

THE CRICKETERS INN

Valeptine's Menu

STARTERS

WARM BUTTERNUT AND GOATS CHEESE TART

Served with a homemade red onion marmalade

SHARING SEAFOOD PLATTER - King prawns with chilli garlic butter, mussel's gratin and calamari with a garlic paprika dip (£5 supplement)

BULGAR WHEAT SALAD - Served with roasted cherry tomato & fennel seeds, aubergine, Jerusalem artichokes, fresh parsley, toasted almonds, and a tahini dressing (V)

SMOKED DUCK BREAST - served with a shallot and wild rocket salad with a raspberry dressing



MAINS

HERB CRUSTED LOCAL LAMB RUMP

Served with a creamy wholegrain mustard mash, fine green beans, and a red wine & mint jus

PAN SEARED SEABASS FILLETS - Served with roasted mixed peppers, sauté potatoes and a basil oil

FREE-RANGE, CREAMY ALMOND, SLOW COOKED CHICKEN KORMA CURRY

Served with coconut basmati rice and a naan bread

RATATOUILLE AND BUTTERNUT CRUMBLE - Served with a chive salad (V)

BRITISH BEEF TWO WAYS

Medallion of pan-fried fillet with a creamy peppercorn sauce and slow cooked blade of beef, with dauphinoise potatoes & buttered broccoli spears, with a rich red wine sauce



DESSERTS

Pear Poached in Prosecco - Served with vanilla ice-cream in a brandy snap basket

Cointreau Orange tart - Served with a warm dark chocolate and brandy sauce (V)

Baked American cheesecake - Served with heavy cream and a strawberry coulis

Mixed berry compote gratin - Served with a warm white chocolate sauce

REQUIRES DEPOSIT & PRE-ORDER

TWO COURSE

£24.⁹⁵
PER PERSON

THREE COURSE

£32.⁹⁵
PER PERSON

CALL TO BOOK
01474 812163

WHY NOT
GO FOR
3 COURSES GET
A BOTTLE OF
FIZZ FOR
£19.⁹⁵