

The image shows the interior of a rustic dining pavilion. The room features wooden beams on the ceiling, string lights, and brick walls. Long wooden tables are set with white plates, glasses, and bottles. A central logo features two cricket bats and a ball. The text 'THE CRICKETERS INN' is overlaid on the image.

THE
CRICKETERS
INN

THE PAVILION

The perfect location for private parties, birthday celebrations, christenings, team building sessions and board meetings.

The Pavilion is a separate building located in the garden of The Cricketers Inn. The barn has its own kitchen complete with a wood-fired oven. It can seat up to 36 guests and can accommodate up to 50 guests with people standing.

It has a TV that can show photos on a loop or can be connected to a laptop for presentations. There are also electric fixed heaters and covers for the colder months.

Please be aware that we have some restricted hours in the Pavilion barn. The barn works well as a venue for an afternoon into the evening event, where then your guests finish up in the main house.

Pavilion Opening Hours

Monday -Thursday

12.00pm – 8.30pm

Friday & Saturday

12.00pm – 10.00pm

Sunday

12.00pm – 8.00pm

It is essential to order a drinks package if you're hiring the Pavilion as we don't have a bar.

We can offer various drinks such as bottled beers, ales, cider, wine, fizz & soft drinks which can be pre-ordered and displayed in ice buckets for when guests arrive. This eliminates queues at the main pub bar and works well to ensure the party are together in one space.

Once the welcome drinks are gone, guests can order their own drinks at the main bar.

Amplified music is allowed up to 15 events per year, 2 times per calendar month. Music must be played inside the Pavilion and needs to be finished by 9pm.

You're welcome to decorate the barn as you please but we ask that no confetti of any kind is used.

Please encourage your guests to car share or use taxis as parking is very restricted in peak months.

If you wish to exclusively hire the Pavilion barn we require a minimum of 25 guests (maximum 36 guests) on a food and drink package.

There is an exclusive use hire charge on Saturdays and Sundays at £250.





Feasting in the Pavilion

Minimum 25 guests, maximum 36 guests.

The Pavilion lends itself perfectly to a feast! There are long bench-style tables in the barn where food can be placed in the middle of the table for all to share.



Sample Menu

Starters

*Sharing Boards for the table
£15.00 per head*

Sliced cured meats

Fish boards – chalk stream trout,
mackerel pate, crevettes

Ham & chicken terrine

Marinated tomatoes, roasted
peppers, basil & mozzarella

Dressings and garnishes

Baked breads

Puddings

£8.50 per head

Eton mess, fresh berries,
meringue & mint

Warm brownie, salted caramel &
pouring cream.

Raspberry & white chocolate trifle

Mains

£32.00 per head

BBQ Garlic & thyme chicken, tarragon dressing

Cajun Salmon fillets, sour cream & chive

Spice pork tenderloin, chimichurri

Sirloin of beef – mushrooms, smoked bacon & shallot
fricassée
(£12.00 supplement)

Spiced cauliflower steak, chimichurri ‘vegan’

Salad Selection

Garlic roast new potatoes

Summer slaw, coriander and ginger

Isle of white tomatoes, feta, red onions & olives

Classic Caesar salad

Charred courgettes, pea & mint dressing



Pizzas & Small Plates

Minimum 25 guests

The Pavilion barn has its own wood-fired pizza oven. For 50 guests we would recommend 30 pizzas and sides, the chef will be on anyway if your guests would like to order more pizzas and sides.

Pizzas

Classic tomato & buffalo mozzarella £14.00

Nduja sausage, red onions, hot sauce, goats' cheese & honey £17.00

Jerk chicken, charred pineapple, sweetcorn & hot sauce £17.00

Pepperoni, chilli flakes & gorgonzola cheese £16.00

Smoked pulled ham hock, BBQ sauce, charred pineapple & crackling £16.00

Gluten free available £2.50 extra

Small Plates

Truffle & parmesan fries £5.00

Spinach & mozzarella arancini, Parmesan £5.00

Caesar Salad £5.00

Marinated Olives £5.00



Lunch or Evening Buffet

£18.00 per head (minimum 25 guests)

Selection of Finger Sandwiches

Prawn

Ham & mustard

Cheese

Egg mayonnaise

Homemade Sausage Rolls

Spinach & Parmesan Arancinis

Steak/Cheese & Onion Pasties

Fish Goujons – Tartar Sauce

Spicy Chicken Wings & BBQ Wings

Skinny Fries & Chunky Chips

Mini Chocolate Brownies

Canape Menu (sample)

Choice of 3 - £11.00 per head

Smoked Salmon & Horseradish Blinis

Prawns in Marie-Rose on Gem Lettuce

Tomato, Garlic & Basil Bruschetta

Chicken Satay Skewers

Breaded Glamorgan Sausages (Vegetarian)

Ham Hock Terrine, Pickled Onion Jam

Goat's Cheese Arancini, Beetroot Jam

Teriyaki Beef Skewers

For further information or to book a show round please email
info@cricketercurdridge.com.

