

Food Moments

at Kent County Cricket Club



For illustrative purposes only



2026/27



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

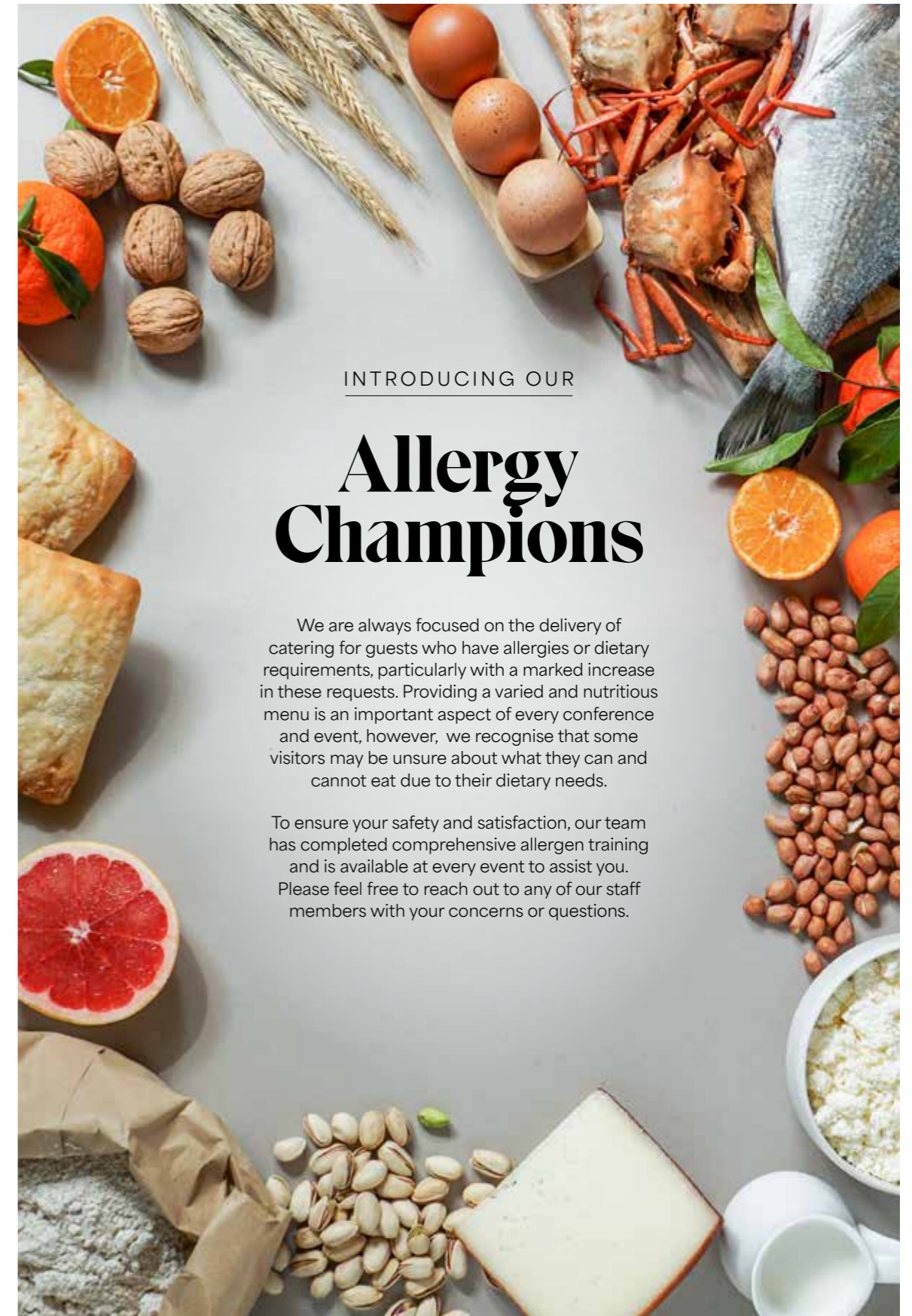
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

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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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, local baked Huffkin roll

Cumberland sausage, local baked Huffkin roll

Plant based sausage, vegan brioche bun **ve**

Large Danish pastries **V**

Assortment of mini-Danish pastries (per piece) **V**

Warm croissant, selection of preserves **V**

Natrual yoghurt, berry compote **V**

V VEGETARIAN **ve** VEGAN

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

Handmade shortbread. Life-changing impact.



100,000+ biscuits made, that's
1,000+ hours of real Living Wage work

Created so far by the partnership between Sodexo Live! and Half the Story Biscuit

Each pack of these delicious, handmade shortbreads helps create supportive employment for people facing homelessness and other barriers to work.

Speak to your account manager about creating even more.

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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 -
Including plant based and gluten free options

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, sweet chilli, BBQ sauce, soft brioche bun

Lemon and thyme chargrilled chicken, hearts of romaine lettuce, sliced tomato, soft brioche bun

Black Angus beef burger, hearts of romaine lettuce, sliced tomato, soft brioche bun

Plant based burger, hearts of romaine lettuce, sliced tomato, soft brioche bun

All served with homemade potato wedges and traditional coleslaw

 VEGETARIAN  VEGAN

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NOON

Family Favorites

(MINIMUM NUMBER 30 GUESTS)

Lamb & rosemary hot pot

Smoked fish pie, steamed vegetables

Beef and master brew Kentish ale pie, parsley mash

Chicken korma, almonds and coconut, braised rice

Beef lasagne, fresh parmesan, rocket, aged balsamic and Kent tomato (available in season)

Chicken stew, smoked paprika, herb dumplings

Summer bean chilli, vegetable rice **ve**

Mac and cheese, tomato, shallot salad

Beef chilli, tortilla, rice, chive sour cream

OLD SCHOOL PUDDINGS

(MINIMUM NUMBER 30 GUESTS)

Kentish bramley apple crumble, vanilla custard

Syrup sponge pudding, toffee sauce, cream

Steamed jam roly polly, vanilla custard

Strawberry cheesecake, fresh Chantilly cream

Jam & coconut sponge, pink custard

Lemon meringue pie

Rich chocolate tart, raspberry puree

Rhubarb & ginger vegan pudding, plant based cream **ve**

V VEGETARIAN **ve** VEGAN

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NOON

Afternoon Tea

Dinner is Served

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)

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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NIGHT

Fingers & Thumbs

HOT FINGER BUFFET

Goats cheese and beetroot tart **V**

Honey & mustard glazed pork sausages

Chilli and garlic king prawns

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

Plaice goujons, fresh tartar

Harissa chicken skewers, lime mayonnaise

Tortilla chips and dips

V VEGETARIAN **ve** VEGAN

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NIGHT

Bowl Food

BOWL FOOD WITH THE FOLLOWING SELECTION -
3 BOWLS TO BE CHOSEN, MINIMUM 30 GUESTS

BOWL FOOD

Slow cooked beef brisket, buttery mash, pickled onion rings

Honey & mustard glazed sausages, parmesan mash, red wine jus


Chicken madras, saffron rice, Chhota naan, baby coriander

Mac & cheese, crispy bacon crumb

Thai green chicken, sticky rice

Sea bass fillet, pea puree, buttered jersey royals

Smoked paprika prawns, bravas potato, chive sour cream

 VEGETARIAN  VEGAN

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NIGHT

Cold Canapés

Mini prawn cocktail, cucumber boat

Chicken liver parfait, toasted brioche, caramelised onion

Bocconcini, olive and cherry tomato skewers, pesto

Vegetable frittata, hummus, black olives

Zucchini and halloumi fritters, greek yoghurt

Mini tomato and shallot bruschetta, fresh basil

Feta, olive and tomato, bruschetta

Crostini, chevre goats' cheese and fig

Puff pastry pizza, fresh basil

Mini blinis, smoked salmon, caviar, fennel

Sweet potato, lime and coconut

Peppered goats' cheese croustade, tomato chutney

Peppered mackerel, horseradish, fresh dill

Hot Canapés

Orange and coriander sweet potato wedges, fresh yoghurt dip

Spicy chicken goujons, guacamole

Pork balls, sweet chilli dipping sauce

Chicken satay, roasted peanut, sweet chilli dip

Deep-fried chicken ball skewers

Mini baked potato, smoked salmon, crème fraiche

Speciality soup shots

Sausages, caramelised onion dijon dip

Fried parmesan risotto balls, fresh basil

Mini fish and chips, pea puree

Mini cumberland sausage, herb mashed potato

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NIGHT

Banquet Menu

(MINIMUM NUMBER 30 GUESTS)

STARTERS

- Chicken liver pâté served, chargrilled tiger bread, Spitfire chutney ales
- Traditional prawn cocktail, baby gem lettuce, cucumber, lemon, classic marie rose sauce
- Heritage tomato and mozzarella bocconcini salad, rocket pesto, purple basil **V**
- Grilled goats cheese, beetroot salad

MAINS

- Braised feather blade of beef, red wine reduction, mashed potato, parsley, wilted spinach, cumin roasted carrots, pan-fried green beans
- Supreme of free-range chicken, serrano ham crisp, white wine, tarragon cream reduction, olive new potatoes, savoy cabbage, cumin roasted carrots
- Pan-fried sea bass fillet, crushed new potatoes, grilled asparagus, pea shoots, lemon butter sauce
- Roast loin of Suffolk pork, salt crusted crackling, sage jus, roast potatoes, thyme
- Braised red cabbage, apple and sultanas, cumin roasted carrots
- Sliced lentil and vegetable wellington, roast tomato, thyme sauce

DESSERTS

- Summer pudding, clotted cream
- Lemon tart, raspberry puree
- Apple tart, custard
- Triple chocolate mousse, 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.

