How it works - FIRST CHOOSE YOUR MAIN COURSE... and the price includes YOUR STARTER & DESSERT

STARTERS

CHICKEN & SMOKED BACON RILLETTE - Free range chicken slow cooked with our award winning Denhay smoked bacon, onions garlic and thyme served with ciabatta toasts, mixed leaves and a garlic mayonnaise

ENGLISH ASPARAGUS - Grilled local asparagus served with Parma ham, a free range Lohmann Brown poached egg

HOMEMADE SOUP - Plum tomato and roasted pepper soup topped with fresh cream and served with fresh baker's bread

MUSHROOMS AND BABY SPINACH - Button mushrooms cooked with onion, garlic and baby spinach finished with white wine and leeks with a herb crumb topping

CLASSIC PRAWN COCKTAIL - North Atlantic peeled prawns served with finely sliced baby gem lettuce, cucumber and tomato topped with a classic Marie Rose dressing, brown bread and butter

WARM SPRING SALAD WITH ASPARAGUS - Tender stem Broccoli, spring onion, baby watercress, baby spinach, new potatoes, curly kale and roasted cherry tomatoes finished with a coriander dressing

MAINS

THE BIG MIXED ROAST - Roast sirloin of aged British beef, roast free range chicken and 3 hour braised shoulder of local lamb, served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and red wine gravy £47.95 includes a starter and main course

ROAST FREE RANGE CHICKEN - Served with a large Yorkshire pudding, buttered seasonal vegetables, cauliflower cheese, Pigs in blanket, stuffing, roasted potatoes and a red wine gravy £38.95 includes a starter and main course

ROAST SIRLOIN OF AGED BRITISH BEEF - Served chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy £43.95 includes a starter and main course

ROAST DUO OF SUSSEX PORK - Roasted Sussex rolled pork shoulder and slow roasted shredded Belly of pork from the Southdown Farm served with a large Yorkshire pudding, roast potatoes, buttered seasonal vegetables, cauliflower cheese, pigs in blanket, stuffing, homemade apple sauce and red wine gravy £38.95 includes a starter and main course

LAMB HOT POT - 4 hour slowly braised leg of lamb with onions, carrots, thyme and rosemary topped with sliced potatoes £38.95 includes a starter and main course

HERB CRUSTED ATLANTIC COD - With parmentier potatoes, baby spinach, tender stem broccoli and red pepper sauce £39.95 includes a starter and main course

SWEET POTATO, CHICKPEA AND SPINACH CURRY - Homemade hearty curry served with mushroom rice, homemade onion bhaji's, mango chutney and a tomato, onion and cucumber sambal £38.95 includes a starter and main course

DESCEDTS

DESSERTS HOMEMADE CARAMELISED BRAMLEY APPLE CAKE - Served with custard

SALTED CARAMEL CHOCOLATE TORTE - Homemade torte made with sweet pastry, salted caramel, and topped with a rich bitter chocolate ganache. Served with vegan vanilla ice cream & raspberry coulis. (Vegan option available)

CRÈME BRULEE - Made with free range eggs, double cream, slowly baked and topped with caramelised sugar

'THE BEST EVER' WARM CHOCOLATE BROWNIE Made with rich dark bitter chocolate, served with a rich chocolate sauce and with Madagascan Vanilla ice cream

CHOCOLATE ORANGE CHEESECAKE - A mix of cream cheese, whipped cream and chocolate, poured onto a chocolate buttery biscuit base served with caramel sauce, chocolate soil, and orange & chocolate ice cream

SELECTION OF BRITISH CHEESE & BISCUITS - Selection of cheeses served with a selection of biscuits, celery, grapes and tomato chutney (£5 supplement)



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Wrotham Road, Meopham, Kent DA13 0QA

www.thecricketersinn.co.uk E: enquiries@thecricketersinn.co.uk

£10 per person deposit required