

THE CRICKETERS

CHRISTMAS EVE & BOXING DAY MENU

Start your festive gathering off in Ayle and pre order a...

Glass of Prosecco or Warming Cricketers Mulled Wine for £7

STARTERS

Tempura Black Pudding, Roasted Mustard Seed and Chive Aioli, Honey and Mustard Dressed Salad

Crispy Chicken Goujons, Garlic and Chive Aioli, Baby Leaf Salad, Herb Oil (gluten/mik/sulphites/mustard)

 $\label{thm:condition} Tempura\ Haddock\ Taco,\ Pineapple\ Pico\ De\ Gallo,\ Spiced\ Aioli,\ Micro\ Salad\ (fish/gluten/sulphites/mustard/milk)$

Roasted Red Pepper and Tomato Soup, Christmas Croutons, Warm Ciabatta (Vegan) (gluten)

MAIN

Lager Battered Haddock Fillet, Twice Cooked Chips, Mushy Peas, Tartar Sauce, Lemon (gluten/fish/eggs/mustard)

Cricketers 8oz Beef Burger, Brioche Burger Bun, Lettuce, Tomato, Dill Pickle, Fried Frickle, Skin-on Fries, Burger Sauce (gluten/eggs/mustard/milk)

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

Roasted Goosnargh Turkey Breast, Sage, Onion and Cranberry Stuffing, Pigs in Blankets, Goose Fat Potatoes, Carrot and Swede Mash, Sautéed Sprouts and Pancetta, Honey Roasted Root Vegetables, Rich Pan Gravy (gluten/sulphites/eggs/milk)

Pan Roasted Cod, Spiced Parmentier Potatoes, Roasted Parsnip & Nutmeg Purée Honey-Glazed Heritage Carrots, Tempura King Prawn, Champagne & Tarragon Cream Sauce, Microgreens (eluten/fish/milk/sulphites/shellfish)

Pan Roasted Chicken Breast, Confit Garlic Creamed Potatoes, Carrot Purée, Buttered Greens, White Wine Cream Sauce, Herb Oil (milk/sulphites) Chicken Liver Parfait, House Chutney, Baby Leaf Salad, Garlic Croutes (gluten/milk/sulphites/eggs/mustard)

Salt and Pepper Cauliflower Wings, Ranch Dressing, Chilli & Spring Onion (Vegan)
(gluten/mustard/sulphites)

Chestnut & Wild Mushroom Pâté Toasted Sourdough, Port & Red Onion Chutney, Pickled Mushroom, Micro Herbs (gluten/milk/sulphites)

Gambas Pil Pil, Chilli Garlic, King Prawns, Crusty Bread *£3 supplement (crustacean/gluten/sulphites/mustard)

Braised Feather Blade Beef, Chasseur Sauce, Roasted Chantenay Carrots, Buttered Greens, Creamed Potatoes, Crispy Onions (gluten/sulphites/milk/mustard/celery)

Butcher Farrell's 45 Day Matured Rump Steak, Thyme and Garlic Roasted Mushroom, Baked Tomato, Truffle and Parmesan Rocket Salad, Twice Cooked Chips and a Choice of Pepper/Diane/Blue Cheese Sauce (*Upgrade to 8oz Ribeye for £6*) (gluten/soya/sulphites/milk)

Cricketers Squash and Pistachio Nut Roast, Sautéed Sprouts, Toasted Almonds, Roasted Root Vegetables, Roast Potatoes, Sautéed Greens, Vegetable Gravy (Vegan) (nuts/gluten/sulphites)

Caesar Salad, with Chicken or King Prawns, Cos Lettuce, Croutons, Parmesan, Anchovies, Crispy Pancetta, Caesar Dressing

(gluten/fish/sulphites/mustard/eggs/milk)

Spiced Lentil and Sweet Potato "Cottage" Pie, Buttered Braised Red Cabbage, Crusty Bread (Vegan) (gluten/sulphites/soya)

DESSERTS

Double Chocolate Brownie, Berry Coulis, Chocolate Soil, White Chocolate Ice Cream (gluten/milk/eggs)
Sticky Toffee and Date Pudding, Salted Caramel Sauce, Vanilla Ice Cream (gluten/milk/eggs/sulphites)
Poached Spiced Pear and Winter Berry Meringue, Chantilly Cream, Berry Sorbet (gluten free) (milk)
Warm Chocolate and Banana Bread, Caramelised Nuts, Banana Purée, Vegan Friendly Vanilla Ice Cream (Vegan) (gluten, Iupin, sulphites)

Cheeseboard; Mrs Kirkham's Lancashire Cheese, Blackstick's Blue, Brie, Crackers, Grapes, House Chutney

*£2.50 supplement (gluten, milk, sulphites)

2 course £30 | 3 course £36

Merry Christmas & Happy New Year

Booking Conditions: £5pp deposit payable upon booking. Pre order from the attached menu required 7 days before booking date. (children are welcome to order on the day from our regular childrens menu)