

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



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)

DESSERT

Banoffee cheesecake
Chocolate, hazelnut, vanilla cream

English farmhouse cheese selection
Mature Sussex cheddar, Cornish blue and Somerset brie
Served with artisan crackers, grapes, chutney and celery

POST-MATCH

Piglets Pantry chicken and wild mushroom pie

Piglets Pantry vegetable balti pie (v)