



# FESTIVE MENU 2022

AVAILABLE 24TH NOVEMBER – 24TH DECEMBER & BOXING DAY

TWO COURSE £26.00 – THREE COURSE £30.00

## STARTERS

**ROASTED BUTTERNUT SQUASH SOUP** (vga)(v)(gfa)

Crispy leeks and bread roll

**WILD MUSHROOM TARTLET** (v)

Creamy wild mushrooms in a buttery case, with dressed leaves

**HOT SMOKED SALMON** (gf)

Crème fraiche and chives, cucumber carpaccio and lemon gel

**CHICKEN LIVER PATE**

Salad leaves, toasted pumpkin seeds and beetroot crostini



## MAINS

**TURKEY BREAST** (gfa)(vga)

Glazed pig in blanket, roasted potatoes, festive vegetables, Brussels, and a rich gravy

**ROLLED BLADE OF BEEF** (gfa)

Dauphinoise potato, celeriac puree, festive vegetables, and a rich beef jus

**BEETROOT RISOTTO** (v)(gf)

Whipped goats cheese mousse and pea shoots

**PAN FRIED SEABASS** (gf)

Served with confit new potatoes and sauce vierge

**SIRLOIN STEAK** (gfa)

Slow roasted tomato, field mushroom, seasoned chips, hand battered onion rings and rocket



## DESSERTS

**TRADITIONAL CHRISTMAS PUDDING** (gfa)(v)

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

**LEMON CURD** (gf)(v)

With crushed meringue and raspberry coulis

**BREAD AND BUTTER PUDDING** (v)

Filled with cranberry and white chocolate served with a vanilla custard

**SALTED CARAMEL CHOCOLATE TART** (v)(vg)

Vegan Cherry ice cream and cherry coulis



The Cross Keys



The  
Plough

