

The Cripple Creek Inn

2 Course - £31.95

3 Course - £36.95

£10.00 Deposit Per Person

Served 1st - 23rd December (Not including weekends)

Starters

Homemade Soup Of The Day (GF*)(V)(VE)

Served with a warm bread roll & butter

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Classic Prawn & Crayfish Cocktail (GF*)

With a bloody mary marie-rose sauce, iceberg lettuce & granary bread

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Whipped Chicken Liver Pate (GF*)

Served with a toasted brioche, spiced apple chutney & a dressed salad

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Rosemary & Garlic Breaded Brie & Camembert (V)

Served with a cranberry compote & dressed salad

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Shredded Duck Bon Bons

With a dressed Asian salad & a plum sauce

Mains

Roasted Turkey Crown (GF*)

Roast Beef Sirloin (GF*)

Both served with yorkshire pudding, roast potatoes, honey glazed parsnips, sage & onion stuffing, pigs in blankets, homemade gravy & seasonal veg.

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Slow Roasted Half Duck (GF)

On a bed of creamy mash with a la orange sauce, served with fresh vegetables

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Brie & Confit Red Onion Tartlet (V)(GF)

Served with roast potatoes, honey glazed parsnip, fresh vegetables & vegetarian gravy

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Baked Salmon Wellington

With sauteed peas & leeks, new potatoes & a creamy watercress sauce

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Apricot & Chestnut Porchetta

Pork belly with a chestnut and apricot stuffing, a brandy & apple sauce, served with fresh vegetables

Desserts

A Selection Of Seasonal Desserts Will Be Available On The Day

OR

A Selection Of Welsh Cheese, Crackers & Chutney

(To Be Pre-Ordered)

For Information On Allergens, Please Ask A Member Of Staff