



3-COURSE
SET MENU
95.00pp

CHRISTMAS DAY

3-COURSE MENU

STARTERS.

Crab & Smoked Salmon Parcel NO

White crab with crème fraîche & lemon. Wrapped in Wye Valley smoked salmon. Served with slow-roasted fennel + dill pickled cucumber.

Beetroot + Goat's Cheese Terrine V NO

Heritage beetroot, layered with a spiced Pant-Ys-Gawn goat's cheese mousse, with fresh herbs, red chard + toasted hazelnuts.

Truffled Parsnip Soup NO

Roasted parsnip soup, topped with toasted hazelnuts, smoked bacon + truffle oil. Served with sourdough.

Burnt Leek + Romesco Sourdough V VE NO

Charred leeks with an almond + paprika romesco sauce, on toasted sourdough finished with leek oil.

MAINS.

Welsh Beef Short Rib

With crispy Carmarthen ham, cavolo nero, horseradish mash + red wine jus.

Pembrokeshire Turkey Breast NO

Hand-carved Pembrokeshire turkey breast with pork sage + onion stuffing, pig in blankets, duck fat roast potatoes, Bydafau Woodland Honey roasted parsnips, lemon + tarragon carrots, Brussels sprouts + leek gratin with our homemade gravy.

Salmon En Croute

Salmon fillet with spinach, watercress, horseradish + dijon mustard crème fraîche, wrapped in flaky puff pastry. Served with dill crushed potatoes + Tenderstem broccoli.

Stuffed Butternut Squash V VE NO

Roasted butternut squash stuffed with lentils, chestnuts, spinach, cranberries + quinoa. Served with new potatoes, roasted Brussels sprouts + carrots.

DESSERTS.

Bailey's Creme Brulee

With gingerbread biscuits.

Snowball Smash

Crushed meringue with cranberry, blackcurrants & crème de mûre, crunchy amaretti & cinnamon whipped cream.

Chocolate Christmas Tree

Chocolate sponge, topped with a dark chocolate + white chocolate mousse.

Strawberry + Prosecco Sorbet

With fresh berries + raspberry coulis.

Welsh Cheese Board

Caws Cenarth black sheep cheese, Caws Cenarth Perl Las blue cheese, Caws Cenarth mature cheese with leeks & Pant-Ys-Gawn goats cheese. Served with a selection of Cradoc's oat cakes, grapes, celery & pear chutney.






DRINK SPECIALS.

Mulled Wine & Mince Pie 5.00

Warm spiced wine served with a mince pie.

Ferrero Rocher 9.50

A creamy blend of Frangelico, milk, and chocolate, inspired by the classic festive favourite, Ferrero Rocher.

 Vegetarian /  Vegan /  Vegan on request /
 Non-gluten /  Non-gluten on request

(Non-gluten refers to dishes made without gluten. Cross contamination is possible.) For allergen info, see www.TheCricketersCardiff.co.uk





3-COURSE
SET MENU
40.00pp

CHRISTMAS DAY

KIDS 3-COURSE MENU

STARTERS.

Loaded Potato Skins

Baked potato skins, stuffed with cheddar cheese + bacon.

Parsnip Soup V VE NGO

Roasted parsnip soup. Served with sourdough.

MAINS.

Pembrokeshire Turkey Breast NGO

Hand-carved Pembrokeshire turkey breast with pork sage + onion stuffing, pig in blankets, duck fat roast potatoes, Bydafau Woodland Honey roasted parsnips, lemon + tarragon carrots, Brussels sprouts + leek gratin with our homemade gravy.

Mushroom Wellington V VE

Handmade wild mushroom + sage wellington wrapped in golden shortcrust pastry. Served with crispy roast potatoes, seasonal vegetables + gravy.

DESSERTS.

Chocolate Christmas Tree V

Chocolate sponge, topped with a dark chocolate + white chocolate mousse.

Sticky Toffee Pudding V

w/ caramel sauce + Madagascan vanilla ice cream.

MAIN KIDS MENU ALSO AVAILABLE FOR CHILDREN UNDER 8



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✓NG Non-gluten / ✓NG Non-gluten on request

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