

# CRICKLADE HOUSE

HOTEL - RESTAURANT - SPA

## Set Menu

### To Start

Home Made Soup of the Day with Warm Bread Roll (V)

Smooth Parfait of Chicken & Duck Liver, Toasted Brioche, Red Onion Chutney (GF)

Breaded Goats Cheese, Picked Beetroot Salad, Balsamic Reduction and Beetroot Humus (V)

Pan Fried Scallops with Sautéed Chorizo, Pea Puree and Balsamic Reduction (GF)  
(supplement £4.50)

Salmon Gravavlax, Saffron Dressing, Radish & Caper Salad (GF)

### Main Courses

Slow Cooked Belly of Pork (GF)  
with Apple Puree, Savoy Cabbage, Broccoli and Red Wine Jus

Baked Fillet of Cod (GF)  
Crushed New Potatoes, Garlic & Prawns, Parsley Butter Sauce

Pan-Roasted Breast of Guinea Fowl  
With Dauphinoise Potatoes, Savoy Cabbage, Baby Carrots, Juniper berry & Red Wine Jus

Sweet Potato, Coconut and Broccoli Curry (GF, V)  
with scented Rice

Braised Shoulder of Lamb (GF)  
Served with Rosemary Creamed Potato, Baby Carrots, Green Beans, Kale and Redcurrant Jus

8oz Sirloin Steak, (GF)  
Chunky Chips, Mushroom, Grilled Tomato, Confit of Shallots and Peppercorn Sauce  
(supplement £6.50)

### Desserts

Sticky Toffee Pudding, Hot Toffee Sauce and Vanilla Ice Cream

Baileys Cheesecake, with chocolate sauce

Iced Pickled Ginger Parfait with Honeycomb Ice Cream

Classic Carrot Cake with Soya Milk (GF)

Selection of Ice Cream and Sorbet (GF)

Chef's Cheese Selection, Biscuits, Chutney, Celery (supplement £3.50)

**Two Courses £25.00 / Three Courses £30.00**

Guests on a dinner inclusive rate have a dinner allowance of £25.00

Any additional spend is simply charged to the room account

For any information on allergens or to discuss specific dietary requirements,  
your server is happy to guide you.