

Function Booking Form

Name/Company:	Date of Booking:
Address:	Time:
Tel:	Total no. of guests:
Email:	Adults:
	Children:
	No. of highchairs requested:
Menu	Deposit Paid (To be paid at time of booking):
House:	
Premium:	Drinks Pre-ordered:
Platinum:	
Set Menu Meal:	Area:
	Front Bar (30-45)
	Restaurant (45-70)
(Choices cannot be mixed/matched)	Sit down meal Restaurant (35)
Special Requests:	
Date of Enquiry:	

Welcome to the Cricketers, Kew Green.

We can host any kind of occasion and endeavour to meet your needs.
Our aim is to make our guests smile all day every day.

Please read through our function menus, fill out the booking form at the back and pop it in to us. We will talk through your booking with you to make sure we have got all the information we need.

To confirm your booking is in the diary we do require a **£5 per person** deposit which will be redeemed on the day & your menu choice at least one week prior to your booking. We do not charge venue hire but a **12.5% service charge** is added to all function events.

If you would like to discuss anything then please feel free to pop in to talk to us in person or simply call or email.

The Cricketers on Kew
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Tel: 020 89402078

Although we do take all special requests into consideration and try to fulfil them, there are on rare occasions that we are unable to do so. We aim to let you know as soon as we can



FINGER BUFFET

£15 per person
(Minimum of 15 people)

A selection of sandwiches served on White & Malted bread

Fillings Include:

Chicken, Cheddar & Chutney, Egg, Tuna

All served with their own complementing salads, dressings & chutneys

Fisherman's Feast

Wholetail scampi, Pollock goujons & lemon/black pepper fish goujons served with tartare sauce, seafood dressing & lemon wedges

Indian Platter

Chicken Tikka masala, onion bhaji, vegetable pakora, vegetable samosas all served with mango chutney, poppadoms, tzatziki & naan bread bites

Loaded Potato skins

Cheddar Cheese, Bacon & BBQ sauce,
Mushrooms & Peppercorn sauce

Roasted Mediterranean vegetable quiche (V)

Sticky Sweet Chilli Chicken drumsticks

White

	175ml	250ml	Bottle
Lesc Blanc, Cotes de Gascogne <i>South West France</i>	5	6.50	18.50
<i>Bright, aromatic and lively – the ripe almost tropical fruit is balanced by an almost sherbet like acidity</i>			
Chenin Torrontes, Villa Vieja <i>Argentina</i>	5.50	7.50	21
<i>Something with a little extra ripeness, Chenin adds notes of honeyed apple, Torrontes a touch of perfume. A delicious combination</i>			
Pinot Grigio 'Madregale', Cantina di Tollo <i>Italy</i>	5.50	7.50	21
<i>This ever popular Italian perfectly demonstrates the easy drinking qualities of this grape, soft apple and pear fruit, gentle acidity & a long dry finish</i>			
Chardonnay Semillon, Brookford <i>South Australia</i>	5.50	7.50	21
<i>A blend of grapes that feel perfectly at home in the bright sunshine of SE Australia. Chardonnay provides the fleshy ripe fruit and Semillon a adds a steely backbone</i>			
Chardonnay Viognier, Moulin de Gassac <i>France</i>	6	8	24
<i>Unoaked to preserve the intensity of the fleshy white fruits, Viognier to add to the opulence in the form of a delicate perfume</i>			
Tim Adams Foxlee, Riesling <i>South Australia</i>	6.50	8.50	25
<i>South Australia</i>			
Petit Chablis, Domaine Tremblay <i>France</i>	6.50	8.50	26
<i>There is nothing 'petit' about this classic unoaked Chardonnay, poised fruit and ever so dry and long in the mouth</i>			
Sauvignon Blanc, Framingham Estate <i>New Zealand</i>	6.50	8.50	26
<i>Very much in the style of the great Cloudy Bay, this wine is no 'Bay' pretender. Zesty passionfruit, green pepper and a fresh finish, this is a real winner</i>			
Limney 'Dry' White, Davenport Vineyards <i>England</i>			27
<i>With almost perfect soil and weather suited to crisp fruit driven styles this wine is proof of a healthy future for English wine</i>			
Sancerre Blanc Les Chailloux <i>France</i>			30
Vietti Roero Arneis <i>Italy</i>			35
Chablis Premier Cru Vaillons Dom Jean Defaix <i>France</i>			45
Diel Burgberg, Riesling Spatlese <i>Germany</i>			50
Saint Cosme Condrieu <i>France</i>			65

Rose

	175ml	250ml	Bottle
Tempranillo Rosado, Vaceos <i>Spain</i>	5.00	6.50	18.50
<i>Wonderfully versatile wine, enjoy on its own or with a wide range of foods - crushed strawberries and cream and cherry finish</i>			
Three Pebbles White Zinfandel <i>California</i>	5.50	7	20
<i>Really good blush, easy drinking with hints of strawberry flavours and a soft finish</i>			
Cotes de Provence, Carteron 'Elegance' <i>France</i>	6.00	8	24
<i>From vineyards a Ferrari ride from St Tropez this wine is the epitome of summer chic, a sensual salmon pink, with floral aromas, raspberry and cherrystone flavours. The very spirit of Provence</i>			

All wines that are sold by the glass are also available in a 125ml measure please ask a member of the team for details.

Red	175ml	250ml	Bottle
Lesc Rouge, Cotes de Gascogne <i>South West France</i> <i>Made from Tannat, the king of the regions local grape varieties with a dash of Merlot</i>	5	6.50	18.50
Merlot, Domaine Nordoc <i>Languedoc, France</i> <i>Merlot at its joyous plum & vanilla best. A touch of herb & soft wood tannins add structure but never detract from this classic grapes natural prowess</i>	6	8	21
Shiraz Malbec, Villa Vieja <i>Argentina</i> <i>Jammy & spicy characters with delicious plum and bramble flavours, light dusty tannins, white pepper finish</i>	6.50	8.50	25
Rioja Tinto, Vina Albergada <i>Alavesa, Spain</i> <i>The juice, the whole juice & nothing but the juice – this vibrant Tempranillo has bags of fresh fruit & natural spice</i>	6.50	8.50	25
Pinot Noir, Domaine La Bousolle <i>Languedoc, France</i> <i>Summer pudding in a glass bright berries, fresh acidity & a finish of fresh cream, a worthy addition to any list</i>	6.50	8.50	25
Petite Syrah, Domaine Mas Montel <i>Languedoc, France</i> <i>A winter warmer, this little Syrah is big on flavour. Think ripe New world fruit and Old world herbs and spice</i>			23
Cotes du Rhone, Domaine de Chapoton <i>Rhone, France</i> <i>Summer pudding in a glass bright berries, fresh acidity & a finish of fresh cream, a worthy addition to any list</i>			25
Chianti San Ferdinando <i>Tuscany, Italy</i> <i>Sangiovese is grape that always has plenty of grip, Chianti is a 'food wine', think wild boar stew & slow roast meat</i>			26
Brouilly, Domaine Cret des Garranches <i>Beaujolais, France</i> <i>Sangiovese is grape that always has plenty of grip, Chianti is a 'food wine', think wild boar stew & slow roast meat</i>			27
Saint-Aubin 1er cru, Domaine Miolane <i>Burgundy, France</i> <i>Pinot Noir, one of the most noble of grapes is perfectly at home with red or white meat. This 'premier' cru has the perfect combination of berry fruit, mushroom and subtle vanilla</i>			35
Margaux, Paveil de Luze <i>Bordeaux, France</i> <i>With a good level of masculinity that one would expect from a Margaux but balanced and wonderfully approachable</i>			50
Barolo DOCG, Principiano Ferdinando <i>Piedmont, Italy</i> <i>Ruby red at the core with slight garnet reflections, this Barolo has an ethereal nose, & powerful aromas of dried fruit, jam, liquorice, and violet. The wine has grip & character</i>			50
Sparkling	125ml	175ml	Bottle
Kir Royale		8.50	
Aperol Spritz	6.00		
Le Contesse Prosecco		7.50	25
Bubbles	Bottle		
 Veuve Cliquot Yellow <i>France</i>			50
Cuvée Rosé Laurent-Perrier <i>France</i>			80
Bollinger La Grande Année <i>France</i>			90
Dom Pérignon, Vintage 2006 <i>France</i>			175



PREMIUM BUFFET

£20 per person

(Minimum of **15** people)

A selection of Sandwiches served on White & Malted Bread

Fillings Include:

Pastrami & Caramelised Onion, Brie & Grape, Smoked Salmon & Cream Cheese
All served with their own complementing salads, Dressings & Chutneys

Indian Platter

Chicken Tikka Masala, Onion Bhaji, Vegetable Pakora, Vegetable Samosas all served with Mango Chutney, Poppadum's & Naan bread bites

Italian Style Meatballs

Braised with Tomato & Basil sauce served with Rice & Italian style hard cheese

Deli Board (V)

Hummus, Tzatziki, Roasted Peppers, Sundried Tomatoes, Gherkins, Diced Feta/Olives served with Pitta Bread & Oils

Antipasti Rustico Platter

Salami, Chorizo, Prosciutto Ham, Hummus, Olives with Roasted Peppers & Red Onion, Tomato Salad all with Bloomer bread & Oils

Chefs Caesar Salad (V)

Baby Gem Lettuce, Toasted croutons, Olives, Caesar dressing & Parmesan Cheese

Cajun Wedges

With dipping sauces



PLATINUM BUFFET

£25 per person
(Minimum of **20** people)

Sunday Roast Selection

Freshly sliced chilled meats including Sirloin of Beef, Roast Turkey breast & succulent Honey Roast Gammon accompanied by Roast Potatoes, Seasonal Veg & Gravy

Dressed Whole Salmon

Accompanied with Watercress Mayo & Samphire Grass

Fisherman's Feast

Whole tail Scampi, Battered Cod Goujon's & Lemon/Black Pepper Fish Goujon's served with tartare sauce, seafood dressing & lemon wedges

American Platter

Hot Wings, Chicken Goujons, Breaded Mushrooms, Mini Hot Dogs, Mini Burgers

Antipasti Rustico Platter

Selection of cured meats, olives with bell peppers & red onion, sundried tomato salad with bloomer bread, pork pate & houmous

Chefs Caesar Salad (V)

Baby Gem Lettuce, Toasted Croutons, Olives, Caesar Dressing & Parmesan Cheese

Cricketers House Salad

Mixed leaf salad with Feta, Egg, Green Beans, Red Onions, Bacon & Croutons with a Honey & Mustard dress

Basket of Mixed Breads

Warm with Oils

New Potato Salad (V)

Cajun Wedges (V)

With dipping sauces



If a full buffet is just too much then why not choose from our 'Nibbles' and 'Sharing' dishes

NIBBLES

Bread & Olives £5

Selection of Nuts £2.50

SOMETHING TO SHARE

Tear & Share Garlic Bread £8.50

A sharing ring of garlic & red onion bread sprinkled with cheese.
Served with a bbq sauce for extra dipping

Boxed-baked Camembert (V) £12

Toasted bloomer bread, celery & caramelised onion chutney

House Fisherman's Platter £19

Oak smoked Scottish salmon, prawn cocktail, smoked mackerel, crevettes, mussels, whitebait, salmon pate, ocean sticks bloomer bread & garlic/rosemary aioli

Italian Rustico Board £19

Selection of cured meats, olives with bell peppers & red onion, sundried tomato salad with bloomer bread, pork pate & houmous