

■ beverages

Tea (per cup)	£1.70
Coffee (per cup)	£1.70
Coffee & Mints	£2.20
Coffee & Biscuits	£2.50
Corkage on own Wine (per bottle)	£8.00



reception drinks

(per person)

One Glass House Red/Wine	£2.60
One Glass Pimms	£3.20
One Glass Bucks Fizz	£3.20
One Glass Summer Punch	£3.20

A Fruit Juice alternative is always available

function drinks package

Reception Drink (Bucks Fizz, Pimms or Summer Punch)
Two Glasses House Wine – served
One Glass Sparkling Wine £9.95 per head

RATES FOR CHILDREN

4 years and under	free of charge
5-11 years	half price
12 years and over	full price

■ ROOM HIRE CHARGES

ALL DAY	£200.00
HALF DAY OR EVENING	£100.00
HIRE OF DANCE FLOOR	£75.00

■ homemade soup selection

- Carrot and Coriander
- Cream of Mushroom
- Cream of Vegetable
- Leek and Potato
- Cauliflower & Broccoli with Stilton
- Cream of White Onion and Sage
- French Onion with Gruyere Croutons
- Asparagus and Dolcelatte
- Minted Pea and Spring Onion
- Carrot and Ginger
- Celery and Stilton
- Watercress and Pear
- Apple and Sweet Parsnip
- Sun Dried Tomato, Basil & Roasted Red Pepper
- Minestrone with Parmesan Shavings
- Wedding Soup**
Clear Chicken Broth with fresh Spinach, fresh Pasta and Baby Meatballs

■ CONFERENCE PACKAGE

GRAEME HICK PAVILION



Morning Coffee and Biscuits

Mid Morning Break

Coffee, Tea and Fruit Juice

Buffet Luncheon

- Assorted Cocktail Rolls
- Breaded Chicken Goujons
- Scampi and Tartare Sauce
- Cocktail Sausage Rolls
- Tomato and Ricotta Brochettes
- Spicy Potato Wedges

Jugs of Iced Water and Fruit Squash

Afternoon Tea and Coffee

Room Hire

Use of Screen and Digital Projector, PA System and Flip Chart

Room Layout to your specification

Free Wi-Fi

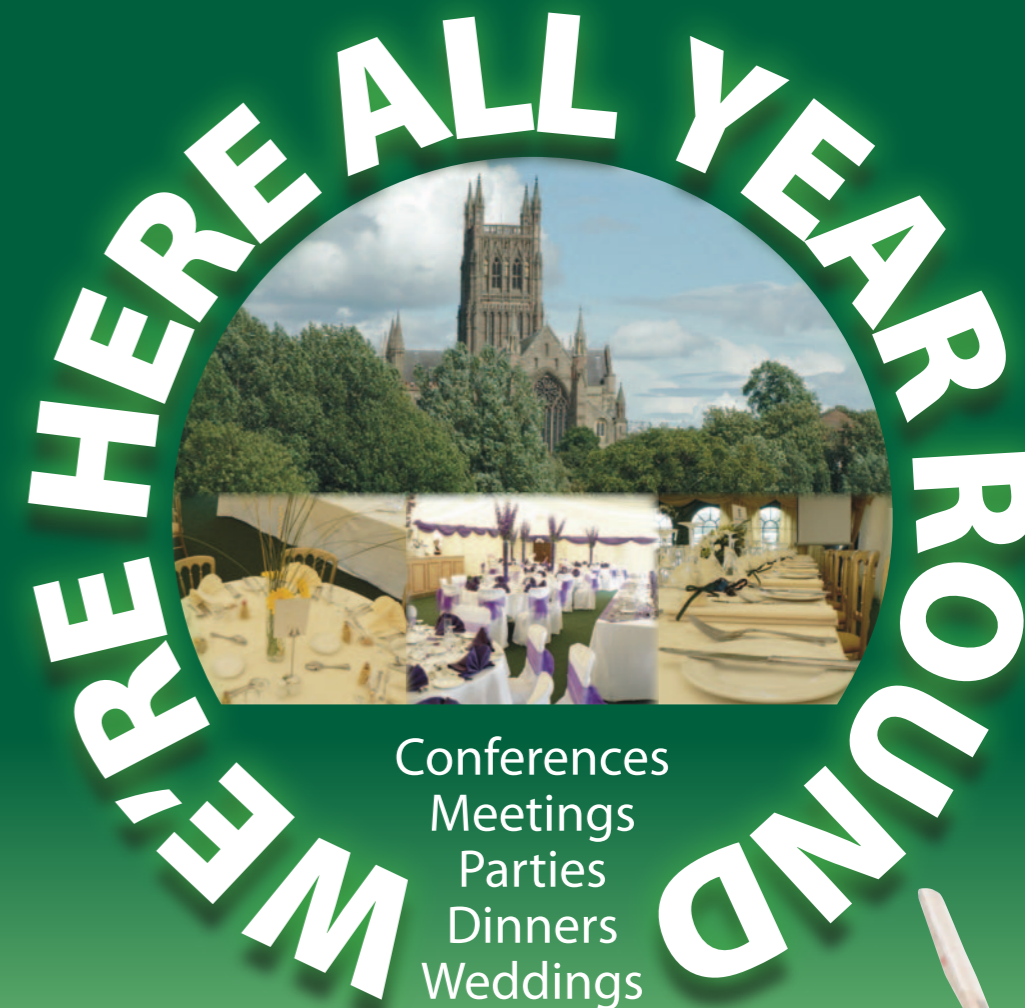
Free Car Parking

£36.00 PER HEAD

The foregoing menus are suggestions only.
Other options are available, and we are always happy to discuss your individual requirements.
All Prices are quoted inclusive of V.A.T.



Worcestershire
COUNTY CRICKET CLUB



Function Menu Selection

For further details please contact
01905 337940
email: catering@wccc.co.uk



canapés

Mini Blinis

Goats Cheese and Tomato Confit
Smoked Salmon with Dill, Lemon and Cream Cheese
Crab and Guacamole
Chicken Tikka

Crostinis

Pate with Caramelised Red Onion Chutney
Pepper Salsa and Goats Cheese

Hot

Mini Cottage Pie, finished with Cheese & Chive Mash
Cocktail Sausage in Pancetta, cooked in Honey
Mini Yorkshire Pudding with Beef & Horseradish

—
Cucumber Boats with Blue Cheese and Olives

Pastry Boats with Greenland Prawns and Guacamole

Puff Pastry Tarts

Salsa, Goats Cheese
Red Onion,
Brie and Bacon

Charges per head

4 Canapés per person £6.00

5 Canapés per person £7.00

6 Canapés per person £8.50

starters

Chef's Homemade Soups

Prepared from fresh ingredients
(See Soup Selection)

Melon with Port & Ginger Vinaigrette

£4.50

Chilled Orange and Melon

£4.50
in Sparkling Wine

Fan of Honeydew Melon

£4.40
garnished with a Fruit Coulis

Fan of Honeydew Melon

£4.50
with a Fruit Sorbet

Potted Crab

£6.20
flaked Crabmeat & prawns combined with lemon and topped with butter

Salmon Parfait

with a Soft Citrus Centre

£6.90
a Smoked Salmon Mousse with a Soft Centre of Citrus

lemon and a Mixed Herb Dressing

Chicken Liver Pate

£4.95
served with a Cumberland Sauce and Warm Toast

Duck & Apricot Terrine

£5.20
garnished and served with toasted Focaccia Bread

Sabrina Salad

£5.95
Cajun Chicken Slices, Slithers of Smoked Bacon and

Crispy Croutons served on a Bed of Lettuce, with an

Orange Vinaigrette

Thai Fishcakes

£5.85
served with a Salad Garnish and a Sweet Chilli Sauce

Traditional Prawn Cocktail

£5.60
Prawns on a Bed of Lettuce with a Marie Rose Sauce,

served with Brown Bread & Butter

Supreme of Salmon

£6.90
served with a Dill & Lemon Mayonnaise

Sautéed Mushrooms

£4.90
served in a creamy garlic sauce on a Bed of Pastry

Smoked Peppered Mackerel

£4.95
served with a Horseradish Tartlett

main course

All served with seasonal vegetables & a potato dish

Roast Chicken

£13.95

served with Sage & Onion Stuffing and Pigs in Blankets

Roast Pork

£13.95

served with Apple & Cider Stuffing and Apple Sauce

Roast Turkey

£14.95

served with Bacon & Sausage and Homemade Stuffing

Roast Lamb

£14.95

served with Mint Sauce or Redcurrant Jelly

Roast Beef

£14.95

served with Homemade Yorkshire Pudding

Braised Gigot of Lamb

£15.20

a Lamb Fillet marinated in Red Wine served with a Wild

Berry & Port Sauce

Loin of Pork Wellington

£15.10

a portion of Pork Loin with a Duxelle of Mushrooms and

a serving of Chicken Liver Pate, wrapped in Puff Pastry

and served with an Apple & Brandy Sauce

Braised Topside of Beef

£15.20

served with a Shallot and Wild Mushroom Sauce

Braised Chicken Breast

£14.95

filled with Mozzarella Cheese and wrapped in Smoked

Bacon, served with a Tomato Sauce

Eton Mess

£4.70
Crushed Meringue, Chantilly Cream and Strawberries

Mascarpone & Vanilla Cheesecake

£4.90

Caramelized Orange Cheesecake

£4.90

Chocolate Truffle Torte

£5.50
with a Seville Orange Centre

Duo of Chocolate Truffle

£4.90
with a Raspberry Centre Wedge

Chocolate Profiteroles

£4.90
served with Cream

Traditional Sherry Trifle

£4.70

Zingy Lemon Tart

£4.90
garnished with Raspberries

Summer Pudding

£4.70
served with Cream

Classic Chicken Chasseur

£14.95

succulent Supreme of Chicken braised in a White Wine,

Tomato & Mushroom Sauce

Pan Fried Breast of Duck

£15.90

served with a White Wine and Pomegranate Sauce

Poached Fillet of Salmon

£15.20

Fillet of Salmon poached and served in a White Wine

and Watercress Sauce

Vegetarian options

Wholemeal Spinach Crepes

with a Cous Cous, Orange & Sun Dried Tomato filling

Vegetable Kebabs

on a Bed of Wild Rice with a Spicy Tomato Sauce

Wild Mushroom Stroganoff

served with Pilau Rice

Leek and Gruyere Crown

braised Leeks & Gruyere Cheese encased in a Puff Pastry

Crown, served with a Spicy Tomato Sauce

desserts

Dairy Cream Strawberry Tart

£5.50

Homemade Apple Pie

£4.70
served with Custard or Cream

Fruit Crumble & Custard

£4.70

Steamed Treacle Sponge & Custard

£4.70

Lemon Meringue Pie

£4.90

Raspberry & Mascarpone Gateau

£5.50
served with Cream

Chocolate Fantasy Gateau

£4.90
served with Cream

Cheese Plate and Biscuits

£5.50
garnished with Celery and Grapes

buffets

cocktail buffet desserts

French Macaroon Selection

£3.40
(Pistachio, Chocolate, Lemon, Raspberry, Coffee, Vanilla)

Assorted Tartlets

£3.80
(Strawberry, Raspberry, Fruits of the Forest)

Cheesecake Selection

£3.90
(Raspberry, Mango, Chocolate Orange)

Chocolate Éclairs

£3.40

cold buffet

£19.00
Served with a Selection of Seasonal Salads

Cornets of Sugar Baked Ham

Slices of Cold Roast Topside of Beef

Poached Supreme of Scotch Salmon

Hot New Potatoes

Bread Roll and Butter

Spicy Potato Wedges

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hot walk up buffet

£17.50
please select two dishes

Sweet and Sour Pork

served with Fried Rice & Prawn Crackers

Chicken Tikka Massala

served with Pilau Rice, Naan Bread & Popodums

Beef Stroganoff

served with Wild Rice & Garlic Bread

Chilli con Carne

served with Boiled Rice & Garlic Bread

Sausage and Mash

served with Caramelized Onions

Spicy Potato Wedges

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pig roasts

£16.00
(Minimum numbers 100)

accompanied with Stuffing, Apple Sauce and Crackling

Green Salad

Coleslaw

Jacket Potato

Please select 2 Starters, 1 Main Course, 2 Desserts and, if required, a Vegetarian Option