



2026

Christmas

info@crosskeyspangbourne.com

Festive Lunch Menu

Cream of Leek & Potato Soup Served with bread (V)(GF)(VE*)	£9
Fish Sandwich Beer battered cod, salad, tartare sauce	£14
Beer Battered Cod Homemade chips, crushed peas & tartare sauce	£20
Steak Ciabatta Sandwich Steak, fried red onions, mustard, salad	£15
Salam's Bangladeshi Curry Served with basmati rice and chapati (V*)(GF*)	£22
Chicken Caesar Salad Chicken breast, crisp lettuce, caesar dressing, parmesan and garlic croutons (GF*)	£16
Goats Cheese Salad Glazed with hot honey (V)(GF)	£16
Homemade Fries	£6
Selection of Cheeses Served with biscuits, fresh fruit and chutney (V)(GF*)	£12





Christmas Party Bookings

The perfect start to the festive season, whether it's an office get-together or a meeting with friends & family. Book with staff, over the phone or via email.

A 10% non-refundable deposit and a completed pre-order form are required for all Christmas party menu bookings. A 12.5% service charge will be added to all bills.

☎ 01183941000 | ✉ info@crosskeyspangbourne.com



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 allergens.

Dietary Key: (V) Vegetarian | (V*) Vegetarian Option Available | (VE) Vegan | (VE*) Vegan Option Available | (GF) Gluten-Free | (GF*) Gluten-Free Option Available



Christmas Party Menu

Two courses for £34 | Three courses for £44



From 1st December to 23rd December

Tuesday - Sunday | Between 12-2.30, 5.30-8.30 | Pre-booked reservations only.

Starters

- Leek & Potato Soup | Crusty bread and a swirl of cream (V)(VE*)(GF*)
- Smoked Salmon & Prawn Cocktail | Atlantic prawns, smoked salmon, classic Marie Rose sauce & gem lettuce (GF*)
- Ham Hock Terrine | Slow-cooked ham hock served with spiced chutney and toasted brioche (GF*)
- Poached Pear, Stilton & Walnut Salad | Spiced cider poached pear, crumbled Stilton, toasted walnuts, winter leaves with a house vinaigrette (V)(GF)

Mains

- Traditional Hand-Carved Roast Turkey | Sage and onion stuffing, pigs in blankets, goose-fat roasted potatoes, seasonal vegetables, & rich gravy (GF*)
- Slow-Cooked Irish Sirloin of Beef | Red wine sauce, creamy dauphinoise potatoes, and roasted root vegetables (GF*)
- Baked Salmon Fillet | Fresh herb and panko crust, served with crushed new potatoes, buttered greens, and a white wine cream sauce (GF)
- Mushroom, Beetroot & Leek Nut Roast | Packed with wild mushrooms, beetroot, leeks, and beans, served with garlic and rosemary roasted potatoes, seasonal vegetables, and vegan gravy (V)(VE)

Desserts

- Classic Christmas Pudding | Fruit pudding with warm brandy vanilla cream (V)
- Traditional Chocolate Yule Log | Chocolate sponge rolled with fresh cream & chocolate ganache, served with a berry compote (V)
- Spiced Caramel Cheesecake | On a buttery biscuit base, finished with a drizzle of salted caramel (V)
- Selection of Cheese & Biscuits | Served with fresh fruit and a chutney (V)(GF*)

