Christmas Day Menu

STARTERS

HOMEMADE ROASTED BUTTERNUT SQUASH SOUP – Slow roasted and served with crème fraiche and a chunk of freshly baked bread (VE)

CLASSIC SEAFOOD COCKTAIL – Prawn, lobster and crab cocktail, served with baby gem lettuce, a spicy Marie Rose sauce, topped with a quenelle of fresh white crab meat and fresh baker's bread

SMOKED DUCK AND SMOKED CHICKEN SALAD Served with walnuts, fennel shavings, red currants and chicory, finished off with an orange dressing

BEEF BRISKET & SMOKED CHEESE CROQUETTES
Beef slow cooked for 4 hours, mixed with a creamy mash potato & smoked cheese, coated in panko breadcrumbs and cooked until golden brown, served with a homemade BBQ sauce

MAINS

TRADITIONAL LOCAL ROAST TURKEY – Served with roast potatoes, sage and onion stuffing, a sage & onion Yorkshire pudding, pigs in blankets, bread sauce, cranberry sauce and gravy

PEPPER CRUSTED 28 DAY HUNG ROAST SIRLOIN OF BRITISH BEEF Served with roast potatoes, Yorkshire pudding and gravy

PAN COOKED SALMON – With chestnut mushrooms, garlic and tarragon sauce, crispy leeks, parsnip puree and celeriac dauphinoise

WILD MUSHROOM, CHESTNUT & CRANBERRY WELLINGTON Served with baby spinach, roast potatoes, and vegan gravy (V/VE)

DESSERTS

TRADITIONAL HOMEMADE CHRISTMAS PUDDING Served with brandy sauce and brandy butter

VEGAN CHOCOLATE SALTED CARAMEL TART – Served with vegan vanilla ice cream, chocolate soil and a rich chocolate sauce

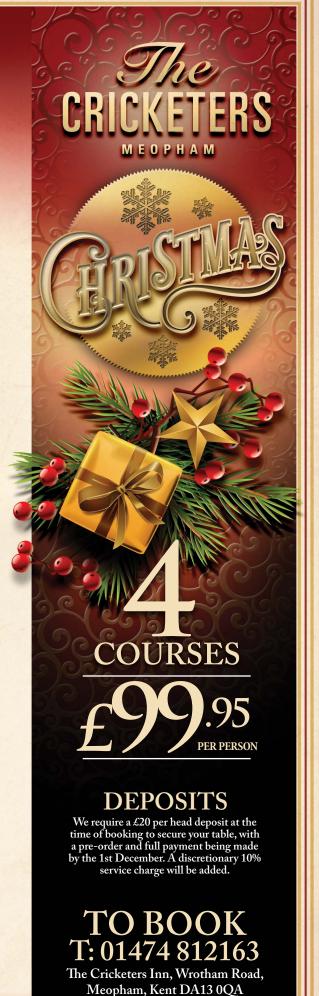
VANILLA PANNA COTTA – A creamy Italian dessert served with mulled wine poached pears and roasted plums, covered with a pecan nut crumb

BANANA CARAMEL CREAM – Layers of biscuit, banana, pastry cream, whipped cream and caramel sauce

ADDITIONAL CHEESE & PORT

SELECTION OF CHEESES – Served with celery, grapes, chutney and a cracker selection £9(PER PERSON)

COFFEE & TEA – SERVED WITH MINCE PIES



Email: enquiries@thecricketersinn.co.uk Web: www.thecricketersinn.co.uk