

The Headliner Experience

- Sample Menu -

Nibbles

Seaweed coated peanuts & rice crackers (v)

Pork crunch

Flat bread crisps & Baba Ganoush (v)

Mini chorizo bites

Sharing Boards

Warm Breads

Fired Piquillo Houmous | Sumac Onions (vg)

Homemade Labneh | Crispy Chickpeas |

Cold Pressed Rapeseed Oil | Za'atar (v)

Grilled Lamb Chop | Chimichurri

Baked Smoked Cotswold Brie | Sticky Onions |

Toasted Nuts (v)

Hot & Sticky Pork Belly Bites | Spring Onion | Chilli | Toasted Sesame Seeds

Sharing platter of sweet treats

Passion fruit curd meringue tart

Chocolate & pistachio dipped profiterole

Macaroons

Nutella beignet

Eton Mess shot







The Signature Experience

- Sample Menu -

Burgers

General Tso's Bao Chicken

Double fried buttermilk chicken, Char Siu bacon, General Tso's sauce, Bao bun

Smokin Cow

Smash beef patty, Jack cheese, American mustard, burger sauce, pickles, maple glazed seeded bun

Not My Beef (vg)

No-meat patty, Cajun onion rings, Tennessee BBQ sauce, dairy free slice, maple glazed seeded bun

Served with seasoned skin on fries

11" Stone Baked Pizza

Twice as Nice & Twice as Spicy

'Nduja sausage, Ventricina salami, For Di Latte mozzarella, peppadew peppers, chilli flakes

The Gardening Club (vg)

Portobello mushrooms, peppadew peppers, char-grilled vegetables, balsamic caramelised onion

Seasonal Pizza

Served with Arena's House Salad

On the side*

Loaded Fries (vg/gf)

Topped with Carolina Reaper mayo, Jack cheese, jalapeños & crispy onion

House Salad (vg)

Seasonal leaves & veggies, toasted focaccia chunks, Ranch style dressing

Garlic Butter & Truffle Bread (v)

9" sourdough, garlic & parsley butter, black truffle oil

*Order on the night at additional cost

Dessert*

A selection of gelatos from our local supplier Joe Delucci who operates out of Leamington Spa







In-lounge dining Sample Menu A

Starters

Smoked duck | Watermelon | Fig balsamic | Honey & chilli cashews

Grilled aubergine | Quinoa | Houmous | Harissa yoghurt | Pomegranate (v)

Main Course

Crispy pork belly, smoked garlic potato puree, tomato & cannellini bean sauce Salmon fishcake, crushed peas, poached egg, Hollandaise

Pumpkin gnocchi, wild mushroom fricassee, parmesan cream, truffle dust (v)

Sweet Treat Platter

Passion fruit curd meringue tart | Chocolate & pistachio dipped profiterole | Macaroons | Nutella beignet | Eton Mess shot







In-lounge dining Sample Menu B

Starters

Smoked duck | Watermelon | Fig balsamic | Honey & chilli cashews Grilled aubergine | Quinoa | Houmous | Harissa yoghurt | Pomegranate (v)

Main Course

Burgers

Served with seasoned skin on fries

General Tso's Bao Chicken

Double fried buttermilk chicken, Char Siu pork, General Tso's sauce, Bao bun

Served with Arena's House Salad

11" Stone Baked Pizza

Twice as Nice & Twice as Spicy

'Nduja sausage, Ventricina salami, For Di Latte mozzarella, peppadew peppers, chilli flakes

Smokin Cow Smash beef patty,

Jack cheese, American mustard, burger sauce, pickles, maple glazed seeded bun

The Gardening Club (vg)

Portobello mushrooms, peppadew peppers, char-grilled vegetables, balsamic caramelised onion

Not My Beef (vg) No-meat patty,

Cajun spiced onion rings, Tennessee BBQ sauce, dairy free slice, maple glazed seeded bun

Sweet Treat Platter

Passion fruit curd meringue tart | Chocolate & pistachio dipped profiterole | Macaroons | Nutella beignet | Eton Mess shot







- Private Box Sample Menu -

Headliner Package

Seaweed coated peanuts & rice crackers (v) | Pork crunch

Sharing Board

Selection of Breads & Croutes

Fired Piquillo Houmous | Crispy Chickpeas Sumac Onions (vg/gf)

Whipped Feta | Honey | Chilli Oil | toasted seeds (v/gf)

Grilled Aubergine Roll | Quinoa Tabbouleh Salad (vg/gf)

Ham Hock Terrine | Golden Beetroot Piccalilli

Blistered Padron Peppers (vg/gf)

Marinated Olives | Borettane Onions | Semi Dried Tomatoes (vg/gf)

Hot

Chimichurri Lamb rump | Tiger Prawn Skewer

Crispy Camembert fritters | Sticky Onions | Toasted Nuts (v)

Gochujang Pork Belly Bites | Spring Onion | Chilli | Toasted Sesame Seeds

Sweet treat platter

Passion fruit curd meringue tart | Chocolate & pistachio dipped profiterole | Macaroons | Nutella beignet | Eton Mess shot







- Private Box Sample Menu -

Icon Package

Prosciutto | Wild rocket | Burrata | Semi dried tomato | Balsamic syrup

Whipped Feta | Honey | Chilli oil | Toasted nuts | Warm pitta (v)

Chorizo smash Burger Beef patty | Chorizo | Smoked cheddar | Pickles | Slider bun

Korean fried chicken Double fried buttermilk chicken | Kimchi slaw | Gochujang | Slider bun

Loaded Tater Tots Pulled beef | Nacho cheese| Crispy onion | jalapeños

Smokey seasoned fries







Thank you

Our menus evolve with the seasons.

This sample menu offers a glimpse into the bold, curated dishes our chefs may craft for your event.

Allergen and nutritional details will be available on the day. If you have any allergies or dietary needs, please speak to a member of our trained team.

Premium

Live Entertainment, Elevated

