

Food Moments

at Kent County Cricket Club



For illustrative purposes only



2025/26



Our Philosophy

At Kent County Cricket Club we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for weddings, annual dinners, award nights, conferences or once-in-a-lifetime events, our love of honest, well-sourced and expertly crafted food and drink. Along with the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Kent County Cricket Club is leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

CONFIDENT

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

CREATIVE

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

CONSIDERED

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

Passionate Foodies

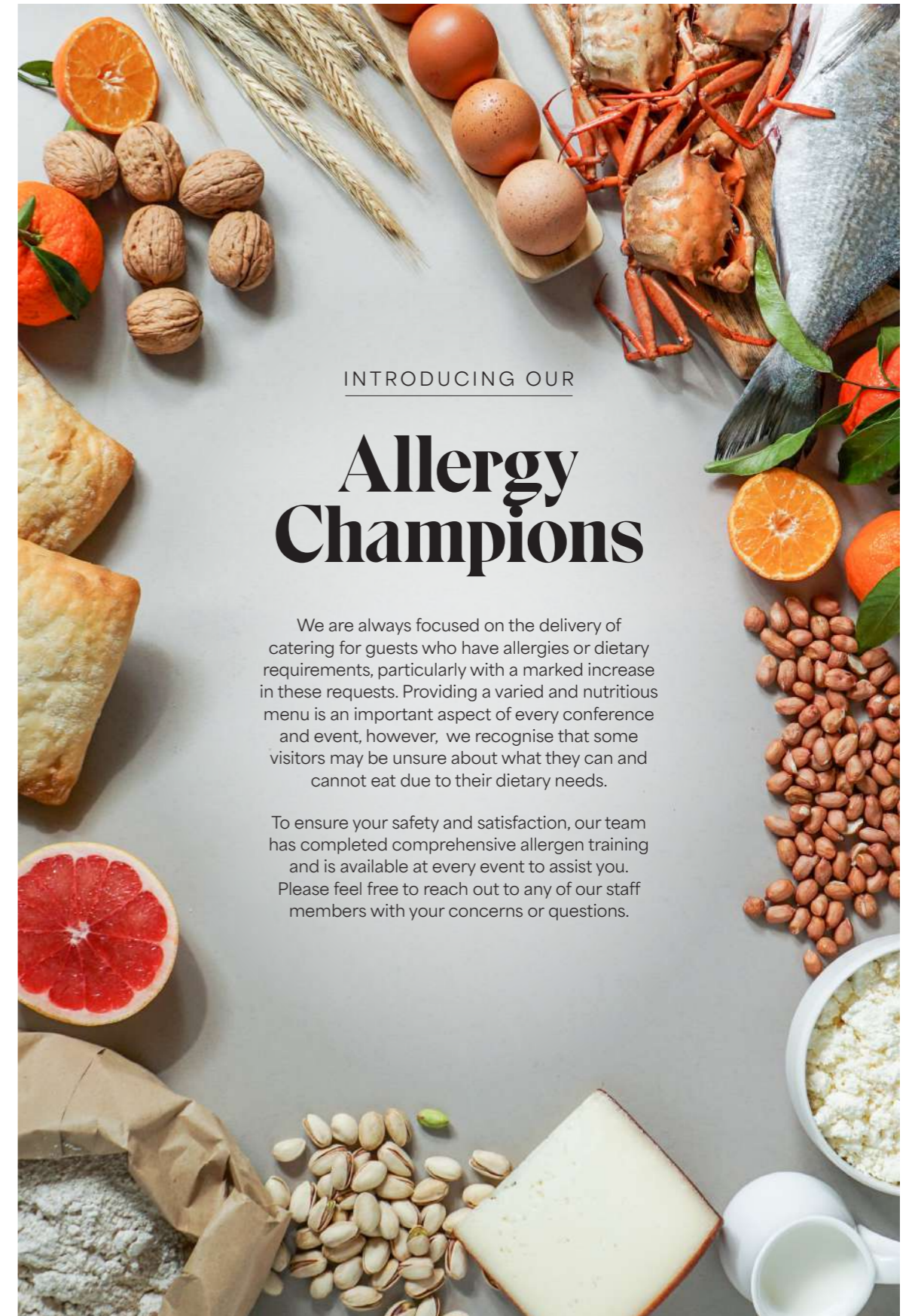
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Nigel Bell, Head Chef



INTRODUCING OUR

Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.



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Menu prices valid from January 2025
All costs are exclusive of VAT at the prevailing rate and may be subject to change due to market trading conditions. Please note, products may vary due to seasonality.

MORNING

Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



MORNING

Breakfast Club

BREAKFAST

Smoked bacon served in locally baked Huffkin roll

Cumberland sausage served in locally baked Huffkin roll

Plant based sausage served in vegan brioche bun

Large Danish pastries

Assortment of mini-Danish pastries (per piece)

Warm croissant with a selection of preserves

Natural fruit yoghurt

 VEGETARIAN  VEGAN

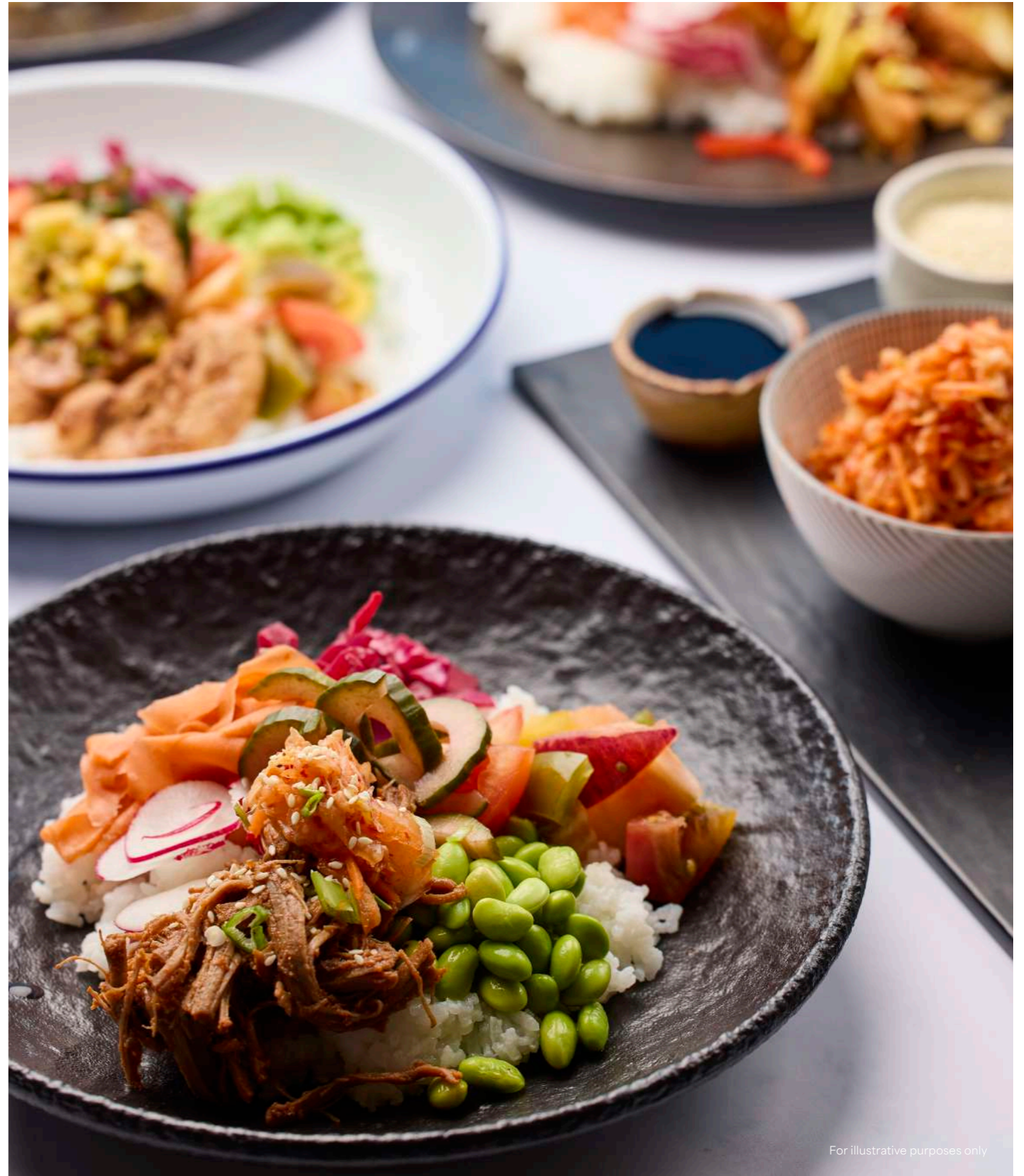
PLEASE DISCUSS ANY DIETARY OR ALLERGEN REQUIREMENTS DIRECTLY WITH YOUR BOOKING CONTACT TO ENSURE ALL NEEDS ARE ACCOMMODATED.



NOON

Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



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NOON

Sandwich Buffet Lunch

WORKING LUNCH

- Selection of fresh sandwiches
- Assorted fresh fruit pieces
- Double chocolate chip brownies
- Packet of crisps
- Jugs of iced water

 VEGETARIAN  VEGAN

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NOON

Grill Menu

FRESHLY PREPARED IN OUR KITCHEN

LUNCH/EVENING FUNCTION

(MINIMUM NUMBER 30 GUESTS)

Slow cooked BBQ pulled pork
Hand shredded & tossed with sweet chilli, sage & BBQ sauce
Served in a soft brioche bun

Lemon & thyme chargrilled chicken
Hearts of romaine lettuce, sliced tomato
Served in a soft brioche bun

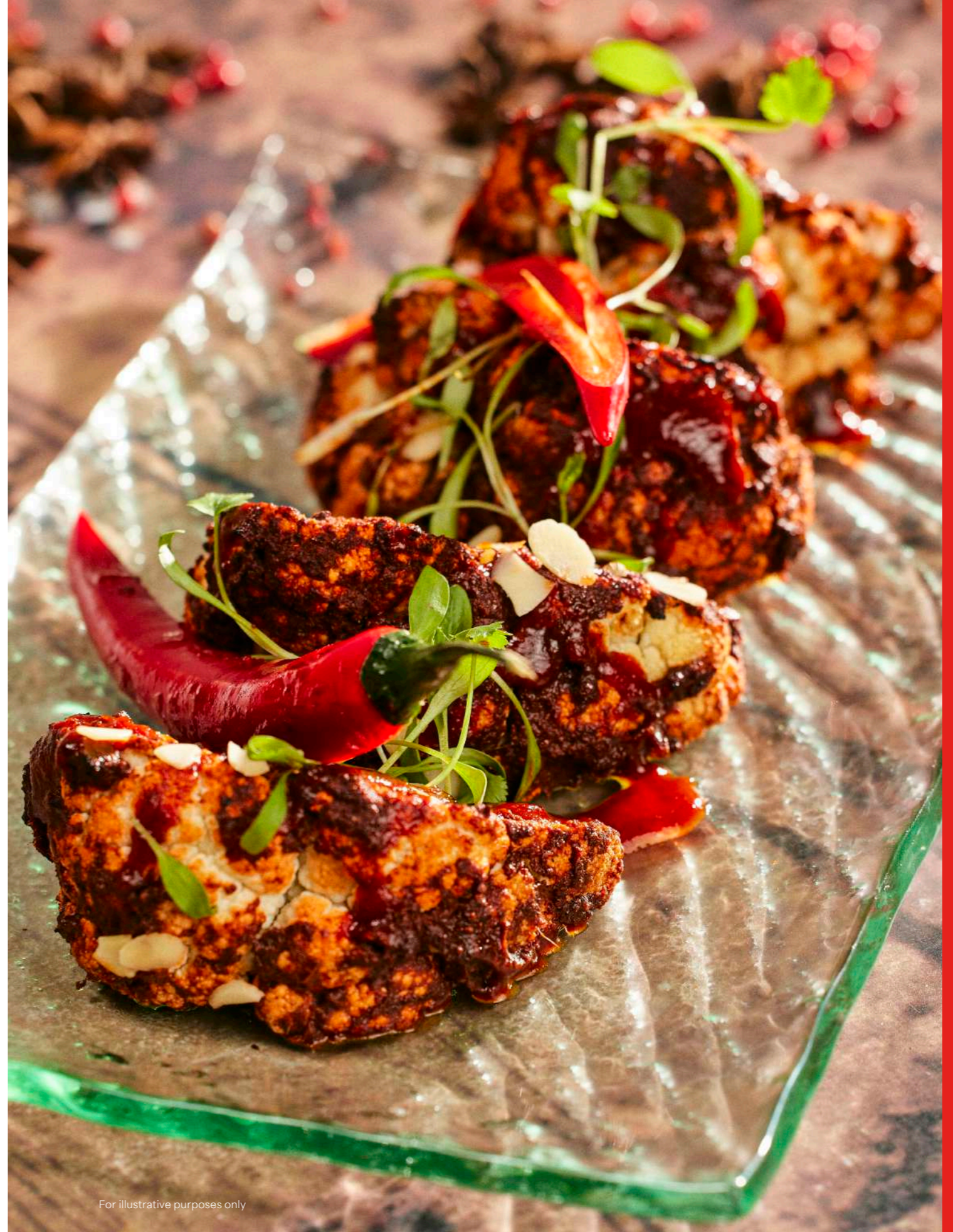
Black Angus beef burger
Hearts of romaine lettuce, sliced tomato
Served in a soft brioche bun

Falafel burger 
Hearts of romaine lettuce, sliced tomato
Served in a soft brioche bun

All served with homemade potato wedges and traditional coleslaw

 VEGETARIAN  VEGAN

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NOON

Knives & Forks

LUNCH AND BEYOND

(MINIMUM NUMBER 30 GUESTS)

Spitfire ale beef casserole , parsley mash

Sauté Chicken , button onions , field mushrooms & tarragon

Sweet & sour pork , fried rice

Chilli beef , tortilla chips , rice , chive sour cream

Bean chilli , tortilla chips , rice , guacamole **ve**

Smoked fish pie , steamed vegetables .

Mac and cheese , tomato & shallot salad **V**

Beef lasagne , tomato & aged balsamic salad , garlic bread .

Vanilla Cheesecake served with chocolate or toffee sauce

Warm Sticky Toffee Pudding and Toffee Sauce

Apple Tart served with Pouring Cream

Chocolate and Cream profiteroles

Fruit Crumble with Custard

V VEGETARIAN **ve** VEGAN

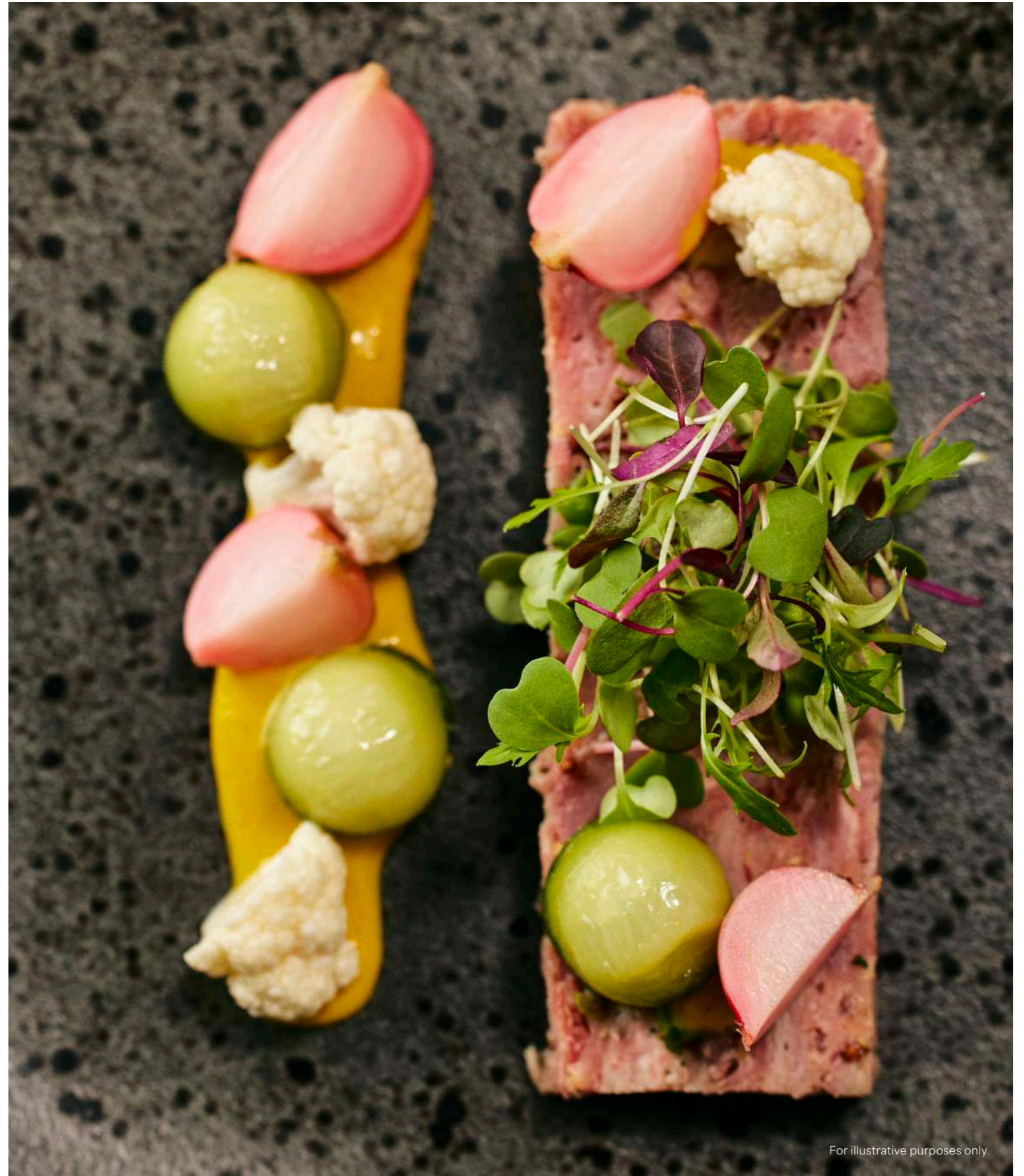
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NIGHT

Dinner is Served

Evening is your time to impress everyone that matters, with trendy hot and cold bowls, exquisite canapés, or three courses of scrumptiousness.



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NOON

Fingers & Thumbs

HOT FINGER BUFFET

Goats cheese and beetroot tart **V**

Honey & mustard glazed pork sausages

Chilli and garlic king prawns

Spiced potato wedges with sour cream and chive **V**

Plaice goujons with fresh tartar

Harissa chicken skewers, lime mayonnaise

Tortilla chips and dips

V VEGETARIAN **ve** VEGAN

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NIGHT

Curry Club

ALL SERVED WITH BRAISED RICE, NAAN BREAD, BHAJIS AND DIPS

CURRY CLUB

(MINIMUM NUMBER 30 GUESTS)

Chicken tikka masala

Coconut, spinach & chickpea curry **ve**

Lamb madras

Mushroom Balti **ve**

Thai green chicken curry

Red lentil dahl **ve**

V VEGETARIAN **ve** VEGAN

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NOON

Cold Canapés

- Mini prawn cocktail served in a cucumber boat
- Chicken liver parfait on toasted brioche with caramelised onion
- Bocconcini, olive and cherry tomato skewers with pesto
- Vegetable frittata with hummus and black olives
- Zucchini and halloumi fritters with greek yoghurt
- Mini tomato and shallot bruschetta with fresh basil
- Feta, olive and tomato on garlic bread
- Crostini with chevre goats' cheese and fig
- Puff pastry pizza with fresh basil
- Mini blinis topped with smoked salmon, caviar and fennel
- Sweet potato, lime and coconut
- Peppered goats' cheese croustade with tomato chutney
- Peppered mackerel with horseradish and fresh dill

 VEGETARIAN  VEGAN

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NIGHT

Hot Canapés

Orange and coriander sweet potato wedges with fresh yoghurt dip

Spicy chicken goujons with guacamole

Pork balls with sweet chilli dipping sauce

Chicken satay with roasted peanut and sweet chilli dip

Deep-fried chicken balls on skewers

Mini baked potato with smoked salmon and crème fraiche

Speciality soup shots

Sausages with caramelised onion dijon dip

Fried parmesan risotto balls with fresh basil

Mini fish and chips with pea puree

Mini cumberland sausage and herb mashed potato

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NIGHT

Afternoon Tea

AFTERNOON TEA

Scones, strawberry jam, clotted cream and a selection of cakes from our local baker, all served with freshly brewed tea/filtered coffee and herbal infusions

Bowl of strawberries and cream (available April to July for Kent Strawberries)

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NIGHT

Banquet Menu

STARTERS

(MINIMUM NUMBER 30 GUESTS)

Chicken liver pâté served with chargrilled tiger bread and Spitfire chutney ales

Traditional prawn cocktail served with baby gem lettuce, cucumber, lemon and a classic marie rose sauce

Heritage tomato and mozzarella bocconcini salad served with rocket pesto and purple basil **V**

Trio of melon balls served with lime jelly and a raspberry puree **V**

Grilled goats cheese served with a beetroot salad

MAINS

(MINIMUM NUMBER 30 GUESTS)

Braised feather blade of beef served with a red wine reduction, mashed potato with parsley, wilted spinach, cumin roasted carrots and pan-fried green beans

Supreme of free-range chicken with a serrano ham crisp, white wine, tarragon cream reduction, olive new potatoes, savoy cabbage and cumin roasted carrots

Pan-fried sea bass fillet served with crushed new potatoes, grilled asparagus, pea shoots, and a lemon butter sauce

Roast loin of Suffolk pork served with salt crusted crackling, sage jus, roast potatoes and thyme

Braised red cabbage with apple and sultanas and cumin roasted carrots

Wild mushroom ravioli served with fresh parmesan and grilled asparagus **V**

Sliced lentil and vegetable wellington with a roast tomato and thyme sauce **V**

DESSERTS

(MINIMUM NUMBER 30 GUESTS)

Summer pudding with clotted cream

White and dark chocolate mousse with cream

Apple tart with custard

Lemon tart with raspberry puree

Triple chocolate mousse with cream

**BESPOKE MENUS, ADDITIONAL COURSES ETC. AVAILABLE,
PLEASE CONTACT SALES OFFICE FOR FURTHER DETAILS**

V VEGETARIAN **ve** VEGAN

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MORNING, NOON & NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.

