



# The Cross Keys



www.crosskeysrowde.co.uk

## Christmas Carvery Menu

Bookings minimum 20 people maximum 60 people

2 courses £20.95 3 courses £25.95 includes free tea/coffee and homemade mince pie

### Starters

Homemade Vegetable Soup

served with freshly baked bread V GF DF Ve

Homemade Cointreau and Chicken Liver Pate

served with homemade chutney & seeded toast GF

Red Velvet Breaded Prawn Cocktail

Prawns coated in Beetroot breadcrumbs top off this traditional prawn cocktail

Slow cured sliced Prosciutto & Melon Ball Skewers GF

Creamy Garlic Mushrooms GF V DF Ve

With or without cream for a Vegan/ Dairy Free Option

Baked Brie coated in Panko Breadcrumbs

served with homemade chutney V

### Carvery

Meats include Turkey, Beef Topside and Rolled Pork Shoulder

Vegetarian option Apricot & Goats Cheese Nut Roast, Vegetarian Shepards Pie with goats cheese mash, or Vegan butternut Squash, red onion and chickpea Tagine

All served with roast potatoes, roasted parsnips, broccoli, cheesy leeks, cauliflower Cheese, Brussel sprouts, Carrot and Swede Mash, Red Cabbage, Peas, homemade Yorkshire puddings and Sage and Onion Stuffing.

Gluten Free options also available

### Desserts

Traditional Christmas Pudding V

Homemade Apple and Mulled Wine Crumble V

Dairy Free Alabama Chocolate Fudge Cake DF Ve V GF

Homemade Baileys Cheesecake GF V

Cross Keys Famous Banoffee Pie GF

Golden Syrup Sponge GF V

After Dinner Mint and Chocolate Ice Cream Sundae GF V

Cheese Board GF V



V –Vegetarian Option, GF - Gluten Free option Ve – Vegan option DF Dairy Free available. Please advise in advance of any dietary requirements. All tables booked will be decorated in Christmas theme including crackers. Terms and Conditions are as follows, Christmas menu available from 1st December to the 24th December pre order forms must be returned in full at least five days before booking. A non-refundable deposit of £10 per person will be taken when booking is confirmed and then deducted from final bill