



BANQUETING MENU

Feast in style at Molineux Stadium, our spectacular venue

INCLUDES

- Exclusive room hire
- Three course meal
- Complimentary parking and Wi-Fi
- Dedicated event planner

Ask us about our upgrades

Our menus are colour-coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.



This means the dish has been calculated by FoodSteps to help you make a better decision for you, and the planet.

From
£37
PP +VAT









☎ 0371 222 2220 (opt 1) ✉ events@wolves.co.uk 🌐 events.wolves.co.uk

Minimum of 60. Price valid from 1st April 2026 – 30th September 2026. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info. Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.

BANQUETING MENU

CHOOSE ONE FROM THE FOLLOWING

STARTERS

-  Dinner Roll and English Butter *205kcal*
-  Summer Vegetable Broth, Pearl Barley, Herbed Croutons *VE 301kcal*
-  Pressed Ham Hock and Mustard Terrine, Toasted Tomato Focaccia, Tomato Chutney, Bitter Leaves *454kcal*
-  Heirloom Tomato Tart, Summer Vegetables, Herb Salad *VE 242kcal*
-  Pressed Chicken, Bacon Jam, Soft-Boiled Egg, Gem Lettuce, Caesar Dressing *378kcal*
-  Beetroot and Soft Cheese Terrine, Paprika Cracker, Lamb's Lettuce, Parsley Vinaigrette *VE 201kcal*

CHOOSE ONE FROM THE FOLLOWING

MAINS

Lemon Chicken, Fondant Potato, Spring Cabbage, Tomato and Caper Salsa, Pancetta Crisp *NGCI 376kcal*

Five-Spice Pork Belly, Thai Curry Sauce, Aromatic Jasmine Rice, Pickled Carrot, Coriander *653kcal*

Vegan Nduja Sausage and Cannellini Bean Arancini, Spinach Velouté, Garlic Cream, Sun-Blush Tomato *VE 400kcal*





Baked Chalk Stream Trout, Parsley Creamed Potatoes, French-Style Peas, Lemon Butter Sauce *NGCI 555kcal*

Garlic Chicken Fillet, Creamed Potato Gnocchi, Spinach, Sun-Blush Tomato, Pesto *596kcal*

Chimichurri Cauliflower Steak, Pressed Potato Terrine, Chickpea and Sun-Blaze Tomato Dressing, Crispy Cauliflower Leaves *VE 398kcal*

Carrot and Potato Pakora, Red Lentil Dahl, Tempura Turmeric Cauliflower, Chilli and Pepper Salsa, Coriander *VE 642kcal*

Adults need around 2000 Kcals per day

 Vegetarian  Vegan  Non Gluten Containing Ingredients  Non Dairy Containing Ingredients







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DESSERTS


-  Apple Crumble Tart, Custard **VE** 790kcal
-  Apple Crumble Tart, Custard **VE** 493kcal
-  Vanilla Cheesecake, Summer Berry Compote, Honeycomb, Mint **VE** 425kcal
-  Chocolate and Orange Sponge, Sunflower Seed Praline, Salted Caramel, Raspberry Compote **VE** 1,031kcal

ADD CANAPÉS

€15PP THREE CANAPÉS
PER PERSON

Crispy Rice, Nori, Carrot Lox, Creamed Wasabi and Thai Basil **NGCI** 84Kcal 

Beetz Bhaji, Chilli and Mango Purée, Poppadum and Coriander **VE** 227Kcal 

Fried Polenta, Sautéed Wild Mushroom, Garlic, Thyme,
Red Onion and Maple Marmalade **VE** 92Kcal 

Compressed Watermelon, Feta, Basil and Basil Foam **VE, NGCI** 79Kcal 

Chicken Parfait, Challah Toast, Apple and Date Chutney, Chicken Crackling 304Kcal 

Chicken Caesar Parmesan Cup 142Kcal 

Beer Battered Cod Bite, Minted Pea Purée, Salt and Vinegar Chip 156Kcal 

Beetroot and Feta Arancini **V** 100Kcal 

Smoked Trout Tartare 31Kcal 

Chilli Glazed Pork Belly 175Kcal 

Cured Cherry Tomato, Crushed Broad Bean Tartlet, Soft Herb Emulsion, Chervil **VE** 337Kcal 

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