

OUR LOCAL PRODUCE

**Good afternoon and a very warm welcome to
The Mayo Wynne Baxter Lounge 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 be 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

THE

1901

CLUB



vs



Sunday 12th May 2019

STARTERS

Spring's oak smoked salmon
Fennel, apple, dill, sourdough

Golden cross goats cheese and confit onion tart
Rocket leaves, hazelnuts, honey and mustard (v)

MAINS

28 day matured British beef sirloin
Potato dauphinoise, spinach puree, braised carrot, spring greens, pinot noir jus

Sussex scrumpy, confit garlic and chive croquettes
Spinach puree, braised carrot, spring greens, basil pesto (v)

DESSERTS

Banoffee cheesecake
Chocolate, hazelnut, vanilla cream

POST-MATCH

Piglets Pantry chicken and wild mushroom pie

Piglets Pantry vegetable balti pie (v)