

Christmas

MENU



STARTERS

Roasted Red Pepper and Tomato Soup with bread and butter V, VE, GFA

Classic Prawn Cocktail with bread and butter, GFA

Smoked Salmon Terrine with pickled cucumber

Lentil Cashew Cake with pineapple salsa, V, VE

Sauté Chicken Livers on toasted ciabatta, GFA



MAIN DISHES

Roast Breast of Turkey with all the trimmings, seasonal vegetables, roast potatoes, Yorkshire pudding and gravy, GFA

Roast Topside of Beef, seasonal vegetables, roast potatoes, Yorkshire pudding and gravy, GFA

Vegetable and Goats Cheese nut roast, roast potatoes, Yorkshire pudding and vegetarian gravy, V

Grilled Salmon with dill sauce, new potatoes and green beans, GF

Pheasant Breast Wrapped in Bacon, roast potatoes, sautéed sprouts and parsnips, red wine gravy, GF

Slow Roasted Pork Belly, roast potatoes, seasonal vegetables and gravy, GF



DESSERTS

Christmas Pudding with brandy sauce

Homemade Chocolate Brownie with vanilla icecream

Citrus Tart with cream

Gingerbread Latte Cheesecake



FOLLOWED BY MINCE PIES AND A TEA OR COFFEE

2 COURSES £27.95

3 COURSES £31.95

THECRICKETERS06@BTCONNECT.COM | 01206240666