

CHRISTMAS DAY

AT THE CROSS KEYS



NAME

NO. OF GUESTS TOTAL

ADULTS CHILDREN
£100PP £50PP

TEL

EMAIL

BOOKING DATE BOOKING TIME

Please inform us of any allergies or intolerances upon your pre-order and we will try our best to meet your requirements.

Please put an X to indicate your guest's choice.

Guest Name

| Guest Name | STARTERS | | | | MAINS | DESSERTS | | | | | | |
|------------|----------|------------------|---------|--------------|-------|--------------|---------|------------|------|---------------|------------------|--------------|
| | Soup | Seafood Cocktail | Terrine | Poached Pear | | Roast Turkey | Halibut | Wellington | Beef | Christmas Pud | Ttart auChocolat | Cheese Board |
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Please note a non-refundable £10 deposit per person is required to secure your booking. Pre-orders and full payment are required by 1st December 2023

Christmas Day

ADULTS
£100 PP

CHILDREN
£50 PP

STARTERS

Broccoli, Walnut & Stilton Soup vega v gfa
Cheese twists

Wild Game Terrine
Beetroot bread, sloe gin chutney

Lobster, Prawn and King Crab Cocktail gfa
Sweet gem lettuce, pickled cucumber, avocado,
Bloody mary sauce, ciabatta shards

Poached Pear vega v gfa
Pear poached in red wine, whipped goats cheese,
candied walnuts, beetroot, salad leaves, balsamic
reduction

MAINS

Roast Turkey gfa
Glazed pig in blanket, roasted potatoes, honey glazed
festive vegetables, brussels & pancetta, cranberry &
chestnut stuffing, rich gravy

Mushroom & Chestnut Wellington vega v
Wild mushrooms, spinach, goats cheese, chestnuts,
parsnip and vanilla purée, roasted potatoes, festive
vegetables, vegetarian gravy

Red Wine Poached Halibut gf
Streaky bacon, wild mushrooms, spinach,
red wine reduction

Blade of Beef gfa
12 hour slow cooked in Rioja wine, dijon mustard
mashed potato, honey glazed carrots & parsnips,
beef liquor

DESSERTS

Traditional Christmas Pud v gfa
Served with brandy sauce and a mulled wine
and winter berry compote

Chef's Cheese Board gfa
Selection of fine cheeses, luxury biscuits, celery
and fresh pear with homemade chutney

Tart Au Choccolat vg
Raspberry sorbet, toasted hazelnuts, berry coulis

Lemon Tart
Served with mango coulis, elderflower cream
and a strawberry crumb

ENJOY A COFFEE AND MINCE PIE TO FINISH