

FESTIVE MENU

AT THE CROSS KEYS

2025



NAME

TEL

NO. OF GUESTS

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

STARTERS

Soup	Tartlet	Rillette	Duck Pâté

MAINS

Roast Turkey	Beef Strip Loin	Chestnut Parcel	Cod Loin	Pork Belly

DESSERTS

Christmas Pud	Bread & Butter Pud	Chocolate Tart	Festive Berries

Please note a non-refundable £10 deposit per person is required to secure your booking. 24 hours notice is required for any amendments to your booking or full payment will be charged. Pre-orders are required 10 days prior to your booking date.

FESTIVE MENU

THREE COURSES
£38.00

STARTERS

Spiced Parsnip & Apple Soup vg v gfa

A smooth, gently spiced blend served with apple crisps and gluten-free bread on request

Smoked Trout Rillettes gfa

Delicate flakes of smoked trout with horseradish crème fraîche and toasted rye

Goat's Cheese Tartlet v

Warm goat's cheese with red onion marmalade in a flaky pastry case, served with rocket and balsamic glaze

Duck & Port Pâté

A rich pâté with a hint of port, served with spiced plum chutney and toasted sourdough

MAINS

Beef Strip Loin gfa

Succulent roast beef with crispy roast potatoes, festive vegetables and a rich red wine gravy

Pork Belly

Slow-roasted pork belly served on a bed of buttery mashed potato, accompanied by roasted parsnips, glazed carrots, and savoy cabbage. Finished with a warm spiced plum jus

Chestnut & Wild Mushroom Parcel v vg

Golden puff pastry filled with chestnuts, wild mushrooms and herbs, served with roasted root vegetables and vegan gravy

Herb-Crusted Cod Loin gfa

Oven-baked cod with a garlic and herb crust, served on lemon crushed potatoes, tenderstem broccoli and a white wine cream sauce

TRADITIONAL FAVOURITE

Roast Turkey Breast gfa

A festive classic with roast potatoes, seasonal vegetables, brussels sprouts, pig in blanket and a rich homemade gravy

DESSERTS

Traditional Christmas Pud v gfa

Brandy & vanilla custard with a mulled wine and winter berry compote

Salted Caramel & Chocolate Tart v vg

Vegan cherry ice cream and cherry coulis

Bread & Butter Pudding v

Filled with cranberry and white chocolate served with vanilla custard

Festive Berries v gfa

Vanilla ice cream, raspberry sorbet, winter berries and chantilly cream topped with a macaron

v Vegetarian gfa Gluten Free vg Vegan gfa Gluten Free Option Available vg Vegan Option Available

AVAILABLE 25TH NOVEMBER TO 24TH DECEMBER & BOXING DAY
EXCLUDING SUNDAYS

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