



CRICKETERS

Christmas Specials

THROUGHOUT DECEMBER AND TO RUN
ALONGSIDE OUR EXTENSIVE CORE MENUS

Starters

Balsamic roasted Tomato and Red Pepper Soup
with basil and caper oil. Served with warm ciabatta/gluten free roll **VG 8.00**

Twice-Baked Cheddar and Leek Soufflé
with an apple and candied walnut salad, crispy leeks, pomegranate molasses **V 8.00**

Ham Hock and Pea Terrine with toasted crostini, piccalilli, cornichon and radish salad **8.50**

Beer Battered Monkfish Scampi served with pea purée and saffron aioli **9.50**

Mains

Traditional Roast Turkey Duck fat roast potatoes, honey-roast carrot and parsnip, red cabbage, pigs in blankets, sausage meat and chestnut stuffing, buttered Brussel sprouts and turkey gravy **GF 16.50**

Venison, Red Wine and Bacon Shortcrust Pie served with creamy mashed potato, rich gravy, confit carrot and seasonal greens **16.50**

Gressingham Confit Duck Leg with dauphinoise potato, caramelised apple, creamed pancetta cabbage, orange and redcurrant jus **GF 18.00**

Sweet Potato, Pistachio and Cranberry Wellington with roast potatoes, red cabbage, honey-roast carrot and parsnip, greens, buttered sprouts and red wine gravy **V 15.00**

Portabello Mushroom, Brussel Sprout and Chestnut Risotto topped with vegan parmesan, confit cherry tomatoes and tarragon oil **VG GF 14.00**

Roasted Kiln-Smoked Salmon Fillet with crushed new potatoes, fish pie sauce, steamed samphire, trout caviar **GF 18.00**

Desserts

Homemade Christmas Pudding with rum and orange butter and brandy custard **8.00**

Baked Lemon Cheesecake with lemon curd, raspberry and pistachio Eton mess **GF 8.00**

Belgian Dark Chocolate and Cornish Sea Salt Torte
with vegan salted caramel ice cream and peanut brittle **VG 8.00**

Baileys Chocolate and Gingerbread Trifle with Coffee shortbread **8.00**

Cricketer's Cheeseboard mature cheddar, Brighton blue, French brie, assorted biscuits, celery, apple and homemade chutney **8.00**



Booking is advised well in advance