





BANQUETING MENU

Feast in style at Molineux Stadium, our spectacular venue

From
£38.50
PP +VAT

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.



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

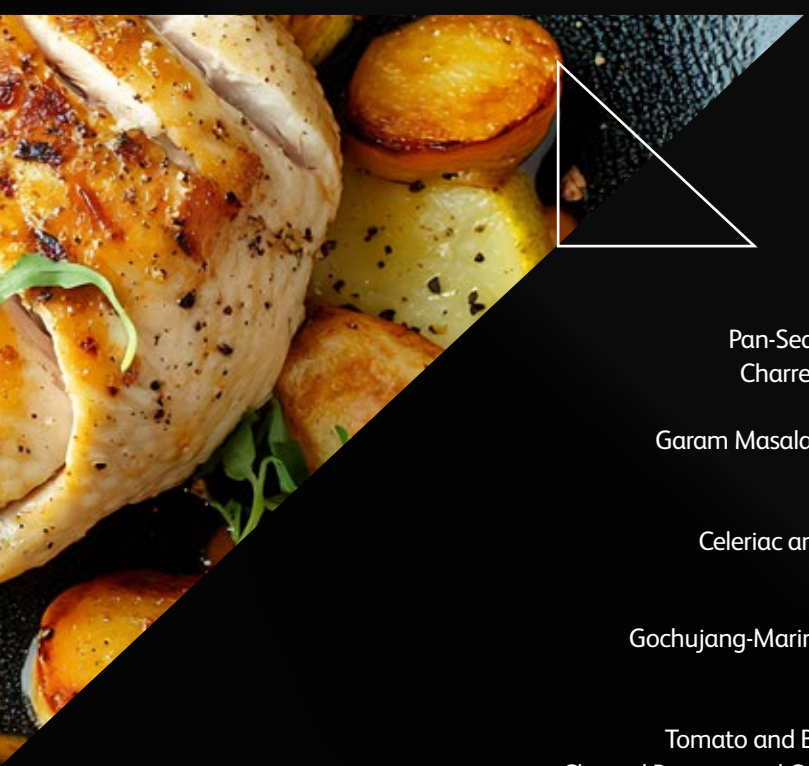
Minimum of 60. Price valid from 1st October 2026 - 1st October 2027. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info. Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.



BANQUETING MENU

CHOOSE ONE FROM THE FOLLOWING
STARTERS

- Tomato and Red Lentil Soup, Paprika Dumpling **VE** *335kcal*
- Cumin-Scented Parsnip Soup, Coriander Oil **NGCI, VE** *102kcal*
- Tikka-Marinated Chicken Terrine, Radish, Poppadom *485kcal*
- Feta, Heritage Beetroot, Capers, Gherkin, Micro Salad **VE** *368kcal*
- Trout Rillette, Lemon Emulsion, Pickled Cucumber and Shallot, Seeded Cracker *415kcal* **(£2.50 Supplement)**
- Pulled Ham Croquette, Mustard Mayonnaise, Semi-Dried Tomato *493kcal* **(£2.50 Supplement)**



CHOOSE ONE FROM THE FOLLOWING
MAINS

Pan-Seared Breast of Chicken, Boulangère Potatoes, Carrot Spear, Charred Broccoli, Stuffed White Onion, Onion Ash, Pan Jus *484kcal*

Garam Masala Marinated Cauliflower Steak, Spinach, Bombay Potatoes, Aubergine Bhaji, Bhuna Sauce **VE** *415kcal*

Celeriac and Spinach Pithivier, Charred Celeriac, Mushroom Ketchup, Crispy Kale **VE** *714kcal*

Gochujang-Marinated Pork Belly, Asian Sticky Rice, Pak Choi, Carrot, Turnip, Leeks, Garlic and Ginger Sauce *622kcal*

Tomato and Basil Stuffed Chicken, Black Olive Arancini, Confit Potatoes, Charred Peppers and Courgettes, Red Onion and Caper Salsa *614kcal* **(£5 Supplement)**

Poached Fillet of Haddock, Rarebit-Stuffed Fondant Potato, Peas, Carrot, Kale and Parsley Sauce *592kcal* **(£5 Supplement)**

Adults need around 2000 Kcals per day

V Vegetarian **VE** Vegan **NGCI** Non Gluten Containing Ingredients **NDCI** Non Dairy Containing Ingredients

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DESSERTS

- Carrot and Date Sponge, Cornish Sea Salt Caramel Sauce **VE** *685kcal*
- Rich Dark Chocolate Mousse, Chantilly, Cherry Gel, Cherry Shard, Chocolate Soil **VE** *510kcal*
- Vanilla Cheesecake, Cinnamon Cream, Apple Gel, Apple Tuile, Shortbread Crumble **VE** *640kcal*
- Selection of Cheese, Seeded Crackers and Homemade Seasonal Chutney *526kcal* **(£5 Supplement)**



ADD CANAPÉS

£15.50PP+VAT THREE CANAPES 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*
- Brie and Cranberry Tart **V** *337Kcal*

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