

THE CRICKETERS

FESTIVE MENU

Available Monday 25th November until Saturday 23rd December

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

Glass of Prosecco or Warming Cricketers Mulled Wine for £6

STARTERS

- Chestnut Mushroom and Brie Arancini, Mushroom and Chestnut Purée, Crispy Rocket, Truffle Oil (v) (gluten, milk, sulphites)
Chicken Liver Parfait, Parsley Butter, House Chutney, Toasted Ciabatta (gluten, eggs, sulphites, milk)
Roasted Red Pepper and Tomato Soup, Christmas Croutons, Warm Ciabatta (Vegan) (gluten)
Neve Fleetwood Haddock Taco, Pineapple Pico De Gallo, Spiced Aioli, Micro Salad (gluten, sulphites, mustard, milk)
Aubergine Borani, Braised Aubergine in a Rich Spiced Tomato Sauce, Garlic Tahini Soya Yoghurt,
Crispy Chickpeas, Sourdough Croute (Vegan) (sulphites, gluten, soya)
Crispy Chicken Goujons, Garlic and Chive Aioli, Baby Leaf Salad, Herb Oil (gluten, milk, sulphites, mustard)
Gambas Pil Pil, Chilli Garlic, King Prawns, Crusty Bread (with £3 supplement) (crustacean, gluten, sulphites, mustard)

MAIN

- Roasted Clarkson's Buttered Turkey Breast, Sage, Onion and Cranberry Stuffing, Pigs in Blanket,
Goose Fat Potatoes, Carrot and Swede Mash, Sauteed Sprouts and Pancetta,
Honey Roasted Root Vegetables, Rich Pan Gravy (gluten, sulphites, soya, milk)
Scott's 28-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, sulphites, soya, milk)
Cricketers Squash and Pistachio Nut Roast, Sautéed Sprouts, Toasted Almonds,
Roasted Root Vegetables, Roast Potatoes, Sautéed Greens, Vegetable Gravy (Vegan) (nuts, sulphites, soya)
Pan Roasted Cod, Sweet Potato Parmentier, Spiced Squash Puree, Tender Stem Broccoli,
Tempura King Prawn, Tarragon Cream Sauce, Baby Herbs (gluten, fish, milk)
Beef Bourguignon; Braised Beef, Red Wine, Carrots, Celery, Onions and Garlic,
Rosemary and Thyme Dumpling, Creamed Potatoes (gluten, sulphites, milk, mustard, celery)
Mushroom and Roasted Chestnut Bourguignon, Red Wine, Carrots, Celery, Onions and Garlic,
Rosemary and Thyme Dumpling, Creamed Potatoes (V) (gluten, sulphites, milk, mustard, celery)
Roasted Butternut Squash Risotto Cavolo-Nero, Crisp, Sage Oil (Vegan) (sulphites)

DESSERTS

- Double Chocolate Brownie, Berry Coulis, White Chocolate Ice Cream (gluten, milk, eggs, sulphites)
Classic Sticky Toffee 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, lupin, sulphites)
Cheeseboard; Mrs Kirkham's Lancashire Cheese, Blackstick's Blue, Brie,
Crackers, Grapes, House Chutney (£2.50 supplement) (gluten, milk, sulphites)

Merry Christmas & Happy New Year

2 course £25.50 | 3 course £31.50

Thank you for organising

As a thank you we'll give a £15 voucher to your organiser to use against food bills in January 2025.

WWW.THECRICKETERS-ORMSKIRK.CO.UK

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)