

OUR LOCAL PRODUCE

Good afternoon and a very warm welcome to HB's restaurant at The American Express Community Stadium

We are very proud to call Sussex our home, the county gives access to an incredible range of sustainable produce right on our doorstep.

We use more than 10 local suppliers for the food we will preparing today, ranging from bakeries, butchers and smoker's, some of which are mentioned below.



If you have any questions about the menu, or if you would like more information on any of our suppliers, please do not hesitate to speak to one of my colleagues. I hope you enjoy your meal and, of course, the game!

David Crawford, Head Chef



HB's is named in tribute to Harry Bloom, a former vice chairman of the club, the late grandfather of Brighton & Hove Albion chairman Tony Bloom and father of director Ray Bloom.

A Hove-based motor trader, he joined the Albion board in December 1970, and he became vice chairman in October 1973.

An astute fundraiser on behalf of the club, he was also the architect of the club's weekly lottery scheme, which in the late 1970s was earning the club revenue of £1m per annum.

He sadly died on the team coach, travelling to an old First Division match at Stoke City on 18th October 1980.

Albion's manager of the day, Alan Mullery later said of him, "Harry was a marvellous man, who came up the hard way and learned to fight for himself.

"He started his career by buying second-hand cars in Scotland for £50, driving them back to his home and selling them on his driveway for £65 the following day.

"By the time I became manager at Brighton he was a very influential man around the town. He and I got on tremendously well and he acted as a buffer between the chairman and me.

"He was like a father to me and Mike also treated him with great respect, every morning without fail the three of us sat in my office to sip coffee and discuss the football club and its future. Harry was a great character and a good friend."



vs



Saturday 14th March 2020

STARTERS

Smoked chicken Caesar

Griddled baby gem, turkey bacon, pomegranate, Cajun mayo

Sous vide fennel and orange salad

Quinoa, pomegranate, tahini (v,vg)

MAINS

28 day aged beef sirloin and cottage pie

Mustard mash, spinach, pea puree

Garlic butter baked cod

Petit pois a la francais, crushed potatoes, tomato hollandaise

Puy lentil bolognaise

Vegan pesto, pangritata (v,vg)

DESSERTS

Passion fruit mousse

Fruits of the forest, honeycomb, chocolate

Cheese

Mature cheddar; Somerset brie and Blue vinney

Served with honey glazed fig, grapes, Peter's yard sourdough crisp breads and a fig and balsamic chutney

POST-MATCH

Piglet's Pantry mini hunter's chicken pie

Piglets Pantry mini spring vegetable, pea and mint pie (v)