

Christmas Eve Menu

All tables of 6 or more must pre order a week in advance

Please advise of any dietary requirements

Starters

Winter Vegetable Soup, Warm Bloomer Bread (V)

Chicken Liver and Brandy Parfait, Parsley Butter, Red Onion and Cranberry Relish, Toasted Granary Bloomer

Cricketers Home Cooked Nachos, Salsa, Jalapenos, Cheese and Sour Cream (V)

Lager Battered Haddock Goujons, Aoili, Dressed Rocket Salad

Sauteed King Prawns and Crayfish, Lemon and Dill Butter, Toasted Ciabatta, Dressed Leaf Spivced Confit Duck and Vegetable Spring Roll, Hot and Sour Dressing, Lightly Pickled Vegetables

Crispy Chicken Goujons, Sweet Chilli Mayonnaise, Dressed Leaf Salad

Warm Maple Roasted Pear, Walnut and Blacksticks Blue Salad, Clementine and Mulled Wine Dressing (V)

Warm Smoked Haddock and Creamed Leek Risotto, Poached Hen's egg, Crispy Kale Spiced Cauliflower Fritters, Mint and Cucumber Soya Yoghurt Raita, Mixed Leaf Salad (Vegan)

Mains

Roasted Goosnargh Turkey Breast, Pigs in Blankets, Sage, Onion and Cranberry Stuffing, Goose Fat Roast Potatoes, Honey and Rosemary Roasted Root Vegetables, Pan Gravy

Slowly Braised Breast of Lamb, Rosemary and Mint Stuffing, Thyme and Galic Potatoes, Sticky Balsamic Onions, Minted Peas, Port Wine Jus

Pan Roasted Salmon Fillet, Haddock Fishcake, Sauteed Garlic Cabbage, Mussel and Crayfish White Wine Cream Sauce

Scott's 8oz Sirloin Steak, Sauteed Mushroom, Lager Battered Onion Rings, Peppered Tomato, Red Wine Jus, Twice Cooked Chips (£4 supplement)

Pan Fried Spiced and Crumbed Halloumi, Roasted Squash, Sweet Potato and Spinach Dahl, Crispy rocket (V)

Roasted Vegetable Thai Green Curry, Braised Rice (Vegan)

The Cricketers Lancashire Hotpot; Braised and Minced Lamb and Vegetable Hotpot, Shortcrust Pastry Lid, Warm Granary Bread and Pickled Red Cabbage

Lager Battered Haddock and Chips, Mushy Peas, Tartar Sauce

Steak Burger; 6oz Steak Burger, Lettuce, Tomato, Dill Pickle, Brioche Bun, Lager Battered Onion Rings, Skin on Fries

Clarksons Dry Cured Gammon, Roasted Tomato and Pineapple, Fried egg, Seasonal Vegetable, Hand Cut Chips

Dessert

Sticky Toffee Pudding, Salted Butterscotch Sauce, Mrs Dowson's Vanilla Ice Cream

Vanilla Creme Brulee, Mulled Winter Berries, Spiced Ginger Biscuit

Fruit Sorbet, Fresh Berries, Mint

Chococlature Brownie, Winter Berry Sauce, Chocolate Soil, Mrs Dowsons Vanilla Ice Cream

Clementine Mousse, Candied Orange, Lemon Sherbet, Orange Shortbread

Selection of English and French Cheese, Biscuits, Chutney, Grapes and Celery (£2 supplement)

2 course £21 3 Course £25