

Christmas Party Menu

2-COURSES FOR £30

3-COURSES FOR £36

Starters

Celeriac & Apple Soup – Preserved lemon, chive, crème fraiche baked bread and butter

Mulled Wine Cured Chalk Stream Trout – horseradish cream, pickled beets, bitter leaf, pomegranate dressing

Confit Venison Shoulder Terrine – Streaky bacon, capers, cornichons & parsley with pickled red cabbage & toasted sourdough

Marinated Halloumi – Roast artichokes, heritage carrot & orange salad, toasted seeds & water cress

Mains & Classics

Roasted Turkey – Breast & leg, chestnut stuffing, creamed sprouts and bacon, honey roasted carrot, fondant potato & turkey gravy

Roast Pumpkin Pappardelle – Beetroot, confit red onion petals, crispy Sage and chestnut crumb

Braised Beef Brisket – Horseradish & potato croquette, salt baked celeriac puree & braising gravy

Bresaola Wrapped Cod – Puy lentil & yellow mung beans, baked lemon dressing & pickled fennel

From The Josper Grill

The Josper grill is an indoor BBQ and reaches temperatures of 500 degrees fuelled by charcoal.

The Cricketers Classic Burger – Streaky smoked bacon, cheese, CRI sauce, skinny fries & onion rings

Grilled Halloumi Burger 'V' – Garlic mushroom, cheese, CRI sauce, skinny fries & onion rings

Sides All £6

Truffle & Parmesan fries – Chunky chips – Truffled mac n cheese – Garlic & cheese sourdough – Caesar salad

Mixed salad – Onion rings – Skinny fries – Pigs in blankets – Sprouts & bacon – Roasted honey carrots

Puddings

Vanilla Ice Cream – Brandy snap, salted caramel, popcorn & chocolate crumbs.

Cricketers Homemade Christmas pudding – Brandy sauce, orange and almond jam

Eggnog Creme Brulee – Biscotti biscuits

Dark Chocolate torte – Cranberry compote, green apple sorbet

Please speak to a member of staff if you have any dietary requirements or allergens. A discretionary 10% service charge will be added to your bill.