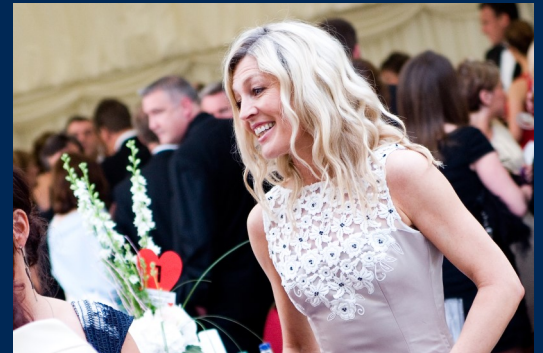




Meetings & Events



GALA DINNER & BALLS

We understand that each event takes time and preparation so to take the stress out of the organisation we have designed a transparent package, with you in mind.

Private Hire of The Marquee or Incora Pavilion

Set 3 Course Banquet followed by Tea & Coffee

Dancefloor

Dedicated Events Coordinator

Our resident DJ is available at an additional cost of £450

Pavilion Minimum numbers 80 Marquee Minimum numbers 150

PRICE
£39.95pp
BOOK TODAY



@DCCCEvents

The Incora County Ground, Nottingham Road, Derby, DE21 6DA

T: 01332 388 105 E: events@derbyshireccc.com

www.events.derbyshireccc.com



ANY RELEVANT TERMS & CONDITIONS

MENU

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

OPENERS

Terrine of Ham Hock, Leek and Grain Mustard, Rich Blackberry and Honey Dressing, Pea Shoot Salad

Terrine of Confit Duck, Red Onion Compote, Sourdough Toast, Crisp Green Salad

Chicken and Crispy Bacon Caesar Salad, topped with Herb Crusted Focaccia Croutons

Chicken Liver Parfait, Balsamic Cherries, Brioche Toast, Herb Oil

Soup of the Day with Freshly Baked Bread

Baked Goats Cheese, Red Onion and Beetroot Tart, Spring Onion and Purple Potato Salad, Balsamic Glaze

Poached pear, with Celery and a Peakland Blue Cheese Salad Rye Crouton, served with a Walnut Oil Dressing

Grilled Halloumi and Watermelon salad with English Garden Mint

Selection of Melon, with Summer Berries, Mascarpone Cheese, Sunflower Seeds, Basil, Coulis

Ballotine of Salmon, Herb Crème Fraiche, Toasted Sourdough, Lemon and Tomato Dressing

MIDDLE ORDER

Roast Chicken Breast, Bubble and Squeak Risotto, Vine Roasted Cherry Tomatoes
Rich Thyme and Burgundy Jus

Roast Loin of Pork with Sage and Calvados Sauce, Rich Dauphinoise Potatoes and a
Selection of Seasonal Vegetables

Slow Braised Beef with a Chianti, Rosemary and Caramelised Onion Sauce on
Horseradish Mash and a Selection of Seasonal Vegetables

Wild Mushroom Ravioli, Spinach, Watercress Veloute

Stuffed Pointed Peppers, Baby Vegetables, Toasted Sunflower Seeds
Spring Onions and a Blue Cheese Sauce

Asparagus and Pea Risotto, Parmesan Tuile

Pan Seared Sea Bream, Lemon and Dill Crushed Potatoes, Wilted Greens, Rich Beurre Blanc

TAIL ENDERS

Vanilla Bean Panna Cotta, Tuile Biscuit, Raspberry Emulsion, Milk Chocolate Soil

Dark Chocolate Tart, Vanilla Ice Cream, Fresh Strawberry and Mint.

Raspberry Filled Chocolate Cricket Ball, Shortbread Crumble, Rich Chocolate Delice

Chef's Homemade Sticky Toffee Pudding, Vanilla Bean Ice Cream, Rich Butterscotch Sauce

Lemon Meringue Dome, Lemon Mousse with a Zesty Soft Centre, topped with Italian Meringue

New York Baked Vanilla Cheesecake, Textures of Strawberry, Tuile Biscuit, Fresh Mint

Freshly Brewed Tea or Coffee



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