



# Event Banqueting Menu

## The Derbyshire Experience *More than just Cricket*

### Selector Banqueting Menus

We understand that each event is unique and has a different taste and resources.

Here at Derbyshire County Cricket Club, we believe in using the best seasonal produce, real food that is deliciously local.

For the first time we are offering in-house catering for you to enjoy; 'The Derbyshire Experience'. All our menus below are a guide and if desired can be tailored with our Head of Catering; allowing you to create a bespoke menu.

With prices starting from as little as **£12 per person**, we are more than just cricket and offer one of the area's best and biggest event venues in Derbyshire.

Contact the events team: **T | 01332 388 105**

**E | [events@derbyshireccc.com](mailto:events@derbyshireccc.com)**



Proud to be  
**DERBYSHIRE**

**D**ERBYSHIRE  
**E**XPERIENCE  
More than iust Cricket



# Canapés

## CANAPÉS

Welcome your guests in style with a taster of what is to come.

### Standard selection | £12 per person

- Skewered sweet chilli chicken
- Mini battered fish goujons
- Lamb kofta with cucumber
- Smoked salmon and keta caviar
- Oriental vegetable filo wrap

### Deluxe selection | £18 per person

- Seared oriental tuna and marinated green olive skewers
- Smoked duck and pickled vegetable tartlet
- Cocktail of chilli spiced prawns with a lime mayonnaise
- Carpaccio of beef fillet with shaved regiano
- Quenelle of foie gras and wild mushroom flavoured with Armagnac

For that added touch why not add a welcome drink of wine or champagne for £4 or £8 respectively.

All rates are inclusive of vat.

Contact the events team: T | 01332 388 105

E | [events@derbyshireccc.com](mailto:events@derbyshireccc.com)



Proud to be  
**DERBYSHIRE**

**D**ERBYSHIRE  
**E**XPERIENCE  
More than iust Cricket



# Selector Buffet Menu

## SELECTOR BUFFET MENUS

Please select sandwiches and 4 additional options to complete your selector menu from only £18 per person.

- **Sandwiches** | an assortment of freshly prepared mixed filled sandwiches in white and brown bread
- **Assortment of mini quiche** | A mixture of whole meal and savoury pastry
- **Cocktail sausage rolls** | Prime pork sausage surrounded with golden puff pastry
- **Chicken skewers** | Mini kebabs & sweet chili dipping Sauce
- **Onion bahjis** | Cucumber and yoghurt dip
- **Breaded fish goujons** | Tartar sauce
- **Succulent meatballs** | Tangy tomato sauce
- **Vegetable samosas** | A filo wrap of curried vegetables
- **Skewered tempura battered prawns** | Whole prawns coated in a crispy thin batter
- **Mini cheese burger bites** | Baked baguette slices topped with tangy tomato relish, mini beef burger, creamy cheese and a slice of gherkin
- **Bowls of fresh salad** | Offering a selection of healthy salads, including: spicy tomato, beetroot and onion, Mediterranean pasta, crunchy coleslaw, and green Salad (*please select one option*)
- **Bowls of chips and potato wedges** | Sea salt and cracked black pepper covering
- **New potatoes** | served hot with plenty of butter
- **Loaded potato skins** | Jacket potato skins filled with mature cheddar and onion, baked until piping hot
- **Garlic bread slices** | Herb butter with crushed garlic

**THE ADDED EXTRAS** | Upgrade your buffet for an additional £5 per person and add one of the following:

- **Freshly carved meats** | select from either ham, beef or chicken
- **Antipasti platter** | Including Greek and feta salad, mixed olives and dipping oils and a selection of continental meats

**Add an extra option for £3.00 per person**

**All of the above Selector Buffet Menu options are served with tortilla chips and dips.**

Contact the events team: T | 01332 388 105

E | [events@derbyshireccc.com](mailto:events@derbyshireccc.com)





# Hot Fork Buffet Menu

## HOT FORK BUFFETS

For a more extensive food offering why not offer your guests Hot Fork Buffet from only £24 per person. Please select any two of the below dishes to complete your menu for your event

### A Traditional Carvery

Please select one of the following; pork, gammon or turkey served with new and roast potatoes, seasonal vegetables and all the trimmings

### Hand carved Cold meat Buffet

A selection of freshly cooked cold meats served with hot new potatoes and a selection of rice, pasta and green Salad

### Chicken Fricassee

Pieces of succulent chicken cooked in a mushroom, baby onion and white wine sauce served with rice or new potatoes

### Beef steak and ale pie

A County Ground favourite. Tender pieces of Derbyshire beef cooked in a rich gravy, enhanced with stout ale, served with new potatoes

### Chicken tikka masala

Tender pieces of chicken marinated in a selection of spices and cooked in a medium hot sauce, served with turmeric rice

### Beef Lasagne

An Italian classic consisting of minced beef cooked with tomatoes and herbs layered between a smooth white sauce and soft pasta, topped with melted cheese and served with new potatoes

### Minted lamb casserole

Slow cooked pieces of lamb marinated in Rosemary and mint, served with new potatoes

### Sweet and sour chicken

Pieces of chicken cooked with Chinese vegetables in a sticky sweet and sour sauce served with turmeric rice

Contact the events team: T | 01332 388 105

E | [events@derbyshireccc.com](mailto:events@derbyshireccc.com)



Proud to be  
**DERBYSHIRE**

**D**ERBYSHIRE  
**E**XPERIENCE  
More than iust Cricket



# Banqueting Selector Menu 1

Please select one option from each course to complete your desired menu for your event.

## OPENERS

### Homemade Soup

Freshly prepared soups, available in a wide variety of flavours, tailored to your own requirements

### Trio of Seasonal Melons (v)

Chilled fans of Galia melon resting upon a minted spaghetti of Honeydew melon, drizzled with a grenadine syrup and a fine dice of water melon

### Buffalo Mozzarella and Cherry Tomato

Marinated mozzarella, fresh basil combined with sweetened baby tomatoes

## MIDDLE ORDER

### Roast loin of Ashover Pork

Complemented with thyme gravy and caramelized apples

### Mustard baked Ham

Glazed with brown sugar, garlic, mustard and roasted pineapple

### Supreme of Chicken

With a mushroom and baby onion fricassee, madeira jus

### Braised Beef steak with a brown onion sauce

A slow cooked cut of beef flavoured with herbs and thick cut onions

### Open Vegetable Lasagna

Roasted vegetables, peppers and tomatoes combined with garlic and basil layered with pasta topped with cheese sauce

**The above is served with a selection of seasonal vegetables & potatoes**

## TAIL ENDERS

### Homemade Apple and Muesli Crumble

A combination of apples and sultanas topped with a thatch of crunchy crumble served with a vanilla sauce

### Toffee and pecan nut Cheesecake

A buttery biscuit base topped with a creamy mousse flavoured with toffee and pecan nuts

### Banana Bread and Butter Pudding

Layers of bread soaked in a sweet egg custard with sultanas and bananas served with a vanilla sauce

### Sticky Toffee Pudding

Homemade light toffee sponge, laced with sticky dates and wrapped in our 'special toffee sauce'

## £26.40 per person

If you wish to offer your guests a choice menu we will require a full menu pre-order and table breakdown at least a week in advance of the function and there will be an additional charge of £3.60 per person.

**All rates are inclusive of vat**





# Banqueting Selector Menu 2

Please select one option from each course to complete your desired menu for your event.

## OPENERS

### Goat's Cheese and Sweet Red Onion Tart (v)

Creamy Goat's Cheese set on a bed of Sweet Red Onion, served in a delicate Pastry Case, complemented by Soft Leaves and a Balsamic Glaze

### Chicken Liver Parfait

A smooth blend of liver and cream presented with toasted brioche and caramelized onion marmalade

### Salmon Niçoise Salad

Flakes of poached salmon, French beans, tomatoes, Cos lettuce, boiled egg, lemon oil vinaigrette

### Prawn and fresh Crab Cocktail

Our Chef's twist on an old classic; Fresh sea prawns, picked crab meat, on a bed of crisp lettuce, enhanced with a Marie Rose sauce

### Oriental spiced chicken skewers

Served on a mange tout, beansprout and mixed pepper salad and infused with a soy and wasabi dressing

## MIDDLE ORDER

### Fillet of Poached Scottish Salmon

Served with a water cress and citrus Hollandaise Sauce

### Slow roast and pressed Pork belly

A cut of tender pork presented with sausage cannelloni

### Braised Shank of Lamb

Slow cooked with root vegetables and red wine, glazed with balsamic and completed with a rosemary gravy

**The above is served with a selection of seasonal vegetables & potatoes**

## TAIL ENDERS

### Summer fruit pudding

Forest berries sweetened with honey and sugar presented in a dome of syrup soaked bread

### Warm poached pear

Gently poached in red wine and completed with a rich chocolate sauce

### Bakewell Tart

A Derbyshire favourite! Served simply with fresh cream and strawberry compote

## £30 per person

If you wish to offer your guests a choice menu we will require a full menu pre-order and table breakdown at least a week in advance of the function and there will be an additional charge of £6 per person.

**All rates are inclusive of vat.**





# Banqueting Selector Menu 3

Please select one option from each course to complete your desired menu for your event.

## OPENERS

### Pickled Salmon Gravlax

Lightly infused in a white wine and dill spiced vinegar presented with pickled vegetables and lemon scented oil

### Smoked Chicken and redcurrant platter

Aromatic slivers of chicken salad leaves and herbs combined with basil and cherry tomatoes

## MIDDLE ORDER

### Roast Penniston Beef

Served with traditional Yorkshire pudding, and a natural roast sauce

### Roast Leg of Bakewell Lamb

Served with a redcurrant and mint sauce seasoned with rosemary

**The above is served with a selection of seasonal vegetables & potatoes**

## TAIL ENDERS

### Tia Maria Crème Brulee

A rich creamy egg custard enhanced with double cream flavoured with coffee liquor and glazed with a sugar thatch

### Lemon Posset

A combination of tangy lemons and double cream presented with a mini shortbread biscuit

### Platter of continental & local cheese & biscuits

Served with savoury biscuits

## £36 per person

If you wish to offer your guests a choice menu we will require a full menu pre-order and table breakdown at least a week in advance of the function and there will be an additional charge of **£8.40** per person

**All rates are inclusive of vat.**





## Vegetarian Options

### **Butternut Squash and pine nut Strudel (v)**

Roasted butternut squash and peppers combined with toasted pine nuts wrapped in filo pastry with a pesto dressing

### **Sweet Roasted Red Peppers (v)**

Filled with a Mix of Mediterranean Vegetables in a Light Tomato and Herb Sauce, topped with a Crunchy Cheese and Herb Crust

