

CHRISTMAS AT THE CRADOCK

WEDNESDAY 26TH NOVEMBER - WEDNESDAY 24TH DECEMBER
(EXCLUDING SUNDAYS)

2 COURSES - 30.95

3 COURSES - 36.95

STARTER

Roasted Butternut Squash, Sweet Potato & Nutmeg Soup
(vg,gfo)²

Toasted Sourdough

Mulled Wine Poached Pear & Endive Salad (v,gf) ^{1,7,10,14}

Toasted Walnut, Gorgonzola Mousse, Pickled Celery

Chicken Liver Parfait (gfo) ^{2,4,7,14}

Fig Chutney, Cornichons, Toasted Brioche

Oak Smoked Salmon (gfo) ^{1,2,4,5,9}

Celeriac & Dill Remoulade, Lemon, Caper & Shallot Dressing,

Toasted Sourdough

MAIN COURSE

Sage & Onion Stuffed Turkey Roulade (gfo) ^{1,2,14}

Roast Potatoes, Confit Carrot, Pig in Blanket, Braised Red

Cabbage, Chicken gravy

8 Hour Braised Beef Brisket (gfo) ^{1,7,14}

Buttery Mash Potato, Confit Carrot, Red Wine Jus

Cod Loin Wrapped in Parma Ham (gfo) ^{1,3,5,14}

Prawn Risotto, Braised Fennel

Curried Puy Lentil & Vegetable Cottage Pie (vg,gf) ^{9,14}

Braised Red Cabbage, Brussels Sprouts

All main dishes served with a brussels sprouts, bacon & chestnut gratin ^{2,7,9}

DESSERT

Sticky Toffee Christmas Pudding (v,gfo) ^{2,4,6,7}

Brandy Sauce

Dark Chocolate & Pecan Pie (vg) ^{2,10}

Vegan Vanilla Ice Cream

Apricot Panettone Bread & Butter Pudding (v) ^{2,4,7}

Clotted Cream ice cream

British Cheeseboard For Two (£10 supp) (gfo) ^{2,7,9,14}

A selection of 3 cheeses accompanied with

Fig Chutney, Crackers, Honey, Grapes, Apple, Pickled Onion

gf - gluten free I gfo - gluten free option

df - dairy free I vg - vegan I v - vegetarian

[1] Celery - [2] Gluten - [3] Crustaceans

[4] Eggs - [5] Fish - [6] Lupin - [7] Milk

[8] Molluscs - [9] Mustard - [10] Nuts

[11] Peanuts - [12] Sesame Seeds - [13] Soya

[14] Sulphur Dioxide

All prices include VAT. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports.

All our meat is sourced from W. Archers & Sons. Our menu doesn't always mention every ingredient.



THE CRADOCK ARMS CHRISTMAS PRE-ORDER FORM

Name of booking:	
Date of booking:	
Time of booking:	
Number of Persons:	
Non-refundable deposit of £10 required per person:	
Starters	<i>Quantity Required</i>
Roasted Butternut Squash, Sweet Potato & Nutmeg Soup (vg,gfo)	
Mulled Wine Poached Pear & Endive Salad (v,gf)	
Chicken Liver Parfait (gfo)	
Oak Smoked Salmon (gfo)	
Mains	
Sage & Onion Stuffed Turkey Roulade (gfo)	
8 Hour Braised Beef Brisket (gfo)	
Cod Loin Wrapped in Parma Ham (gfo)	
Curried Puy Lentil & Vegetable Cottage Pie (vg,gf)	
Desserts	
Sticky Toffee Christmas Pudding (v,gfo)	
Dark Chocolate & Pecan Pie (vg)	
Apricot & Panettone Bread & Butter Pudding (v)	
British Cheeseboard For Two (£10 supp) (gfo)	
If you would like to add anything else (e.g. wine, coffees) please use the box below	
Special Dietary Requirements	

The Cradock Arms, 201 Knighton Road, LE2 3TT
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 Email : info@thecradockarms.co.uk