

THE CRICKETERS

– 2017 CHRISTMAS MENU –

STARTERS

- Roasted parsnip & apple soup, parsnip crisp (v)
- Smoked salmon, goats cheese, lemon mousse roulade, pickled beetroot carpaccio (gf)
- Chicken, sun dried tomato & spinach terrine, caramelised red onion chutney, crostini
- White wine poached pear, blue cheese, rocket & candied walnuts, lemon & honey dressing

MAIN COURSE

- Ballotine of Pembrokeshire turkey, stuffed with turkey & chestnut mousse, wrapped in smoked bacon, carrot puree, traditional Christmas vegetables, turkey jus
- Slow braised pork belly, bubble & squeak potato cake, buttered green beans, chorizo jus
- Char-grilled 8oz steak au poivre vert, garlic & rosemary parmentier potatoes, chef house salad (£4.50 supplement)
- Roasted butternut squash, red onion tart, rocket salad, red pepper drizzle (v)
- Pan roasted fillet of hake, saffron crusted new potatoes, wilted spinach, beurre blanc & chive sauce

DESSERTS

- Cricketers Christmas pudding, brandy sauce
- Gingerbread biscuit & lime cheesecake, raspberry coulis
- Cointreau & dark chocolate mousse, fresh strawberry & hazelnut praline (gf)
- Profiteroles, dark chocolate sauce, baileys Chantilly (gf)
- Board of Welsh cheese, celery, grape, chutney & biscuits (£7 supplement)

£19.50 2 COURSES

£23.50 3 COURSES

PRE-ORDER FORM

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Starters	No.	Main Course	No.	Desserts	No.
Parsnip soup (v)		Turkey		Christmas pudding	
Smoked salmon (gf)		Pork belly		Cheesecake	
Chicken terrine		8oz steak (£4.50 supplement)		Chocolate mousse	
Poached pear		Roast butternut squash (v)		Profiteroles	
		Pan roasted hake		Cheese Board (£7 supplement)	
Total Starters		Total Mains		Total Desserts	

Party Name:

Party Date:

Party Time:

Contact No:

Deposit Paid (£10 per person):

Number of people:

Outstanding Balance: £