

OUR LOCAL PRODUCE

Good afternoon and a very warm welcome to Mullery'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





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

Puy lentil bolognaise

Vegan pesto, pangritata (v,vg)

DESSERTS

Passion fruit mousse

Fruits of the forest, honeycomb, chocolate

Cheese plate

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)