



Christmas 2011

The Cricketers

Weston

Our Christmas menu is available from 29th November to 7th January 2012 excluding Christmas Day, Boxing Day, New Year's Eve & New Year's Day. Crackers, poppers & decorations are provided for your enjoyment.

Please note that bookings need to be made at least five working days prior to dining and a £5 non-refundable deposit, per person, is required at the time of booking.

Whilst every effort will be made to provide exactly what is on the menu we may, at times, need to make small changes which we will inform you about.

On behalf of Dave, Val, Natalia & all the Staff, we hope you have an enjoyable meal and we wish you a very Merry Christmas and our best wishes for the New Year.

Please enter the number of each course required in the boxes provided, complete the details at the bottom and return to the Cricketers.



STARTERS	NUMBERS
Celeriac & Walnut Soup	
Venison Pate	
King Prawn Salad	
Goat's Cheese Tart	
Tomato or Orange Juice	
MAIN COURSES	
Roast Turkey	
Lamb Shoulder	
Salmon en Papillote	
Sweet Potato Pithivier	
DESSERTS	
Plum Pudding	
Chocolate Irish Truffle	
Ginger & Lemon Cheesecake	
Baked Apple Dumpling	
Cheeseboard	

Christmas Menu

Dave & Val Armitage
 The Cricketers
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 Weston
 Hitchin
 Hertfordshire
 SG4 7DA

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Name of Party:.....
 Address:.....

 Landline & Mobile No.....
 Date of Booking:.....
 Time of Dining:.....
 Number in Party:.....
 Deposit enclosed:.....



Starters

Celeriac & Walnut Soup

A hearty homemade Soup with fresh Celeriac & Walnuts served with Croutons & a Multiseed Roll

Venison Pate

A smooth & rich Venison Pate served with Warm Toast & Salad Garnish

King Prawn Salad

A delicious fresh Salad of King Prawns, mixed Salad Leaves, Avocado & Pomegranate Seeds with a Citrus Dressing served with Wholemeal Bread & Lemon

Goat's Cheese & Cranberry Tart

An individual Shortcrust Tart with creamy Goat's Cheese & Tangy Cranberry served warm with a crisp Green Salad

Fresh Tomato or Orange Juice

A light starter to save space for our Tempting Dessert Selection

Main Courses

Traditional Roast Turkey

Slices of Succulent Roast Turkey served with Sage, Apple & Cranberry Stuffing, Pigs in Blankets, Seasonal Vegetables & Roast Potatoes

Pot-roasted Shoulder of Lamb

Succulent Lamb Shoulder in a rich Red Onion & Plum Sauce served with Butternut Squash and Fresh Seasonal Vegetables

Supreme of Salmon en Papillote

A fresh Supreme of Salmon baked in parchment with Fennel, Carrots, Courgette in a White Wine Sauce served with a Crisp Salad & New Potatoes

Sweet Potato, Mascarpone & Sage Pithivier

An individual puff pastry Pie packed with Sweet Potato, Creamy Mascarpone & Fresh Sage and served with a Crisp Salad

Desserts

Plum Pudding

Traditional Hot Plum Pudding served with a delicious hot Brandy Sauce

Indulgent Chocolate Irish Truffle

Rich Chocolate Truffle base layered with smooth Irish Cream Mousse and topped with marbled Chocolate Granache

Ginger & Lemon Cheesecake

A Tangy Lemon Mousse set on a crisp Ginger Crumb base served with a jug of Single Cream

Homemade Baked apple Dumpling

A Stuffed Baked Apple in a Pastry Dumpling served with a Hot Butterscotch Sauce

Cheese Board

A Trio of Traditional English Cheeses served with Crackers, Grapes & Celery

Freshly filtered Coffee served with a deliciously light & short Mince Tart

There may be trace elements of nuts

£19.95 per person

(Two course Lunch menu at £14.95)

We have a fine selection of Red & White Wines available by the Glass or Bottle – please ask to see our separate Wine List