

CHRISTMAS AT THE CRADOCK

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

2 COURSES - 30.95

3 COURSES - 36.95

STARTER

Roasted Celeriac, Mushroom & Chestnut Soup (vg,gfo) ^{1,2,10}

Toasted Sourdough

Crispy Panko Fried Brie (v) ^{2,4,7,9,10,14}

Toasted Pistachios, Honey glazed Cranberries, Endive & Rocket Salad

Hot Smoked Salmon Rillettes (gf) ^{4,5,7,9,14}

Russian Salad, Cucumber, Dill, Beurre Blanc

Chicken & Apricot Terrine (gfo) ^{1,2,9}

Celeriac Remoulade & Toasted Sourdough

MAIN COURSE

Sage & Onion Stuffed Turkey Roulade (gfo) ^{1,2,7,9,10,13,14}

Roast Potatoes, Confit Carrot, Pig in Blanket, Braised Red Cabbage, Chicken gravy

8 Hour Braised Beef Brisket (gfo) ^{1,2,7,9,10,13,14}

Buttery Mash Potato, Confit Carrot, Bourguignon Sauce

Pan Fried Salmon Fillet (gf) ^{1,5,7,8,10,14}

Green Lipped Mussels, Roasted Red Pepper, Cannellini Bean Stew, Crushed New Potatoes

Spiced Butternut Squash, Beetroot, Feta & Spinach

Wellington (vg,gfo) ^{2,10,14}

Sauteed New Potatoes, Tender stem Broccoli, vegetable gravy

All main dishes served with a brussels sprouts, bacon & chestnut gratin. A vegan alternative is available on request

DESSERT

Sticky Toffee Christmas Pudding (v,gfo) ^{2,4,7,14}

Brandy Sauce

Dark Chocolate Mousse (gf,v) ^{4,7,14}

Brandied Cherries, Chocolate Soil, Whipped Creme Fraiche

Blackberry Posset (vg,gf) ¹⁰

Almond Shortbread

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

A selection of 3 cheeses accompanied with Crackers, Grapes, Ale Chutney & Butter

gf - gluten free | gfo - gluten free option

df - dairy free | vg - vegan | 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	Quantity Required
Roasted Celeriac, Mushroom & Chestnut (vg,gfo)	
Crispy Panko Fried Brie (v)	
Hot Smoked Salmon Rilletete (gf)	
Chicken & Apricot Terrine (gfo)	
Mains	
Sage & Onion Stuffed Turkey Roulade (gfo)	
8 Hour Braised Beef Brisket (gfo)	
Pan Fried Salmon Fillet (gf)	
Spiced Butternut Squash, Beetroot, Feta & Spinach Wellington (vg,gfo)	
Desserts	
Sticky Toffee Christmas Pudding (v,gfo)	
Dark Chocolate Mousse (gf,v)	
Blackberry Posset (vg,gf)	
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