THE COOPER ASSOCIATES COUNTY GROUND

CONFERENCES & EVENTS

DRINKS

Bottomless tea, filter coffee and speciality tea	£8.00
Tea, filter coffee and speciality tea	£3.00
Spring water bottle	£4.00
Sparkling water bottle	£4.00
Orange juice (sulphur dioxide)	£6.00
Apple juice (sulphur dioxide)	£6.00
Cranberry juice (sulphur dioxide)	£6.00

ENHANCEMENTS

Danish pastries (gluten, nuts, egg, milk, sulphur dioxide)	£4.30
Yoghurt and sliced fruit (milk)	£4.50
Mini muffins (gluten, egg, milk, sulphur dioxide)	£4.00

BREAKFAST

Morning breakfast rolls - £5.50
Warm Scotch rolls with condiments (gluten, milk)
Red Tractor unsmoked bacon (sulphur dioxide)
Westaway sausage (gluten, sulphur dioxide)
Grilled flat mushroom (milk)
Gluten free options are available

Full English buffet - £16.50
Tea, filter coffee and speciality tea
Westaway sausage (gluten, sulphur dioxide)
Red Tractor unsmoked bacon (sulphur dioxide)
Staveley's free-range British eggs fried or scrambled (milk, egg)
Hash browns (egg)
Field mushroom (milk)
Somerset black pudding (gluten, milk)
Baked beans

VEGETARIAN BREAKFAST

Vegetarian - £16.50
Oyster mushroom sausage (soya)
Grilled breakfast mushroom (sulphur dioxide)
Grilled tomato
Scrambled tofu (soya)
Hash brown (egg)
Baked beans

LUNCHES FOR YOUR EVENT

Day Delegate 1 - £40.00

Morning

Tea, filter coffee, speciality tea and biscuits

Lunch

Tea, filter coffee, speciality tea
Selection of sandwiches (egg, fish, lupin, milk, mustard, peanut, sesame, soya, tree nut, cereal, celery, sulphur dioxide, crustaceans, molluscs)
Pipers crisps
Fresh whole fruit
Carafes of water
Carafes of orange juice (sulphur dioxide)

Afternoon

Tea, filter coffee, speciality tea and biscuits (gluten, milk, tree nut)

LUNCHES FOR YOUR EVENT

Day Delegate 2 - £45.00

Morning

Tea, filter coffee, speciality tea and Danish pastries (gluten, nuts, egg, milk, sulphur dioxide)

Lunch

Tea, filter coffee, speciality tea
Selection of sandwiches or jacket potato with a hot filling (egg, fish, lupin, milk, mustard, peanut, sesame, soya, tree nut, cereal, celery, sulphur dioxide, crustaceans, molluscs)
Pipers crisps
Mixed leaf salad
Lemon and thyme chicken skewer (sulphur dioxide)
Vegetable spring roll with hoisin mayo dip (gluten, mustard, sesame, egg)
Selection of crudités and dips (celery)
Mini brownie bites and sliced fruit (gluten, egg, milk, tree nut)
Carafes of water
Carafes of orange juice (sulphur dioxide)

Afternoon

Tea, filter coffee, speciality tea and biscuits (gluten, milk, tree nut)

LUNCHES FOR YOUR EVENT

Light Lunch - £18.00

Selection of sandwiches or jacket potato with a hot filling (egg, fish, lupin, milk, mustard, peanut, sesame, soya, tree nut, cereal, celery, sulphur dioxide, crustaceans, molluscs)

Pipers crisps

Mixed leaf salad

Lemon and thyme chicken skewer (sulphur dioxide)

Vegetable spring roll with hoisin mayo dip (gluten, mustard, sesame, egg)

Selection of crudities and dips (celery)

Mini brownie bites and sliced fruit (gluten, egg, milk, tree nut)

Carafes of water

Carafes of orange juice (sulphur dioxide)

BUFFETS

Hot Plated Buffets - £25.00

Meat, Poultry and Fish Options

Beef bourguignon, wholegrain mustard mash & seasonal vegetables (milk, celery, mustard, sulphur dioxide)

Tandoori chicken masala served with Jeera rice, mango chutney and poppadum (milk, mustard)

Chicken and mushroom stroganoff served with buttered noodles and fresh parsley (milk, mustard, sulphur dioxide, celery)

Poached salmon on a bed of wilted greens with crushed new potatoes and tarragon butter sauce (milk, mustard, fish, crustaceans)

Vegetarian Options

Moroccan butternut squash and sumac chickpea tagine with sour cream and fragrant giant couscous (gluten, milk, celery)

Sweet potato, mushroom & spinach curry, Jeera rice, poppadum tuile & mango chutney (gluten, milk, mustard, sulphur dioxide)

Vegetable stroganoff is served with buttered noodles and fresh parsley (milk, gluten, mustard, celery)

Dessert

Seasonal oaty fruit crumble with Styles vanilla ice cream (gluten, milk, egg)

Sticky toffee sponge with toffee sauce (milk, egg, gluten, sulphur dioxide)

Fresh fruit salad with Styles vanilla ice cream (milk, egg)

Blackcurrant cheesecake (milk, egg)

Add an additional dessert - £5.40

BUFFETS

Hot Finger Buffet - £25.00
Choose your items:
Meat/fish
Lemon and thyme marinated chicken skewer (sulphur dioxide)
Mini beef kofta & tzatziki dip (milk)
Red onion chutney sausage roll (gluten, milk, egg, sulphur dioxide, mustard)
Lime, coconut & chilli king prawns (sesame, crustaceans)
Sticky bbq chicken wings (mustard, celery)

Vegetarian/Vegan
Vegan mushroom tart (gluten, milk, egg)
Vegan rainbow roll (gluten)
Vegetable spring roll and hoisin mayo (gluten, mustard, sesame, egg)
Pea, spring onion and Red Leicester tart (gluten, milk, egg)
Courgette, twilight tomato & black olive skewer, coconut vegan mayo (sulphur dioxide)
Vegan fine falafel with vegan cucumber and mint dip (gluten, mustard)

Dessert
Mini jam doughnut (gluten, egg, milk)
French macaron (tree nut, egg, milk)
Chocolate brownie bites (gluten, egg, milk, sulphur dioxide)

BUFFETS

Finger Buffet - £16.00
Sandwich selection platter (egg, fish, lupin, milk, mustard, peanut, sesame, soya, tree nut, cereal, celery, sulphur dioxide, crustaceans, molluscs)
Lincolnshire sausage roll (gluten, milk, egg, sulphur dioxide, mustard)
Cocktail sausages (gluten, sulphates)
Assorted mini quiches (egg, fish, lupin, milk, mustard, peanut, sesame, soya, tree nut, cereal, celery, sulphur dioxide, crustaceans, molluscs)
Mini jam doughnuts (gluten, milk, egg)
Mini eclairs (gluten, milk, egg)

Afternoon Tea - £21.00
Tea, filter coffee, speciality tea
Selection of finger sandwiches (egg, fish, lupin, milk, mustard, peanut, sesame, soya, tree nut, cereal, celery, sulphur dioxide, crustaceans, molluscs)
Traditional open scone, strawberry jam & clotted cream (gluten, milk, egg, sulphur dioxide)
Selection of small cakes and sweets (milk, gluten, egg, peanut, tree nut)

Cream Tea - £12.00
Tea, filter coffee, speciality tea
Traditional open scone layered with clotted cream & strawberry jam (gluten, milk, egg, sulphur dioxide)

BUFFETS

Cheeseboard £8.00

Cheese selection with grapes, celery,
mixed biscuits and chutney (milk, egg, gluten, celery)

Enhancements to your day

Chips	£3.00
Tortilla chips and salsa	£2.50
Whole fruit	£3.00
Fruit muffins	£4.00
Potato salad or coleslaw	£4.00
Chicken skewers	£3.50
Scone, jam and cream	£5.00

CANAPÉ MENU

£20 per person for four canapes or £5 per piece

Chermoula marinated chargrilled chicken skewers with lemon and lime crème fraiche dip (sulphur dioxide, milk)

Mini Yorkshires filled with roast beef, fresh horseradish, mayo topped with horseradish crisp pieces (gluten, egg, milk)

Caprese bruschetta with roasted cherry vine tomatoes, mozzarella and basil oil (gluten, sulphur dioxide)

Mini blinis topped with hot smoked salmon, pink pickled radish and salmon caviar (milk, gluten, fish, sulphur dioxide)

BOWL FOOD MENU

£40 per person for four bowls

Beef bourguignon with mustard mash (mustard, milk, celery, sulphur dioxide)
Poulet Briton with herbed rice (milk, mustard)
Cod loin with warm tartare sauce (fish, milk, sulphur dioxide, mustard, celery)
Bavette steak with chimichurri (sulphur dioxide)
Battered goujons with skin on fries (fish, gluten, sulphur dioxide, egg)
Thai fish cakes with noodle salad (fish, sesame, soya, gluten, peanut, egg)
Greek salad with feta cheese (milk, sulphur dioxide, gluten)
Smoked salmon nicoise (fish, egg, sulphur dioxide)
Eton mess bowl with honeycomb and blueberries (egg, milk)
Berry cheesecake (gluten, milk, egg)
Brownie and whipped cream (gluten, milk, egg, sulphur dioxide, tree nut)

BANQUETING MENUS

Set Menu A
Two-course £30 / Three-course £35

Starters

Oven roasted tomato soup, garnished with basil oil served with freshly baked warm bread and butter

or

Poached red wine pear, whipped blue cheese and crushed walnuts

or

Mushrooms sautéed in garlic and thyme cream on focaccia bread and Parmesan shavings

or

Salt baked beetroots, orange, endive, feta

Mains

A ballotine of chicken stuffed with a pork, sage stuffing and a rosemary jus

or

Slow roasted Pork belly served with a rosemary jus

or

Roasted fillet of pollock roulade stuffed with sun blushed tomato and caper cream cheese

or

Courgette and whipped feta galette

All served with crushed herb new potatoes, steamed carrots and French beans

Desserts

Lemon posset with a raspberry coulis

or

Sticky toffee pudding with vanilla ice cream

or

Warm chocolate brownie with vanilla ice cream

BANQUETING MENUS

Set Menu B
Two-course £34 / Three-course £39

Starters

Field mushroom and tarragon soup with freshly baked warm bread and butter

or

Bruschetta slow roasted rosemary tomatoes, prosciutto, rocket with a basil oil

or

Course pate, onion marmalade

or

Serrano cheese and ham croquettes on a butter bean purée

Mains

Pan seared chicken breast stuffed with spinach and mushroom

or

Porchetta belly pork rolled with Italian herbs and fennel seeds

or

Spiced roasted cauliflower wedge on cauliflower hummus with crispy chickpeas

or

Smoked haddock and caper fish cake, on a bed of wilted greens topped with a poached egg and a dill Hollandaise sauce

All (except fish cake) served with pomme anna (potatoes), mange tout, vichi carrots, red wine jus

Desserts

Warm chocolate fondant, vanilla ice cream

or

Eton mess, fresh berries

or

Apple tartan, salted caramel ice-cream

or

Vanilla panna cotta, raspberry coulis and crushed pistachios

BANQUETING MENUS

Set Menu C
Two-course £41 / Three-course £46

Starters

Cream of asparagus and leek soup freshly baked warm bread and butter

or

Smoked salmon, cucumber ribbons, popped capers horseradish cream and beetroot crostini

or

Game terrine with capers and a black garlic mayonnaise and crisp ciabatta

or

Smoked chicken Waldorf salad

Mains

Salmon en croute

or

Braised steak aux poivre

or

Duck cooked two ways duck leg confit with a duck breast slice

or

Wild mushroom pithivier

All served with dauphinois potatoes cabbage parcels roasted root vegetables

Desserts

Tarte aux citroen macerated raspberries

or

Devon apple cake, oat crumb, clotted cream ice cream

or

Individual chocolate torte

or

A raspberry and almond frangipane with Chantilly cream

Vegan, gluten free & dietary options are available and can be substituted. All prices are inclusive of VAT. Terms and conditions apply. Any bespoke dinners or lunches, please contact **events@somersetcountycc.co.uk** for a custom-built quote. Allergy information can change due to product or supplier changes – all allergy information will be confirmed the day of the event.

THE COOPER ASSOCIATES COUNTY GROUND

cacgsomerset.co.uk

events@somersetcountycc.co.uk - 01823 425301 (10am - 3pm Mon-Fri)

HOME OF SOMERSET COUNTY CRICKET CLUB

The Cooper Associates County Ground, Taunton, Somerset TA1 1JT