



THE CRICKETER'S FESTIVE MENU

2 COURSES £30 | 3 COURSES £36

STARTERS

PARSNIP & CHESTNUT SOUP
Parsnip Crisp, Focaccia

MUSHROOM ON SOURDOUGH
Rocket, Parmesan

PRIORS HALL FARM HAM HOCK TERRINE
Piccalilli, Toast

HERB-CRUSTED SMOKED SALMON
Lemon Crème Fraîche, Dressed Salad

MAIN COURSE

ROAST NORFOLK BRONZE TURKEY
Honey-Roasted Carrots & Parsnips, Brussels with Chestnuts, Sausage Stuffing,
Roast Potatoes, Gravy

WILD MUSHROOM & SPINACH WELLINGTON
Honey-Roasted Carrots & Parsnips, Brussels with Chestnuts, Sage & Onion
Stuffing, Roast Potatoes, Gravy

PAN FRIED SEABASS
Herb-Crushed Potatoes, Buttered Spinach, Chilli & Anchovy Dressing

BEEF & KNEBWORTH VENISON PIE
Creamy Mash, Sautéed Black Cabbage, Gravy

DESSERTS

LIMONCELLO CHEESECAKE
Chantilly Cream

CHRISTMAS PUDDING
Brandy Cream

APPLE & CRANBERRY CRUMBLE
Custard

STICKY TOFFEE PUDDING
Salted Caramel Ice Cream

TO FINISH

MINCE PIES, TEA & COFFEE