

Party Menu

AVAILABLE FROM
29TH NOV – 24TH DEC
PARTY MENU NOT AVAILABLE ON SUNDAYS

STARTERS

TOMATO AND ROASTED RED PEPPER SOUP – Served with award winning cheddar cheese on toast (V)

CLASSIC PRAWN COCKTAIL – Made with North Atlantic peeled prawns served on a bed of sliced baby gem lettuce, cucumber and tomato topped with a classic Thousand Island dressing and granary bread

HAM HOCK TERRINE – Slow cooked British ham hock, pressed into a terrine mould & wrapped in streaky bacon, served with homemade piccalilli & garlic herb crostini's

HERITAGE TOMATO SALAD – Grilled peppers and courgette with salted heritage tomatoes, toasted pinenuts, micro basil, olives, baby watercress and aged balsamic (V)

GARLIC MUSHROOMS – served in a rich tomato and herb sauce topped with vegan cheese and a gratin crumb (GF) and a chunk of bread and butter (V)

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

CLASSIC BRITISH BEEF BOURGUIGNON – Braised shin of beef slowly cooked for 6 hours with baby onions, pancetta, button mushrooms and red wine served with creamy buttery mash potato and parsnip crisps

PAN COOKED SEABASS FILLET – Served with a buttery potato terrine, sauté chicory with bacon and samphire, pea puree and a chilli, ginger & coriander dressing

PAN FRIED GNOCCHI – Tossed in arrabiata sauce (spicy tomato), topped with grated parmesan cheese and a side of garlic bread (V)

VEGAN STUFFED MUSHROOMS – Portobella mushrooms stuffed with sun blushed tomatoes, walnuts, shallots, garlic, spinach and bread crumbs served with a kale salad and a lemon dressing (VE) (V)

ALL MAINS ARE SERVED WITH BRUSSEL SPROUTS, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, CAULIFLOWER CHEESE AND HONEY ROASTED PARSNIPS

DESSERTS

TRADITIONAL HANDMADE CHRISTMAS PUDDING
Served with brandy sauce and brandy butter

MULLED WINE POACHED PEAR – Served with a mixed nut crumb and Salcombe Dairy vanilla ice cream (Vegan on request)

TRADITIONAL STICKY TOFFEE PUDDING – Served with toffee sauce and Salcombe Dairy vanilla ice cream

APPLE AND CINNAMON CRUMBLE WITH CUSTARD – Warm, spiced apples topped with a buttery crumble and served with rich, served with a rich creamy custard

ADDITIONAL CHEESE COURSE

SELECTION OF CHEESES – Served with celery, grapes, chutney and a cracker selection (£5 per person)

A SELECTION OF TEAS & COFFEES ARE AVAILABLE BUT ARE NOT INCLUDED

The
CRICKETERS INN
MEOPHAM

CHRISTMAS



PRICING & OPTIONS

2 COURSES £26.⁹⁵
AVAILABLE: MON - THUR
(LUNCH & DINNER) PER PERSON

3 COURSES £33.⁹⁵
AVAILABLE: MON - THUR
(LUNCH & DINNER) PER PERSON

3 COURSES £38.⁹⁵
FRIDAY'S & SATURDAY'S
(LUNCH & DINNER) PER PERSON

All pre ordered (irrespective of party size)

DEPOSITS

We require a £10 per head deposit at the time of booking to secure your table, with a pre-order being made 10 days in advance. A discretionary 10% service charge will be added to your bill.

Please Note: Our T&C's have been updated and may differ from the printed menus

TO BOOK
T: 01474 812163

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