CRICKETERS

Christmas Menu

FROM DECEMBER 15 TO CHRISTMAS EVE ALONGSIDE OUR EXTENSIVE CORE MENUS

Starters

Caramelised Parsnip and Coconut Soup with a warm ciabatta/gluten free roll VG 7.50

Twice-Baked Cheese Soufflé with an apple, pomegranate and candied walnut salad V 9.00

Ham Hock Terrine with toasted cröstini and piccalilli 8.50

House-Cured Gravadlax on a chive blini Served with horseradish cream, pickled beetroot and cucumber **9.00**

<u>Mains</u>

Traditional Roast Turkey Duck fat roast potatoes, honey-roast parsnips, baby carrots,red cabbage,buttered Brussel Sprouts, pigs in blankets, sausage meat and chestnut stuffing and turkey gravy **GF 17.50**

Mushroom, Spinach and White Truffle Oil Suet Pudding served with garlic and thyme roast potatoes, red cabbage, Brussel sprouts and hispi, red wine gravy **GF VG 17.00**

Pan- Roasted Pheasant Breast with dauphinoise potato, buttered fine bean, bacon jam Madeira jus

GF 19.00

Pan-Seared Sea Trout Fillet with a crab bisque sauce, steamed samphire, crushed baby potatoes and chive oil **GF 19.00**

Desserts

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

White Chocolate and Baileys Cheesecake served with chocolate ice cream 8.00

Salted Caramel Tart with white chocolate fudge and gingerbread ice cream 8.00





Booking is advised well in advance