiche selection **V**

Haggis bon bons

V VEGETARIAN **ve** VEGAN

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

Dinner is Served



For illustrative purposes only



MORNING, NOON & 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.

