



The Cripple Creek Inn

Christmas Menu



Smoked Salmon and Prawn Roulade on a Buttered Granary Crouton with Dill Oil.

Celery and Stilton Soup with Bread and Butter (V)

Homemade Smooth Chicken Liver Parfait with a Cumberland Sauce and Toast

Deep Fried Breaded Brie with a Cranberry Dip (V)

Stuffed Field Mushroom with Spinach and Walnuts with a Balsamic and Fig Dressing (V)(GF)

Breaded Chicken Strips in a Fajita Crumb, with Guacamole and Salsa

Traditional Roast Turkey served with all of the trimmings

Roast Rib of Beef with Gratin Potatoes, Green Beans Wrapped in Bacon and a Red Wine and Redcurrant Sauce (GF)

Salmon En-croute with a Tiger Prawn, Tarragon and Vermouth Cream Sauce

Half Roasted Duck with Roast Parsnips and a Sticky Orange Glaze (GF)

Aubergine Fritters with Chilli Cheese Sauce and Crispy Sauté Potatoes (V)

Fillet of Hake with a Scallop Mousse, Wrapped in Smoked Bacon with a Garlic and Tomato Butter Sauce (GF)

Spiced Cauliflower and Chickpea Curry with Bell Pepper Rice (V)

Breaded Buttermilk Chicken Thighs with Sticky Jack Daniels Sauce and Skinny Fries.

Christmas Pudding and Brandy sauce

Profiteroles with Fresh Cream and Warm Chocolate Sauce.

Warm Chocolate Brownie and Vanilla Custard or Cream. v

Warm Treacle Tart with Whipped Cream.

You can also see our dessert Board of the Day for other Options...

£29.95 per person

(V) Vegetarian (GF) Gluten Free

Served Monday-Friday