

THE CRICKETERS CHRISTMAS MENU

2 course £33 - 3 courses £38 per head

Complimentary Glass of Fizz on Arrival

STARTERS

Cognac duck liver parfait, brioche, clementine, date puree

Baked mini camembert, pomegranate seeds, molasses, croutes, pickles (v)

Roasted squash soup, parsnip crisp, truffle, karaway butter (v)

Seared scallops, pressed pork belly, cauliflower puree, pickled cauliflower, crackling crumb

MAINS

Stuffed boneless turkey crown, sage turkey leg croquette, swede puree, honey roast parsnips, roasted potatoes, braised red cabbage, buttered greens, gravy, cranberry sauce

Sirloin of British beef, served pink, potato terrine, Jerusalem artichoke puree, roasted carrots, buttered greens, thyme & red wine jus

Wild mushroom, squash and goats cheese pithivier, herb hasselback potato, honey parsnips, braised red cabbage, buttered greens, gravy (v)

Seared salmon, herb crushed new potato, creamed cabbage, preserved lemon oil

DESSERTS

Homemade Christmas pudding, brandy custard, boozy cherries (v)

Bruleed tarte au citron, Lime creme fraiche, raspberries (v)

White chocolate panna cotta, honeycomb, dark chocolate granola, berry sorbet (v)

Homemade mince pies for the table

Finish your meal with a cheese platter £9 per head

Vegan options available upon request

Finish your meal with a selection of local cheeses, chutneys and crackers £5 per head

V - Vegetarian VO - Vegetarian Option VG - Vegan VGO - Vegan Option

A discretionary 12.5% service charge will be