

Premium

Sample Menu

bp pulse LIVE

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



Sample menus only, subject to change

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

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

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

Dessert*

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



Sample menus only, subject to change

The Ultimate Experience

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



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The Ultimate Experience

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	Smokin Cow Smash beef patty, Jack cheese, American mustard, burger sauce, pickles, maple glazed seeded bun	Not My Beef (vg) No-meat patty, Cajun spiced onion rings, Tennessee BBQ sauce, dairy free slice, maple glazed seeded bun
11" Stone Baked Pizza Served with Arena's House Salad	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	

Sweet Treat Platter

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



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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