



Christmas @ The Surrey Cricketers

Six Courses for £55

with champagne on arrival

Cornish crab butter, sourdough & caviar

Piccolo parsnip & apple soup, hazelnut oil

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Home cured salmon tartar, horseradish mascarpone
& soft-boiled quail's egg

Carpaccio of New Forest venison with cured beetroot
& pickled walnuts

Spiced puy lentil & Autumn vegetable terrine with honey Squash purée (v)

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Slow Braised beef cheeks with parsley, turnips,
mustard mash potatoes & Chianti jus

Norfolk turkey breast, sage & chestnut stuffing, honey glazed parsnips,
traditional trimmings & cranberry sauce

Poached fillet of Atlantic halibut, seared scallop,
caramelised endive & blood orange

Truffled gnocchi of Jerusalem artichoke, chestnuts, baby spinach
& shaved pecorino (v)

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Oxford Irish panna cotta with mulled wine poached pear
& port wine reduction

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Traditional Christmas pudding with brandy butter

Mille-feuille of caramelised apple, golden raisin puree & rum parfait

Bitter chocolate & coffee opera Vanilla bean ice cream

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Coffee & mince pies

