



ESSEX

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BREAKFAST SELECTION

Full English breakfast:

Bacon, Cumberland sausage, scrambled eggs, tomato, potatoes, baked beans, Toast, Tiptree preserves (min 25)

£18.00 per person

Brioche-filled roll (min 5)

Bacon: **£5.00 per person**

Sausage: **£5.00 per person**

Egg: **£5.00 per person**

Vegetarian Sausage: **£5.00 per person**

Danish pastry selection

£3.00 per person (min 5)

A plate of freshly baked cookies

£3.00 per person (min 5)

Butter croissants & Tiptree preserves

£3.00 per person (min 5)

Croissants with a preserve (VE, GF)

£3.00 per person (min 5)

Fresh fruit bowl e.g., bananas, oranges & apples

£2.00 per person (min 5)

A selection of cereals, yoghurts & fresh fruit (apples, bananas & oranges)

£6.50 per person (min 5)



All prices inclusive of VAT

(V) = Vegetarian, (VE) = Vegan, (DF) = Dairy Free, (GF) = Gluten Free





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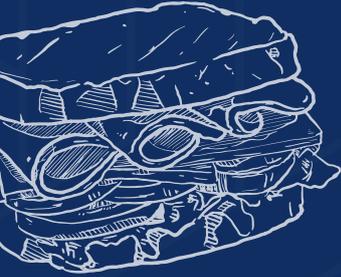
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LUNCH OPTIONS

Menu A | Chef's choice buffet: 6-item buffet
£13.25 per person (min 10)

Menu B | Selection of pre-packaged sandwiches (VEA)
Crisps
Fresh fruit
500ml water bottle
£11.50 per person (min 5)

Menu C | A selection of sandwiches (VEA/V)
Homemade warm sausage rolls (VEA)
Tandoori chicken skewers
Crisp seasoned potato wedges served with a tomato sauce (V)
A selection of cakes
£13.75 per person (min 10)



Menu D | A selection of sandwiches
Homemade warm 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)

Menu 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)

Menu 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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DAILY DELEGATE

Package One

Prices are inclusive of Room Hire fee & VAT (min 15 delegates)

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)

£40.00 per person (min 15)

Package Two

Prices are inclusive of Room Hire fee & VAT (min 15 delegates)

Arrival: Tea & coffee (self-service)

Mid-Morning: Tea & coffee with biscuits (self-service)

Lunch: Selection of homemade sandwiches, crisps & fresh fruit

Mid-Afternoon: Tea & coffee with biscuits (self-service)

£27.00 per person (min 15)

Please not all attendees, trainers and organisers must be catered for.

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DRINKS SELECTION

Unlimited tea, coffee & selection of herbal teas (self-service)

£6.00 per person

Jug of tea or coffee - self-service & served in a vacuum jug - (approx. 12 cups)

£28.50 per jug

Jug of pure orange or apple juice (approx. 6 glasses)

£10.00 per jug

Orange squash jug

£7.50 per jug

Bottled water – still/sparkling (750ml)

£6.50 per bottle

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 milk to be available for serving with tea and coffee upon request.

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 (VE, DF & GF) **£2.50 per person**

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Dinners

THREE-COURSE MEAL

STARTER

- Roasted butternut squash soup with herb croutons (V/VE/DF)
- Shredded smoked chicken served with a caesar salad and herb croutons (GF)
- Smoked trout, celeriac & fennel remoulades with mixed leaf & croutes (DF/GF)
- Prawn & crayfish cocktail served with Thousand Island dressing, iceberg chiffonade, brown bread (GF)
- Butternut squash, pine nuts, avocado guacamole, pink grapefruit, pea shoots (V/DF/VE/GF)
- Pressed pea & ham terrine with a piccalilli and croutes (GF)

MAIN COURSE

- Panko coated chicken breast, salt & pepper parmentier Potatoes with a katsu sauce
- Pan fried sea bass served with bubble & squeak and a chestnut mushrooms sauce (GF)
- Roast chicken served with chipolata stuffing, roast potatoes and rich roast gravy (DF)
- Roast sirloin of beef served with a homemade yorkshire pudding, roast potatoes and a red wine & thyme gravy (£5.00 supplement per person - Please note the beef is cooked and served medium)
- Lemon & herb baked Atlantic salmon fillet, chive crushed new potato cake, parsley sauce (GF)

All served with seasonal vegetables

VEGETARIAN OPTIONS

- Roasted onion & thyme tart served with truffle mash potato, rocket leaves (V/VE/DF)
- Wild mushroom pithivier with a herb sauce (V/DF/Gf)
- Herb & garlic roasted aubergine filled with wild mushrooms & artichoke served with a tarragon sauce (V/VE/DF)
- Cajun spiced tempura cauliflower & courgette with salsa (V/VE/DF/GF)

All served with seasonal vegetables.

DESSERT

- Toffee cream filled profiteroles with a warm milk chocolate sauce (V)
- Baked New York cheesecake with a berry compote (V, GF,VE)
- Homemade mixed berry pavlova (V, DF, GF)
- Warm chocolate brownie with chocolate sauce & vanilla ice cream (V)
- White chocolate & passion fruit tart with raspberry coulis (V)
- Cherry bakewell tart with vanilla sauce (V)

PRICING

- 1 menu choice (1 starter/1 main/1 dessert) - £36.00 per person (min 30)**
- 2 menu choices (2 starters/2 mains/2 desserts) - £40.00 per person (min 30)**
- 3 menu choices (3 starters/3 mains/3 desserts) - £43.00 per person (min 30)**
- 4 course (1 starter/1 main/1 dessert/cheese & biscuits) - £50.00 per person (min 30)**

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Celebration Menu

FORK BUFFET OPTIONS

All prices inclusive of VAT, min of 25 guests

Please select 1 main course choice & 1 vegetarian option for your guests

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)

VEGETARIAN OPTIONS

- Homemade vegetable lasagne with a side salad & garlic bread (V)
- Roasted vegetable & chickpea ratatouille topped with a herb & citrus crust (V, VE, DF)
- Sweet potato & roasted vegetable tagine, with couscous (V, VE, DF)
- Sweet & sour Quorn pieces with steamed rice & prawn crackers (V, VE, DF, GF)

DESSERT

- 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, VE, DF, GF)

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

PRICING

One course menu per person – £20.00 INC VAT

Two course menu per person – £27.00 INC VAT

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Our recipes and supplier ingredients are regularly reviewed to ensure they are free from any stated allergens. Our recipes may be changed to ensure they comply with your allergen requirements.

If you require further information on ingredients that may cause allergies or that you are intolerant to, please let us know before selecting your meal choice(s).

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