

## Included in your package

### Bottled Beers & Ciders

Mahou 330ml (5.1%)  
San Miguel 330ml (5%)  
San Miguel Zero (non-alcoholic)  
Carlsberg 330ml (3.8%)  
Palace Ale 500ml (4.2%)  
Kernel Pale Ale 500ml (2.9%)  
Guinness 500ml (can) (4.1%)  
Kotchin 500ml (3.9%)  
San Miguel 330ml (gluten free) (5%)  
Kopparberg 500ml - Naked Apple (4.5%)

### Draught Beers & Ciders

San Miguel (5%)  
Carlsberg (3.8%)  
Somersby Cider (4.5%)

### White Wine

Eagle Sauvignon Blanc Verget, France (13.5%)  
La Forteresse Colombarde Sauvignon 2016, France (11.5%)  
Pinot Grigio Ca' Luca 2017, Italy (12%)

### Rosé Wine

Eagle Rosé (12%)  
Parodosse Rosé (12.5%)

### Red Wine

Eagle Red Château Thenac, France (14.5%)  
La Forteresse Merlot, France (13%)  
Avanti Malbec 2017, France (13%)

### Champagne & Sparkling

Borgo Del Col Alto Prosecco (11%)



## Something special?

### White Wine

Churton Sauvignon Blanc New Zealand (13.5%)  
Chablis 2014 Cuvée du la Butte, Verget, France (13.5%)

### Red Wine

Mercurey Domaine Faiveley, France (13.5%)  
Churton Pinot Noir New Zealand (13%)  
Château Carignan France (13.5%)

### Champagne & Sparkling

De Malherbe Brut Rosé (12.5%)  
Moët Brut Imperial NV Moët & Chandon, France (12%)

Ask your server for tasting notes.

### Bottle

£39.00  
£39.00

£35.00  
£45.00  
£40.00

£70.00  
£100.00

# THE 2010 • CLUB

Crystal Palace v Watford

Saturday 7th March, 3:00pm kick-off

**WIN!** a signed Crystal Palace shirt! Simply share a picture of your day on Twitter or Instagram with the hashtag **#CPFCPremium** and the best picture will be selected to win. [@cpfc](#) [@cpfc](#)

Terms and conditions apply, go to [hospitality.cpfc.co.uk/premium-prize](http://hospitality.cpfc.co.uk/premium-prize) for more information.

"Eagle Red" is a classic Merlot/Cabernet blend made by the highly regarded Bordeaux winemaker Denis Durantou and 'Eagle Sauvignon' is produced especially for us by the brilliant Jean-Marie Guffens. These are no ordinary house wines."

Stephen Browett, Chairman of Farr Vintners

## Today's Match: Crystal Palace v Watford

### Pre-match

Drinks reception upon arrival, three-course meal served during the build-up to the game

### 2:50pm

Please take your seats in the Directors' Box

### 3:00pm

First-half begins

### 3:45pm

Return to your table for half-time refreshments

### 4:00pm

Second-half begins

### Post-match

Return to your table for post-match refreshments, with your lounge open until 6:00pm

## Today's Matchday Legends



### Gábor Király (2004 - 07)

A fan favourite, Kiraly is fondly remembered for more than his on-pitch heroics.



### Eddie McGoldrick (1988 - 93)

Play off promotion, the ZDS trophy and finishing third in the top flight, McGoldrick has done it all.

"We take pride in utilising locally sourced ingredients to infuse pride and passion into every menu"

**Julien Maisonneuve, Executive Chef**

## THE 2010 • CLUB

### Canape Platter

Sundried tomato & parmesan straws (v)  
Sweet potato mini pies (v)  
Broccoli & onion mini quiche (v)

### Starters

Smoked salmon - crab - avocado - brown meat mayonnaise  
Crispy haggis - apple puree - gribiche sauce  
Honey & garlic roasted asparagus - balsamic dip - croutons (v)

### Mains

Sea trout - herb potato pave - lemon sauce  
Corn fed chicken - salsa verde - peas & pods  
Pea and mint ravioli - peas & pods - parmesan (v)  
Crystal Palace cheeseburger- herb & parmesan chips

### Desserts

Apple crumble tart with vanilla buttercream  
Chocolate and raspberry layer cake  
Cherry burnt butter financier

### Half-time

Cheeseboard, crackers and chutney *from Harvey & Brockless*  
Oxford Blue  
*Oxford Cheese Co., Oxfordshire*  
Tunworth  
*Hampshire Cheeses, Hampshire*  
Ragstone  
*Neal's Yard Creamery, Herefordshire*  
Blackstone Vintage Cheddar  
*Gold award winner at the 2015 & 2016 International Cheese Awards*

### Full-time

Beef and ale pie from Goddard Pie Master  
(Vegetarian pie available on request)

*The Goddard's Pie and Mash business was founded in 1890 by Alfred Goddard in Evelyn Street, Deptford, south London.*

(v) vegetarian

Our food is prepared in an environment where nuts and shellfish are present and we will aim to cater appropriately for all dietary requirements and allergies. However, we cannot guarantee, nor take responsibility, for any reaction to the food.