



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.

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

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

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

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

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).



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

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



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



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 village.

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FINGER BUFFETS

Menu A | Chef's choice buffet: 7-item finger buffet £16.00 per person

Menu 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

Menu C | Bacon, sausage or vegetarian sausage in a brioche bun Wedges & dip £8.00 per person

Menu D | Mediterranean grazing table (min 20) Sliced & cured meats, grilled & marinated vegetables, olives, dips & breads

£18.50 per person

Menu 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

All prices inclusive of VAT (min 15 delegates)

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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





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

4 items - £10.50

5 items - £12.50

6 items - £14.00

(All pricing is per person)

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