



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)**

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

01245 254036 | events@essexcricket.co.uk



ESSEX

Celebration Menu

FINGER BUFFETS

Menu A | Chef's choice buffet: 7-item finger buffet

£16.00 per person

Menu B | A selection of sandwiches

Homemade warm sausage rolls

Spanish frittata (V)

Tikka spiced chicken skewers served with a 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 (min 20)

Menu C | Bacon, sausage or vegetarian sausage

in a brioche bun

Wedges & dip

£8.00 per person (min 20)

Menu D | Mediterranean grazing table (min 20)

Sliced & cured meats

Grilled & marinated vegetables

Olives

Selection of dips

Selection of breads

£18.50 per person

Menu E | A selection of sandwiches (min 20)

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

All prices inclusive of VAT (min 15 delegates)

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ESSEX

Celebration Menu

BBQ

Menu A | Beef burger with cheese & relish
Pork sausage in French stick
Lightly salted wedges & tomato dip

£13.25 per person

Menu B | Beef burger with cheese & relish
Pork sausage in French stick
Red pesto pasta salad
Leaf salad
Coleslaw

£18.00 per person

Menu 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

Menu 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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ESSEX

Celebration Menu

CANAPÉS

Smoked salmon & cream cheese blinis

Caramelised 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 per person

4 items - £10.50 per person

5 items - £12.50 per person

6 items - £14.00 per person

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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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ESSEX

Club Dinners

WHAT'S INCLUDED?

(minimum 50 guests)

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

MENU

STARTER

A SELECTION OF MARINATED GRILLED MEDITERRANEAN VEGETABLES
WITH BALSAMIC & HERB CROUTES
(VE, V, GF)

MAIN COURSE

SEARED CHICKEN BREAST WITH BLACK PUDDING BON BON ON CREAMED LEEKS,
SERVED WITH A FONDANT POTATO, FINE BEANS & TARRAGON JUS

SEARED QUORN FILLET, SAUTEED LEEKS SERVED WITH A FONDANT POTATO
FINE BEANS & TARRAGON JUS (V,VE)

DESSERT

WARM TREACLE TART & CUSTARD

TO FOLLOW

TEA, COFFEE AND CHOCOLATE MINTS

£35.00 per person

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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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ESSEX

Children's

CHILDREN'S MENU

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

2 COURSE MEAL

Please select one main course & a dessert from the options below:

MAIN COURSE

- Chicken breast fillets with chips & fresh garden peas
Broad Oak Farm sausages with creamy mash & baked beans

VEGETARIAN OPTION

- Vegetarian sausages with creamy mash & baked beans (V)
Pasta with tomato & basil sauce (V)

DESSERT

- Vanilla ice cream, hot chocolate sauce
Banana sundae
Chocolate brownie, chocolate sauce

£14.50 per child

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