



CELEBRATE CHRISTMAS

AT THE CRICKETERS



FESTIVE 3-COURSE + CHRISTMAS DAY MENUS

BOOK NOW: THECRICKETERSCARDIFF.CO.UK

3 COURSE FESTIVE MENU 32.00pp

Starter, Main & Dessert

STARTERS.

Leek, Potato & Truffle Soup V VE NGO

A silky winter soup of leeks and potato, lifted with truffle and served with rustic bread.

Pork & Chicken Penderyn Whisky Pâté

Rich, smooth pâté infused with Penderyn whisky, served with Dylan's spiced pear chutney.

Chickpea & Tahini Pâté V VE NGO

A smooth chickpea and sesame pâté topped with pickled cucumber, served with warm Lebanese flatbread.

Creamy Garlic Mushrooms V NGO

Wild mushrooms sauteed with garlic, tarragon & cream. Finished with Welsh butter & served with crostini.

Queen Scallops in Half Shell NG (+4.00 supplement)

Baked in Welsh garlic butter & finished with lemon and laverbread crème fraîche.

MAINS.

Chestnut Roast V VE

A festive roast of brown rice and mushrooms topped with cranberries, pumpkin seeds & chestnut pieces. Served with crushed new potatoes & tenderstem broccoli.

Hand Carved Turkey Breast

Traditional turkey with sage & onion stuffing, chipolata pig in blanket and rich gravy. Served with roasted potatoes, Brecon honey roasted parsnip, Welsh buttered Brussels sprouts, carrots & spiced braised red cabbage.

Baked Salmon with Lemon & Dill Cream

Oven baked salmon finished with a lemon & dill cream, served with crushed new potatoes & winter greens.

Cranberry Glazed Pork Belly

Slow cooked pork belly glazed with cranberry, served with Brussels sprout mash, crispy crackling, Tenderstem broccoli & Gwynt Y Ddraig Orchard Gold Cider jus.

8oz Sirloin Steak NG (+5.00 supplement)

Served with chimichurri or peppercorn sauce, slow roasted plum tomato, garlic roasted flat mushroom & chunky chips.

Juicy Marbles Thick Cut Fillet V VE NG (+5.00 supplement)

Plant-based steak, served with chimichurri, slow roasted plum tomato, garlic roasted flat mushroom & chunky chips.

DESSERTS.

Traditional Christmas Pudding

Classic festive pudding served with warm brandy sauce.

Lemon Tart

Zesty lemon tart served with fresh raspberries.

Snowball Smash

Crisp meringue pieces with blackberries, cranberries & amaretti biscuit folded into cinnamon whipped cream.

Salted Caramel Profiteroles

Profiteroles drizzled with pistachio sauce & amaretti crumb.

Welsh Cheese Board (+4.00 supplement)

Caws Cenarth black sheep cheese, Caws Cenarth Perl Las blue cheese, Smoked Caerphilly cheese & Pant-Ys-Gawn goat's cheese. Served with a selection of Cradoc's crackers, grapes, celery & spiced pear chutney.

DRINKS PACKAGES.

Book before October 1st 2026
to save 25% on drinks packages!*

Beer Package 10 Bottles: 35.00
Budweiser / Corona Cero

House Wine Package 2 Bottles: 30.00
*Choose from: Los Picos Sauvignon Blanc (Central Valley, Chile) /
Los Picos Cabernet Sauvignon (Central Valley, Chile) /
Pinot Grigio Rosata Via Albini (Sicily, Italy)*

Prosecco Package 2 Bottles: 39.00
Prosecco Spumante Doc Borgo Alato (Veneto, Italy)

 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



(Sample menu - some dishes/recipes may be subject to change.)

*See www.thecricketerscardiff.co.uk for terms.



**3-COURSE
SET MENU**
80.00pp

CHRISTMAS DAY

3-COURSE MENU

STARTERS.

Roasted Parsnip, Apple & Chestnut Soup V VE NGO

Velvety parsnip and apple soup topped with toasted chestnut crumb and crispy sage. Served with warm sourdough.

Brecon Gin Cured Salmon

Delicately cured salmon with pickled cucumber ribbons, juniper dressing and vibrant dill oil.

Confit Duck Croquettes

Crispy confit duck croquettes served with spiced plum ketchup and a bright winter herb salad.

Braised Pork Cheek NG

Melt-in-the-mouth pork cheek on silky celeriac purée, finished with a Gwynt y Ddraig Welsh Cider, thyme and wholegrain mustard jus.

MAINS.

Pan Roasted Cod Loin NG

Perfectly roasted cod loin with smoked haddock velouté and our leek and potato Welsh cake.

Hand Carved Pembrokeshire Turkey Breast

Traditional Welsh turkey with a pork sage & onion stuffing, chipolata pigs in blankets and rich gravy. Served with duck fat roasted potatoes, Bydafau Woodland honey roasted parsnips, Brussels sprouts, Teifi cheese leek gratin and lemon tarragon carrots.

Slow Roasted Pork Belly NG

Crisp-topped pork belly with spiced red cabbage, leek & potato Welsh cake and a Gwynt y Ddraig Welsh Cider, thyme and wholegrain mustard jus.

Maple Roasted Squash, Chestnut & Sage Wellington V VE

A golden plant-based Wellington filled with maple roasted squash and chestnuts, served with a mulled wine jus and winter greens.

8oz Sirloin Steak NG

With chimichurri or peppercorn sauce, roasted cherry vine tomatoes, baked Portobello mushroom and chunky chips.

Juicy Marbles Thick Cut Fillet V VE NG

Plant-based steak, served with chimichurri, roasted cherry vine tomatoes, baked Portobello mushroom and chunky chips.

DESSERTS.

Snowball Smash

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

Winter Spiced Brûlée

Silky vanilla cream infused with star anise, cinnamon, ginger & nutmeg. Topped with poached clementines.

Bailey's Cream Posset

A smooth Bailey's set cream with chocolate crumb & Aberffraw shortbread.

Welsh Sorbet Selection

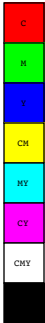
Mario's mango sorbet, coconut sorbet & passionfruit coulis.

Welsh Cheese Board

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

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

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**3-COURSE
SET MENU**
29.95pp

**FOR KIDS
UNDER
12**

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.

Honey Sriracha Chicken Skewers NG

Chicken marinated in lime, sriracha, soy + Bydafau Woodland Honey with fresh coriander + Snowdonia hot honey dip.

MAINS.

Pembrokeshire Turkey Breast

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.

Maple Roasted Squash, Chestnut & Sage Wellington V VE

A golden plant-based Wellington filled with maple roasted squash and chestnuts, served with our homemade gravy and winter greens.

DESSERTS.

Chocolate Brownie V

Served with vanilla ice cream.

Sticky Toffee Pudding V

w/ caramel sauce + Madagascan vanilla ice cream.

Welsh Sorbet Selection V VE NG

Mario's mango sorbet, coconut sorbet & passion fruit.

MAIN KIDS MENU ALSO AVAILABLE FOR CHILDREN UNDER 5



CELEBRATE CHRISTMAS AT THE CRICKETERS

- Festive 3-Course Set Menu
- Christmas Day 3-Course Set Menu
- Festive Drink Specials
- Live Music & Entertainment

Book Now: www.TheCricketersCardiff.co.uk

Allergies & Intolerances

If you have an allergy or intolerance, please let us know before ordering. Our allergen guide lists all 14 of the most common allergens for each dish on our menu. We have strict procedures in place for preparing orders, however, due to the busy nature of our kitchens, we cannot always guarantee that dishes are totally free from allergens. Please see our allergen guide for more information or ask your server.

THE CRICKETERS

PUB & DINING

Celebrate the festive season with us from **27th November – 24th December**. Our delicious **3-course Festive Menu** is available for parties of **4-30 guests**, making it perfect for family gatherings, friends and work celebrations.

Enjoy **live music**, join in our **Christmas Quiz**, and with **kids' options available**, there's something for everyone. **Book before 1st October** and receive **25% off our drinks packages** to make your Christmas celebration even more special.

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