

Dining at Twickenham Stadium

Exclusive Twickenham Experience Dinner Packages

Twickenham Stadium makes as an ideal venue for a variety of dining events. Its impressive array of dining rooms can accommodate between 50 and 800 people, there is complimentary car parking on site and whatever your event, our in house catering team are on hand to make sure everything goes to plan.

PACKAGE A £42.00 exc. vat per person	PACKAGE B £50.00 exc. vat per person	PACKAGE C £62.00 exc. vat per person
Exclusive use of private suite 3 Course plated dinner Jugs of water Disco Late Licence until 1am (bar will close at 12.30am) Complimentary Car parking on site	Exclusive use of private suite Sparkling wine reception 3 Course plated dinner Half a bottle of house wine per person Jugs of water Disco Late Licence until 1am (bar will close at 12.30am) Complimentary Car parking on site	Exclusive use of private suite Sparkling wine reception 3 Course plated dinner Complimentary draught beers, house wine and soft drinks Jugs of water Disco Late licence until 1am (bar will close at 12.30am) Complimentary parking on site

Create your own dinner menu by choosing one starter, one main dish and one dessert from the options below

Starters

Cider cured salmon with gribeche potatoes sakura cress and herb oil
 Spiced crispy pork belly on a bed of marinated vegetables and rice wine reduction
 Jerusalem artichoke soup with white truffle oil
 Olive ciabatta with mozzarella plum tomato basil with soft herb salad and balsamic dressing

Mains

Rump of lamb marinated in cumin and coriander on a bed of sweet potato mash with wilted spinach and a pine nut and basil jus
 Tender loin of pork marinated in smoke paprika on a bed of polenta and parmesan mash with aubergine, tomato and black olive salsa
 Corn fed chicken stuffed with fois gras and wild mushrooms served with a broad bean and pea cassoulet with smoked bacon and cocotte potatoes
 Seared supreme of salmon with saffron mash potato wilted spinach & tomato and mussel broth
 Sweet potato and aubergine moussaka with wilted spinach and chive cream sauce (v)
 Stuffed butternut with olive oil mash and asparagus, served on a bed of wilted spinach with a broccoli cream sauce (v)

Desert

Pear tart tan with pear sorbet and caramel sauce
 Glazed lemon tart with a lavender and raspberry cream
 Apple & blueberry crumble served with a warm white chocolate sauce
 Brioche bread and putter pudding with vanilla ice cream

N.B. Package prices are based on a minimum number of 50 guests per dinner. If your numbers are less than 50 please contact our conference & banqueting department for a quote.

To make a booking or for further information please contact our sales department on 0870 143 2400 or email twickenhamexperience@rfu.com

