

THE CRICKET INN  
PENNY LANE

# PARLOUR PARTIES

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# A WARM WELCOME

There's no doubt that The Cricket Inn has an exceptional location, incredible warmth and a unique character. Based in Totley, not only on the doorstep of the wonderful Steel City, but a stones throw away from the beautiful landscapes of the Peak District, what better place to gather friends, family or even colleagues for an intimate celebration or occasion.

We would be delighted to welcome you to The Cricket Inn for your event.

Please find enclosed example menus for your occasion.

Looking for something slightly different?

We will happily work with our chef team to create the perfect menu for you.





"CELEBRATED MY 50TH BIRTHDAY YESTERDAY WITH A FAMILY LUNCH AT THE CRICKET INN. FROM WALKING IN THE DOOR THE STAFF WERE BRILLIANT AND SO PROFESSIONAL."

December, 2017

# DRINKS RECEPTION

Our drinks receptions start from £5 per person and vary depending on your 'tipple of choice' and are an optional addition to your event.

Our team will be on hand to offer wines, beers, or soft drinks where applicable. Likewise, guests are more than welcome to order their own drinks from our vast range behind the bar.

Bar tabs can be set up for the duration of your event or on a 'buy your own' basis alongside wine packages starting from £10.50 per person (based on half a bottle of House Wine per guest)

Please do just advise us on what works best for you, and we shall ensure all prepared.





# CANAPES

Why not wow your guests with an extra special welcome with a Canape Reception?

From just £5 per person, choose 3 delightful canapes to enjoy from Chefs Seasonal Selection.

The full canape menu can be provided upon request and added to any menu package selected.

Please note, a selection of Chefs canapes are included with Menu Package 3.

# MENU 1

From £30 per person\*

Selection of freshly made breads and flavoured butter and oils

## STARTERS

Ham Hock, Chicken & Black Pudding Terrine  
Chunky pub piccalilli, mini herb salad and brioche

House Smoked Salmon & Crab Tian  
Dill crème fraiche, pomegranate seed, pickled radish and Dark rye toast

Broccoli & Hartington Blue Cheese Soup (v)  
Chive oil and blue cheese croutons

## MAINS

Braised Beef Short Rib Bourguignon  
Champ mash, honey and cumin seed roasted root vegetables

Pan Fried Sea Trout  
Garlic parmentier potatoes with samphire and cherry tomatoes, romesco sauce and toasted almonds

Bertha Pepper, Goats Cheese & Spinach Tartlet (v)  
Parmesan and black pepper pastry, crispy poached egg and a herb hollandaise

## DESSERTS

Glazed Lemon Tart  
Textures of raspberry and torched Italian meringue

Caramel & Dark Chocolate Mousse  
Chantilly cream and hazelnut praline

Sticky Toffee Pudding  
Clotted cream ice cream and toffee sauce



# MENU 2

From £40 per person\*

Selection of freshly made breads and flavoured butter and oils

## STARTERS

Marinated BBQ Onglet Steak  
Salsa verde, cherry tomatoes and aged parmesan

White & Brown Crab Bruschetta on Sourdough  
Manchego shavings and tomato and herb salad

Salt Baked Beetroot & Goats Curd Salad (v)  
Toasted pine nuts, pear and rocket

## MAINS

Heart of Rump  
Red wine reduction, Dauphinoise potatoes and watercress

Oven Roasted Cod Loin  
Parsley crust, chorizo and butterbean ragu, buttered kale

Roasted Garlic & Chive Gnocchi (v)  
Fricasse of peas and mint, ricotta and pea shoots

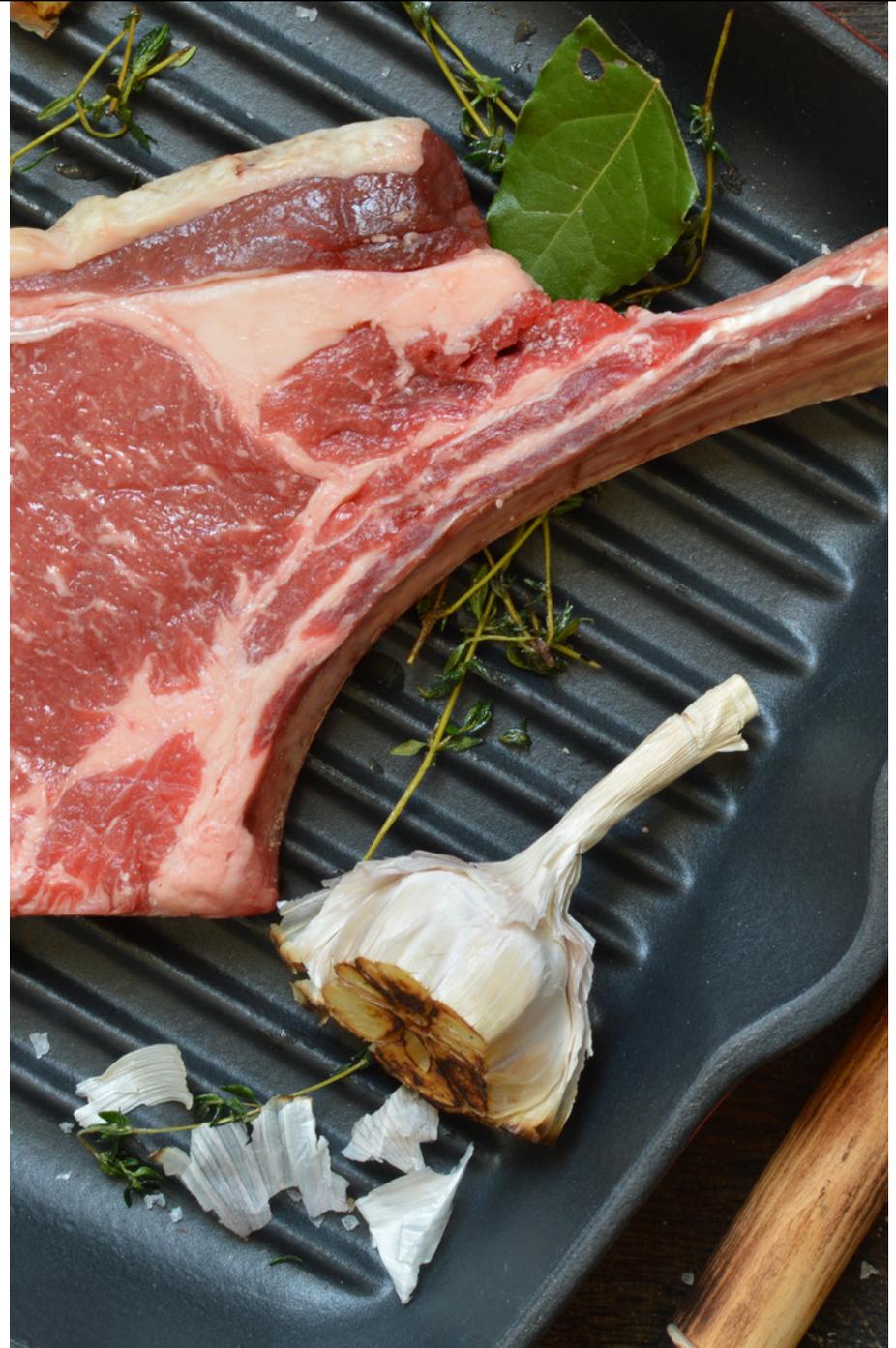
## DESSERTS

Dark Chocolate & Hazelnut Torte  
Yoghurt sorbet and hazelnut praline

Tonka Bean Crème Brulee  
Cherry shortbread

Bakewell Tart  
Clotted cream ice cream and fruit compot

\*Based on a minimum of 30 guests. Supplement room hire charge may be applicable  
Service charge of 10% will be applicable for parties over 20



# MENU 3

From £50 per person\*

Selection of freshly made breads and flavoured butter and oils  
Selection of Chefs Canapes

## STARTERS

Duck Breast  
Caramelised shallot and a port reduction

Pan Fried Scallops  
Glazed beef cheek, cauliflower puree and florets

Butternut Squash Veloute (v)  
Sautéed wild mushrooms and garden chives

## MAINS

Herb Crusted Rump of Local Lamb  
Salsa verde, garlic potatoes fondant and chargrilled baby leeks

Lemon Sole Meuniere  
Baby new potatoes, marsh samphire and a brown shrimp, chive and lemon butter

Pea & Kale Tagliatelle (v)  
Walnut pesto and ricotta

DESSERTS  
Spiced Apple Tart Tatin  
Toffee apple ice cream

Strawberry Milli  
Feuille, strawberry sorbet

Chocolate Delice  
Pistachios and Kirsch soaked cherries



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\*Service charge of 10% will be applicable for parties over 20



# COFFEE

Following your delicious meal, coffee courses are available from £2.50 per person.

Like all our ingredients, we source our coffee as locally as possible. Our beans are roasted here in Sheffield from Smith Street Coffee and freshly ground of coffee to provide the perfect serving.

# CHEESE

An optional cheese course is a great way to finish off your 3 course dinner and can be added to any menu for £7 per person.

A top-down view of a wooden table. In the center, a silver teapot sits on a saucer next to a cup of tea. To the right, a white laptop is partially visible. In the bottom right corner, a white rose with green leaves is placed. The background is a dark, semi-transparent overlay.

To discuss further or book in your party,  
please contact The Cricket Inn at  
[Cricket@brewkitchen.co.uk](mailto:Cricket@brewkitchen.co.uk)  
or call  
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