



Wedding Selector Menu

The Derbyshire Experience

More than just Cricket

Wedding Selector Menus

We understand that each Bride & Groom is unique and 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 £26.40 per person, we are more than just cricket and offer one of the area's elite and biggest wedding venue in Derbyshire.





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

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

TAIL ENDERS

Homemade Apple and meusli Crumble

A combination of apples & sultanas topped with a thatch of crunchy crumble served with 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 guest, inclusive of vat

If you wish to offer your guests a choice menu we will require a full menu pre-order and table breakdown at least 14 days prior to your wedding and a supplementary charge of £3.60 per guest applies.





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

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 Nicoise 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

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 guest plus vat

If you wish to offer your guests a choice menu we will require a full menu pre-order and table breakdown 14 days prior to your special day and a supplementary charge of £6 per guest applies.





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

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

£36 per guest inclusive of vat

If you wish to offer your guests a choice menu we will require a full menu pre-order and table breakdown at least 14 days prior to your wedding and a supplementary charge of £8.40 per guest applies.





Please also select a vegetarian option and advise us of any special dietary requests at least 14 days prior to your event so we can ensure a suitable alternative is available.

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 + vat per guest

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

