



CRIPPS  
& Co

**EVENT PACKAGES**







# DAY MEETING EVENT

Our day event offering consists of a venue hire of £2000 for any free day within 6 months from our availability calendar.

*Monday - Friday 9am to 5pm.*

## ON ARRIVAL

Tea, Coffee, Pastries  
Cripps Bacon Sandwich

*Choose one main*

## BURGERS

Buttermilk Chicken Burger, Celeriac Remoulade, Sriracha Mayo  
Smashed Beef Patty Burger, Cheese, Onion, BBQ Relish  
Crispy Mushroom Burger, Celeriac Remoulade, Onion

## BOWL FOOD

*Choose two*

Bavette Steak Crushed New Potatoes, Chimichurri, Rocket, and Parmesan  
BBQ Spatchcock Chicken, French Fries, Baby Gem and Aioli  
Chickpea, Tamarind, Lime, Coriander Curry, Coconut Rice

## PIZZA

*Choose three*

Margarita  
Goats Cheese, Caramelised Onion, Tomato  
Chorizo And Chilli, Mozzarella, Tomato  
Parma Ham, Portobello Mushrooms, Mozzarella, Tomato

## **SALAD BOWLS**

*Choose two*

Falafel, Tabouleh, Hummus, Harissa, Flatbreads  
Hot Smoked Salmon, Crushed New, Watercress, Hollandaise  
Wood-Fired Red Peppers, Halloumi, Quinoa, Crispy Chickpeas, Herbs

## **AFTERNOON**

Tea, Coffee, Chocolate Brownies and Biscuits

*Still and Sparkling Water*

£70pp

If you prefer a sit-down two-course lunch there is an additional charge of £10 per person for the following menu to have instead of the above lunch offering:

## **MAIN**

Rotisserie Chicken Herb Butter or Tarragon Sauce  
Turla Turla Middle Eastern Vegetables Cumin Yoghurt (V)

## **SIDES**

*Please choose two from the following*

Duck Fat Roasties, Garlic, Rosemary  
Gratin Dauphinoise  
Seasonal Salad  
Tenderstem Broccoli, Chilli, Garlic

## **PUDDING**

Churros and Chocolate









# CASUAL PARTY

## CANAPÉS

*Choose four*

Halloumi Cheese, Olive Oil, Rosemary  
Padron Peppers, Smokey Yoghurt  
Spiced Crispy Cauliflower, Curried Aioli  
Welsh Rarebit  
Wild Mushroom, Truffle Croquettes  
Nduja Toast, Goats Curd  
Cripps Smoked Salmon, Brown Bread, Lemon  
Karaage Chicken, Wasabi Mayo

*Choose one main*

## BOWL FOOD

*Choose two*

Sirloin Steak, Crushed New Potatoes, Chimichurri, Rocket  
Rotisserie Chicken, Fries, Green Salad, Aioli  
Pork Belly, Soy, Ginger, Garlic, Basmati Rice  
Chickpea, Tamarind, Lime, Coriander Curry, Coconut Rice

## TACOS

*Choose three*

ABODO Chicken, BBQ Chicken Thighs, Cabbage, Pico De Gallo, Habanero Mayo  
Barbacoa Lamb, Slow Cooked Lamb Shoulder, Feta Crema, Pickled Onions  
Seared Beef, BBQ Sirloin, Salsa Roja, Chimichurri  
Carnitas Pork, Slow Cooked Pork Belly, Burnt Pineapple Salsa  
Chapa Roasted Marinated Mushrooms And Peppers, Crispy Potatoes

## **SLIDERS**

*Choose three*

Smashed Beef Patty, Red Leicester, Pickles, Dijonnaise  
Buttermilk Chicken, Celeriac Remoulade, Pickles, Siracha Mayo  
Crispy Mushroom, Celeriac Remoulade, Pickles, Aioli  
Crispy Aubergine, Halloumi, Red Pepper Salsa, Toasted Brioche

## **PIZZA**

*Choose three*

Tomato, Mozzarella  
Goats Cheese & Caramelised Onion, Tomato, Rocket & Balsamic Vinegar  
Chorizo & Chilli, Tomato, Mozzarella  
Nduja Tomato, Mozzarella & Fresh Basil  
Prosciutto, Portobello Mushrooms, Tomato, Mozzarella

## **PUDDINGS**

Chocolate Churros  
Gelato in a Cone

*Still and Sparkling Water*

£75pp







# LUNCH & DINNER PARTIES

Our lunch & dinner event offering consists of a venue hire of £2000 for any free day within 6 months from our availability calendar.

*Monday - Friday Midday – 5pm or 6pm to 11pm.*

*Weekend dates may be possible – price and availability on request.*

We have 3 different-priced sit-down menus and a casual standing menu to choose from. *We can add canapes and drinks packages to these menus, please talk to us about options and costs.*

## MENUS

*Please choose one menu for the whole group all dietary requirements and allergies can be catered for*



## SHARING STARTERS FOR THE TABLE

Cured Salmon, Celeriac Remoulade  
House-Cured Meats, Wood-Fired Peppers, Olives, Focaccia  
Roast Beets, Rosary Goats Curd, Toasted Pumpkin Seeds

## MAIN

Rotisserie Chicken Herb Butter or Tarragon Sauce  
Turla Turla Middle Eastern Vegetables Cumin Yoghurt (V)

## SIDES

*Please choose two from the following*

Duck Fat Roasties, Garlic, Rosemary  
Gratin Dauphinoise  
Seasonal Salad  
Tenderstem Broccoli, Chilli, Garlic

## PUDDING

Churros and Chocolate

£80pp





## SHARING STARTERS FOR THE TABLE

Cured Salmon, Celeriac Remoulade  
House-Cured Meats, Wood-Fired Peppers, Olives, Focaccia  
Roast Beets, Rosary Goats Curd, Toasted Pumpkin Seeds

## MAIN

BBQ Butterflied Leg Of Lamb, Smoked Aubergine, Salsa Verde  
Turla Turla Middle Eastern Vegetables Cumin Yoghurt (V)

## SIDES

*Please choose two from the following*

Duck Fat Roasties, Garlic, Rosemary  
Gratin Dauphinoise  
Seasonal Salad  
Tenderstem Broccoli, Chilli, Garlic

## PUDDING

Churros and Chocolate

£85pp



## SHARING STARTERS FOR THE TABLE

Cured Salmon, Celeriac Remoulade  
House-Cured Meats, Wood-Fired Peppers, Olives, Focaccia  
Roast Beets, Rosary Goats Curd, Toasted Pumpkin Seeds

## MAIN

BBQ Dry Aged Sirloin On The Bone, Chimichurri or Bearnaise  
Turla Turla Middle Eastern Vegetables Cumin Yoghurt (V)

## SIDES

*Please choose two from the following*

Duck Fat Roasties, Garlic, Rosemary  
Gratin Dauphinoise  
Seasonal Salad  
Tenderstem Broccoli, Chilli, Garlic

## PUDDING

Churros and Chocolate

£90pp







# CONTACT

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