

# CRICKETERS

## Christmas Specials

FROM DECEMBER 2<sup>nd</sup> TO CHRISTMAS EVE  
ALONGSIDE OUR EXTENSIVE CORE MENUS

### Starters

#### **Spiced Carrot, Red Lentil and Coconut Soup**

with harissa oil and vegan sour cream. Served with warm ciabatta/gluten free roll **VG 8.00**

#### **Breaded Camembert with cranberry compote** Served with toasted sour dough **V 8.50**

**Chicken Liver and Redcurrant Parfait** with toasted sour dough, red onion marmalade, cornichon and radish salad **8.50**

**Smoked Salmon Parcel** filled with hot smoked salmon pâté. Served with horseradish cream, pickled cucumber and cröstini **9.00**

### 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 17.00**

**Venison, Red Wine, Bacon and Thyme Suet Pudding** served with creamy mashed potato, rich gravy, confit carrot and seasonal greens **18.00**

**Marmalade glazed Gressingham Confit Duck Leg** with dauphinoise potato, steamed cavolo nero, red wine and redcurrant jus **GF 19.00**

**Sweet Potato, Pistachio and Cranberry Wellington** with roast potatoes, red cabbage, honey-roast carrot and parsnip, greens, buttered sprouts and red wine gravy **V 16.00**

**Portabello Mushroom, Brussel Sprout and Chestnut Linguine** topped with vegan parmesan, dressed micro herb and basil oil **VG 1.00**

**Pan-Seared Sea Bass Fillet** with tiger prawn and spinach risotto, steamed samphire, confit cherry tomatoes **GF 19.00**

### Desserts

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

**White Chocolate and Cranberry Brioche Bread and Butter Pudding** served with custard, cranberry and citrus syrup **8.00**

**Belgian Dark Chocolate and Orange Torte** with vegan salted caramel ice cream and candied orange **VG GF 8.00**

**Baileys Crème Brûlée** with homemade chocolate shortbread **8.00**

**Booking is advised well in advance**