

# THE CRICKETERS

VALENTINES 2025

*Single sitting with arrival at 6pm for dinner to commence at 6.30pm*

*Friday 14th & Saturday 15th February. Please can we kindly have your menu selections by 10th February*

## CANAPES & PROSECCO

*beetroot relish, blue cheese & fresh pear, smoked salmon & dill mousse, balsamic onion jam & feta*

## STARTER

### BEET CURED SALMON

*pickled vegetables, shoestring potatoes*

### PORK & CARMELISED APPLE TERRINE

*Aspalls Cyder gel, rustic apricot jam, charred sourdough*

### BEETROOT CARPACCIO

*crumbled feta, olives, herb oil.*

## PALLETE CLEANSER

*lemon sorbet*

## MAIN COURSE

### CONFIT DUCK

*plum & port jus, purple sprouting broccoli, crispy cabbage, celeriac mash,  
red wine braised fennel*

### CHARRED CAVOLO NERO WRAPPED MONKFISH TAILS

*smoked mussel veloute, charred sweetcorn, spiced cauliflower crumb,  
herb potato terrine*

### WILD MUSHROOM & TRUFFLE RISOTTO

*shallots, spinach, parsnip crisps*

## DESSERTS

### BASIL PANACOTTA

*masserated strawberries, honeycomb pieces*

### BAILEYS & CHOCOLATE CHEESECAKE

*vanilla cream*

### TART AU CITRON

*Cointreau chantilly*

## HANDMADE CHOCOLATE TRUFFLES

*If you have any allergies please notify your server*

All our food is prepared fresh in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.