

# Celebration Menu

## FINGER BUFFETS

*All prices inclusive of VAT (min 15 delegates)*

- (a) Chef's choice buffet – 7 item finger buffet  
£16.00 per person
- (b) A selection of sandwiches, homemade sausage rolls, Spanish frittata (v)  
Tikka spiced chicken skewers, raita dip, onion bhajis with mango chutney (v)  
Lightly spiced wedges with tomato sauce (v)  
Dim sum selection with sweet chilli (v)  
Crudités & dips (v)  
A selection of fresh fruits  
£18.00 per person
- (c) Bacon, sausage or vegetarian sausage in a brioche bun  
Wedges & dip  
£8.00 per person
- (d) Mediterranean grazing table (min 20)  
Sliced & cured meats, grilled & marinated vegetables, olives, dips & breads  
£18.50 per person
- (e) A selection of sandwiches, mini chicken curry cup, seasoned wedges with tomato dip (v)  
A selection of oriental dim sum with sweet chilli sauce (v)  
Mini quiche (v)  
Homemade sausage rolls  
A selection of cakes & sweet treats  
£18.50 per person

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## CHILDREN'S FINGER BUFFETS

*All prices inclusive of VAT (min of 10 delegates)*

- (a) Selection of sandwiches, mini honey sausages, chicken goujons & crisps  
£8.50 per person
- (b) Homemade sandwiches & sausage rolls  
Crudités & hummus dip  
Mini chocolate muffins  
£8.50 per person

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# Celebration Menu

## BBQ MENU

*All prices inclusive of VAT*

*Available from the end of March to the end of September  
(min 20 guests)*

(a) Beef burger with cheese & relish  
Pork sausage in French stick  
Lightly salted wedges & tomato dip  
£13.25 per person

(b) Beef burger with cheese & relish  
Pork sausage in French stick  
Red pesto pasta salad  
Leaf salad  
Coleslaw  
£18.00 per person

(c) Grilled minute steak  
Beef burger  
Pork sausage  
Herb & garlic baked new potatoes  
A selection of rolls  
Couscous salad  
Mixed salad  
Coleslaw  
£25.00 per person

(d) Grilled lemon & thyme chicken fillets  
Sticky baked pork ribs  
Herb & garlic baked new potatoes  
Bread & butter  
Mixed salad  
Coleslaw  
£25.00 per person

Please note, if catering for less than 70 guests, the menu will not be cooked on a barbecue, but through our main kitchen grill

*Vegetarian options available on request*

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# Celebration Menu

## CANAPES

*All prices inclusive of VAT*

Smoked salmon & cream cheese blinis

Caramelized onion, goats cheese & thyme crostini (v)

Roasted vegetable & red pesto tartlets (v)

Smoked chicken, mango & coriander tartlets

Bocconcini mozzarella & cherry tomatoes with pesto  
pea & mint frittata (v)

Mini warm quiche Lorraine

Baby baked potatoes with sour cream & sweet chilli sauce (v)

Honey & mustard glazed mini sausages

Country pâté crostini topped with red onion chutney

Smoked trout & fennel tartare

3 items - £9.00 | 4 items - £10.50 | 5 items - £12.50 | 6 items - £14.00

*(All pricing is per person)*

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01245 254036 | [cande@essexcricket.co.uk](mailto:cande@essexcricket.co.uk)

# Club Dinners

## WHAT'S INCLUDED?

Four County Championship tickets provided for any raffle/auction being hosted at the event  
Free room hire  
10 complimentary car parking spaces  
3 course set menu

*(min 50 guests)*

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## MENU

### Starter

Butternut squash, pine nuts, guacamole, pink grapefruit, pea shoots  
(v, df, vg, gf)

### Main Course

Seared chicken breast, forest mushroom farce, leek & crushed potato cake, port wine jus  
(gf)

Roasted onion & thyme tart, truffle mash potato, rocket  
(v, vg, df)

### Dessert

Spiced apple & sultana crumble with hot Devon vanilla custard  
(v)

### To follow

Tea & coffee

**£35.00 per person** *(inclusive of VAT)*

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# Conferencing

## DRINK SELECTIONS

We are proud to serve Paddy & Scott's ethically sourced coffee, supporting Fairtrade & The Rainforest Alliance. Paddy & Scott's coffee is grown via a farming cooperative, supporting the local farmers, and sharing the profits within their villages'.

Unlimited – tea, coffee & a selection of herbal teas (self-service)  
£6.00 per person

Thermos jug of tea or coffee (self-service - approx. 12 cups)  
£28.50 per jug

Pure orange or apple juice jug (approx. 6 glasses)  
£10.00 per jug

Orange squash jug  
£7.50 per jug

Plastic bottled water – still/sparkling (750ml)  
£6.50 per bottle

Glass bottled water – still/sparkling (500ml)  
£2.50 per bottle

Selection of soft drink cans 330ml – Coke, Diet Coke, Sprite or Fanta  
£2.75 per person

*We can provide a range of plant-based milks to be available for serving with tea and coffee upon request*

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## SUNDRY ITEMS

Biscuits (2 per packet) £1.00 per person

A selection of Tiptree cake £3.00 per person

Homemade cookie £3.00 per person

Homemade scone with Tiptree jam & clotted cream £4.50 per person

Protein bar (vg, df & gf) £2.50 per person

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# Conferencing

## **BREAKFAST SELECTION**

*(All prices inclusive of VAT, min. numbers apply)*

Full English breakfast  
Bacon, Cumberland sausage, scrambled eggs, tomato, potatoes, baked beans

Toast, Tiptree preserves (min 20)  
£18.00 per person

Brioche filled roll - bacon (min 5)  
£5.00 per person

Brioche filled roll - sausage (min 5)  
£5.00 per person

Brioche filled roll - egg (min 5)  
£5.00 per person

Brioche filled roll - vegetarian sausage (no min)  
£5.00 per person

Danish pastry selection (min 5)  
£3.00 per person

A plate of freshly baked cookies (min 5)  
£3.00 per person

Butter croissants, Tiptree preserves (min 5)  
£3.00 per person

Croissants with a preserve (vg, gf) (no min)  
£3.00 per person

Fresh fruit bowl e.g., bananas, oranges & apples (min 5)  
£2.00 per person

A selection of cereals, yogurts & fresh fruit  
(apples, bananas & oranges) (min 5)  
£6.50 per person

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# Conferencing

## LUNCH OPTIONS

*(All prices inclusive of VAT, min numbers apply)*

(a) Chef's choice buffet – 6 item buffet  
£13.25 per person (min 10)

(b) A selection of pre-packaged sandwiches  
Crisps  
Fresh fruit  
500ml water bottle  
£11.50 per person (min 5)

(c) A selection of sandwiches  
Homemade sausage rolls  
Tandoori chicken skewers  
Crisp seasoned potato wedges (v), tomato sauce  
A selection of cakes  
£13.75 per person (min 10)

(d) A selection of sandwiches  
Essex sausage rolls  
Spanish frittata (v)  
Spiced chicken tikka skewers with raita dip, onion bhajis, mango  
chutney (v)  
Lightly spiced potato wedges, tomato sauce  
Dim sum selection, sweet chilli (v)  
A selection of fresh fruit  
£16.25 per person (min 10)

(e) 'Afternoon Tea' style lunch  
A selection of finger sandwiches  
Freshly baked scones, Cornish clotted cream & Tiptree strawberry jam  
Cakes  
£12.50 per person (min 20)

(f) Soup & sandwich lunch  
A cauldron of freshly made tomato soup  
A selection of sandwiches  
£9.50 per person (min 20)

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# Conferencing

## DAILY DELEGATE RATE (ONE)

*Prices are inclusive of Room Hire fee & VAT (min 15 delegates)  
£40.00 per person*

On Arrival - tea & coffee with breakfast pastries (self service)  
Mid-Morning - tea & coffee with homemade shortbread biscuits (self service)  
Lunch - Chef's choice 6 item finger buffet with orange squash  
Mid-Afternoon - tea & coffee with Tiptree cake (self service)

## DAILY DELEGATE RATE (TWO)

*Prices are inclusive of Room Hire fee & VAT (min 15 delegates)  
£27.00 per person*

Arrival - tea & coffee (self service)  
Mid-Morning - tea & coffee with biscuits (self service)  
Lunch - a selection of homemade sandwiches, crisps & fresh fruit  
Mid-Afternoon - tea & coffee with biscuits (self service)

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# Three Course Dinner

(v) = Vegetarian, (vg) = Vegan, (df) = Dairy Free, (gf) = Gluten Free

## STARTERS (FIRST INNINGS)

- Roasted plum, tomato & basil pesto soup, herb croutons (v, vg, df)
- Chicken liver pate with crisp croutes & cider apple chutney
- Chigborough smoked trout, fennel remoulade, frisée & sour dough (df)
- Heritage beetroot, goat's cheese, rocket & herb croutons (v)
- Butternut squash, pine nuts, guacamole, pink grapefruit, pea shoots (v, df, vg, gf)
- Smoked duck, mixed leaf, candy stripe beetroot, orange gel (gf)

## MAIN COURSE (SECOND INNINGS)

- Seared chicken breast, forest mushroom farce, leek & crushed potato cake, port wine jus (gf)
- Pan fried salmon steak, bubble & squeak, samphire, Riesling chive cream (gf)
- Roast Suffolk pork loin steak, grain mustard, creamy cider sauce (gf)
- Roast chicken, chipolata stuffing, roast potatoes, rich roast gravy (df)
- Roast beef sirloin, Yorkshire pudding, roast potatoes, red wine & thyme gravy (£5.00 supplement per person) (Please note the beef is cooked & served medium)
- Wild sea bass fillet, saffron & parsley crushed new potatoes, braised fennel & sun blushed tomatoes (gf)

## VEGETARIAN OPTIONS

- Roasted onion & thyme tart, truffle mash potato, rocket (v, vg, df)
- Wild mushroom arancini, tomato fondue, artichoke & pea ragout (v)
- Aubergine, plum tomato & courgette steak, tomato salsa (v, vg, df, gf)
- Turmeric roasted cauliflower & sweet potato, korma sauce (v, vg, df, gf)

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# Three Course Dinner

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## DESSERTS

Toffee cream filled profiteroles, warm milk chocolate sauce (v)

Honeycomb cheesecake, caramelised banana, fruit coulis (v)

Strawberry pavlova (v, df, gf)

Warm chocolate brownie, chocolate sauce & vanilla ice cream (v)

Spiced apple & sultana crumble, hot Devon vanilla custard (v)

White chocolate panna cotta, raspberry crush, homemade shortbread (v)

Warm sticky toffee pudding, toffee sauce (v)

Seasonal fruit salad (v) (vg) (df) (gf)

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## TO FOLLOW

Tea, coffee & chocolate mints

Add petit fours for £3.00 per person

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## PRICING

1 menu choice (1 starter/1 main/1 dessert) - £36.00 per person

2 menu choices (2 starters/2 mains/2 desserts) - £40.00 per person

3 menu choices (3 starters/3 mains/3 desserts) - £43.00 per person

4 course (1 starter/1 main/1 dessert/cheese & biscuits) - £50.00 per person

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# Fork Buffet Menu

*All prices inclusive of VAT, min of 25 guests  
Please select 1 main course choice & 1 vegetarian option for your guests*

*(v) = Vegetarian, (vg) = Vegan, (df) = Dairy Free, (gf) = Gluten Free*

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## MAIN COURSE

Homemade beef lasagne with a mixed leaf side salad & garlic bread  
Chicken tikka masala, pilau rice with naan bread & mango chutney (df, gf)  
Homemade steak & ale pie with creamy mash, fresh garden peas & rich gravy  
Shepherd's pie topped with cheesy mash (gf)  
Chicken stroganoff with paprika, gherkins & long grain rice (gf)  
Atlantic fish pie with prawns, parmesan & chive mash potato (gf)  
Chilli con carne with rice, tortilla chips & grated cheese (gf, df)  
Fragrant Moroccan inspired lamb tagine with couscous (df)  
Sweet & sour chicken with steamed rice & prawn crackers (gf, df)

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## VEGETARIAN OPTIONS

Homemade vegetable lasagne with a side salad & garlic bread (v)  
Roasted vegetable & chickpea ratatouille topped with a herb & citrus  
crust (v, vg, df)  
Sweet potato & roasted vegetable tagine, with couscous (v, vg, df)  
Sweet & sour Quorn pieces with steamed rice & prawn crackers  
(v, ve, df, gf)

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## DESSERT OPTIONS

Homemade chocolate profiteroles, warm milk chocolate sauce (v)  
Seasonal berry Eton mess (v, gf)  
Sweet apple & berry crumble, rich Devon custard (v)  
Cherry cheesecake, raspberry coulis (v)  
Seasonal fresh fruit salad (v, vg, df, gf)

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intolerant to, please let us know before selecting your meal choice(s).*

# Fork Buffet Menu

*All prices inclusive of VAT, min. of 25 guests  
Please select 1 main course choice & 1 vegetarian option for your guests*

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## SALAD OPTIONS

Mixed leaf salad – balsamic & olive oil dressing  
Creamy coleslaw  
Herb roasted tomato pasta salad  
Roasted vegetable & couscous salad  
Tomato, mozzarella & basil salad

*For an additional fee of £2.50 per person*

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## PRICING

One course menu per person - £20.00 INC VAT

Two course menu per person - £27.00 INC VAT

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# Children's Menu

*All prices inclusive of VAT*

*Please select a main course (meat or vegetarian) & dessert from the options below*

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## MAIN COURSE

Chicken breast fillets with chips & fresh garden peas

Broad Oak Farm sausages with creamy mash & baked beans

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## VEGETARIAN

Vegetarian sausages with creamy mash & baked beans (v)

Pasta with tomato & basil sauce (v)

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## DESSERT

Vanilla ice cream, hot chocolate sauce

Banana sundae

Chocolate brownie, chocolate sauce

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**£14.50 per child**

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# Canapés

*All prices are inclusive of VAT & reflect the pricing per person*

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Smoked salmon & cream cheese blinis

Caramelized onion, goat's cheese & thyme crostini (v)

Roasted vegetable & red pesto tartlets (v)

Smoked chicken, mango & coriander tartlets

Bocconcini mozzarella & cherry tomatoes with pesto,  
pea & mint frittata (v)

Mini warm quiche Lorraine

Baby baked potatoes with sour cream & sweet chilli sauce (v)

Honey & mustard glazed mini sausages

Country pate crostini topped with red onion chutney

Smoked trout & fennel tartare

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**3 items – £9.00 | 4 items – £10.50**

**5 items – £12.50 | 6 items – £14.00**

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# Life Celebrations

Our Life Celebration packages have been designed to be straight forward and simple. Each offer includes a private room, set up in your selected style and a fully serviced bar, leaving you all the time you need to celebrate the life of your loved one.

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## PACKAGE A

An 8-item Chef's choice hot & cold finger buffet  
Unlimited tea & coffee along with herbal infusions teas  
Free parking for guests

£39.50 per person

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## PACKAGE B

A 7- item Chef's choice hot & cold finger buffet  
One serving of tea, coffee & herbal infusions teas  
10 x reserved complimentary car parking spaces

£29.00 per person

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## PACKAGE C

A selection of homemade sandwiches & 'Fairfields' farm crisps  
One serving of tea, coffee & herbal infusions teas  
10 x reserved complimentary car parking spaces

£12.50 per person

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## EXAMPLE MENU

A selection of homemade sandwiches  
Homemade sausage rolls  
Spanish frittata (v)  
Freshly made scones with Tiptree jam & clotted cream  
Lightly spiced wedges, tomato sauce (v)  
Mini quiche (v)  
Tikka spiced chicken skewers, Raita dip  
A selection of 'Fairfield's' crisps

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