



# Meetings & Events



## WEDDINGS AT DERBYSHIRE COUNTY CRICKET CLUB

Suite Hire of the Pavilion

Set 3-course choice Wedding Breakfast

Glass of Prosecco On arrival

Half bottle of house red or white wine with meal

Prosecco Toast drink for the speeches

Street Food rolls served in the evening

Dedicated Wedding Coordinator

Cake Stand & Knife

Easel for table plan

Evening Disco Entertainment

The above package is based on 60 guests in the Pavilion

**Additional Day Guests | £95.00 per person**  
*includes all of the above*

**Additional Evening Guests | £ 25.00 per person**  
*includes entertainment and evening buffet*

*Minimum catering requirements for the evening*

**PRICE ONLY  
£6900**

**BOOK TODAY**



# WEDDING BREAKFAST MENU

Please select one option from each course to complete your desired wedding breakfast

## 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**



@DCCCEvents

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

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**www.events.derbyshireccc.com**

*ANY RELEVANT TERMS & CONDITIONS*

