

Mothering Sunday at the CROSS KEYS

SUNDAY - 15th - MARCH - 2026

BOOKINGS AVAILABLE FROM MIDDAY till 6pm
PLEASE ARRIVE PROMPTLY YOU WILL BE ALLOCATED YOUR TABLE FOR 2.5 HOURS

Starters

Homemade Roasted Sweet Potato & Coconut Soup (gfo/vgo)
baked ciabatta - salted butter

Crayfish & Prawn Cocktail (gf)
marie rose sauce - wholemeal bread - salted butter

Duck, Orange & Brandy Pate & Macneils Smoked Duck Breast (gfo)
toasted crostini - caramelised red onion jam - cornichons

Wild Mushroom Arancini (gf/vg)
tomato, garlic & herb sauce - 'parmesan'

Main Courses

Topside of British Beef - served pink (gfo)
Roast Loin of English Pork (gfo)

or if you'd like both please just ask
with yorkshire pudding - pork, sage & onion stuffing - cauliflower cheese
herby roast potatoes - red wine jus - seasonal vegetables served separately

Prosciutto wrapped Cod Fillet (gf)
black pepper crushed new potatoes - tenderstem broccoli - caper sauce vierge

Roasted Tandoori Salmon Fillet (gf)
bombay potatoes - basmati & wild rice - yoghurt & mint dressed tomato & red onion

'Feta', Garden Pea, Mint & Roasted Hazelnut Risotto (gf/vg)
lemon oil - vegan parmesan - pea shoots

Desserts

Pistachio Creme Brulee (gfo)
amaretti biscuit

Chocolate & Caramel Tart (gf/vgo)
chocolate sauce - vanilla ice cream

Lemon Meringue Pie (gf/v)
raspberry sauce - vanilla bean ice cream

Sticky Toffee Pudding (gf)
butterscotch sauce - warm vanilla custard

2 courses...£30 3 courses...£35
under 12's - 2 course roast inc dessert £15

*£10 deposit per person is required upon booking
and will only be redeemed when that guest dines*