



Cross  Keys

Christmas *Party Menu*

2 Courses £40 3 courses £50

STARTERS

Butternut Squash Velouté, smooth & creamy blended with stock & creme fraiche, garnished with toasted pumpkin seeds (V GF)

Cornish Crab & Shrimp Cocktail:
fresh Cornish crab and succulent shrimp,
layered with creamy avocado, mixed leaf garnish (GF)

Confit Duck & Pistachio Terrine, homemade apple & onion chutney with toasted ciabatta

Beetroot Carpaccio, honey glazed goats cheese, poached pear, pickled walnuts (V, GF)

MAIN

Traditional Roast Turkey Crown, pigs in blankets, chestnut & sage stuffing,
duck fat roasted potatoes & seasonal vegetables

Pan fried Fillet of Hake served on a Provencal bean & lentil stew (GF)

Irish sirloin of Beef, Bordelaise sauce, dauphinoise potatoes & seasonal vegetables

Nut Roast Wellington, savoury blend of mixed nuts, sweet potato, sautéed leeks, mushrooms
& apricots all encased in a golden shortcrust pastry, roast potatoes & seasonal vegetables (V)

DESSERTS

Sticky Toffee Pudding with a brandy infused toffee sauce
& vanilla ice cream (V)

Chocolate Fondant & salted caramel ice cream (V)

Mixed berry cheese cake

Selection of 5 Continental Cheeses, chutney & celery sticks

ALLERGIES & INTOLERANCES

Please inform us of any allergies or dietary requirements. We take steps to minimise the risk of cross-contamination, however we do not have allergen-free zones in our kitchen, and cannot guarantee the separation of all allergens.

