

## The Cricketers Festive Sunday Set Menu Gluten Free

### Starters:

**Grilled Chicken Goujons**, Sriracha Aioli, Dressed Leaf (egg, mustard, sulphites)

**Chicken Liver Parfait**, Parsley Butter, House Chutney, Gluten Free Bread ( egg, milk, sulphites)

**Moroccan Hummus**, Crispy Chickpeas, Gluten Free Bread **(Vegan)** (gluten, sulphites)

**Roasted Tomato & Red Pepper Soup**, Gluten Free Bread **(Vegan)** (Gluten, Sulphites)

**Chestnut & Wild Mushroom Pate**, Port & Red Onion Chutney, Pickled Mushroom's, Micro Herbs, Gluten Free Bread

**Gambas Pil Pil**, Chilli Garlic King Prawns, Gluten Free Bread, Dressed Baby Leaf (crustaceans, mustard, milk, sulphites, gluten, lupin) **(£3 supplement)**

### Mains

**Sirloin of Beef**, Roast Potatoes, Honey Roasted Root Veg, Carrot and Swede Mash, Buttered Greens, Gluten Free Gravy (Sulphites Eggs, Milk)

**Clarkson's Turkey Breast**, Goose Fat Potatoes, Carrot and Swede Mash, Sprouts and Pancetta, Gluten Free Bread (sulphites, soya, milk)

**Cricketers Squash & Pistachio Nut Roast**, Sauteed Sprouts with Toasted Almonds, Roasted Root Veg, Roast Potatoes, Greens, Vegan Gravy (Vegan) (Sulphites Nuts)

#### ***Additional Roast Sides: Braised Red Cabbage £4***

**Butcher Farrell's 6oz Rump Steak**, Roasted Tomato, Mushroom, Twice Cooked Chips (Mustard, Milk, Sulphites)  
**Upgrade to an 8 oz Ribeye £6 Supplement**

**Pan Roasted Chicken Supreme**, Glazed Parsnip, Confit Garlic Creamed Potato, Buttered Green Beans, Carrot Puree, Tarragon Cream Sauce, Baby herbs (sulphites, milk)

**Clarkson's 8oz Gammon**, Roasted Pineapple & Tomato, Fried Hen's Egg, Buttered Greens, Hand Cut Chips (eggs/milk)

**Grilled Chicken Katsu Curry**, Panko Breaded Chicken, Sauteed Soy Greens, Jasmine Rice (sulphites, soya, egg)

**Caesar Salad**, Cos Lettuce, Anchovies, Caesar Dressing, Pancetta – **Add Chicken or Prawns** (Milk, Sulphites, Fish, Mustard, Egg)

**Roasted Aubergine Katsu Curry**, Panko Breaded Aubergine, Sauteed Soy Greens, Jasmine Rice - **VEGAN** (sulphites / soya)

**2 COURSE £28**

**3 COURSE £34**

**Grilled Haddock and Twice Cooked Chips, Mushy Peas, Tartar Sauce** (fish, sulphite)

**Pan Roasted Cod Loin, Spiced Parmentier Potatoes, Roasted Parsnip & Nutmeg Puree, Honey Glazed Heritage Carrots, Tempura King Prawn, Champagne and Tarragon Cream Sauce, Microgreens** (fish, molluscs, crustaceans, milk)

**Spiced Lentil and Sweet Potato "Cottage" Pie, Braised Red Cabbage, Gluten Free Bread (VEGAN)** (sulphites, soya)

### **Sweets**

**Duo of Dowson's Ice Cream**, choice of  
Strawberry, Chocolate, Vanilla, Mint Choc Chip, Salted Caramel, White Chocolate (milk)

**Poached Spiced Pear & Berry Meringue, Chantilly Cream, Berry Sorbet (GF)** (Eggs, Sulphites, Milk)

**2 COURSE £28      3 COURSE £34**