



# Cross Keys Christmas Fayre Menu



**Two Courses £29.00**

**Three Courses £35.00**

## Starters

Honey & Mustard Glazed Ham Hock Terrine with Cornichons and Dressed Salad (GF)

Smoked Salmon with Capers & Pickled Shallots and Dressed Salad (GF)

Cranberry & Brie Wontons on a bed of Rocket & Balsamic Pearls (V)

Spinach & Roast Pepper Tarte with Dressed Salad (Ve)

Butternut Squash Soup with Spiced Carrot Crisps (Ve) (V) (GF)

*All Served with Bread Rolls and Butter*

## Main

Roast Turkey served with Roast Potatoes, Pigs in Blankets, Maple Glazed Carrots, Brussels Sprouts, Sage & Onion Stuffing and Gravy

Slow Roasted Belly of Pork served with Creamed Mash, Maple Glazed Carrots, Brussel Sprouts, Green Beans and Gravy (GF)

Slow Roasted Lamb Shank in Red Wine & Rosemary Sauce with Roast Potatoes, Maple Glazed Carrots, Brussels Sprouts and Green Beans (GF)

Baked Seabass Fillet with Lemon & Caper dressing served on Minted Pea Risotto (GF)

Luxury Chestnut Roast served with Maple Glazed Carrots, Roast Potatoes, Brussels Sprouts, Sage & Onion Stuffing and Gravy (Ve)

## Desserts

Chocolate Maltesers and Ferrero Rocero Cheesecake

Raspberry & Gin Cheesecake (V) (GF) (Ve)

Sticky Toffee Pudding with Toffee Sauce

Chocolate Brownie with Salted Caramel Ice Cream (GF)

Christmas Pudding with Brandy Sauce (Ve)

Cheese Board (Ve) (GFA)

Please Note we require a 50% Deposit on booking



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## Booking Sheet (Customer Copy)

Contact Name:	Contact No:
Date Requested:	Time Requested:

Starters	Total
Honey & Mustard Glazed Ham Hock Terrine with Cornichons and Dressed Salad (GF)	
Smoked Salmon with Capers & Pickled Shallots and Dressed Salad (GF)	
Cranberry & Brie Wantons on a bed of Rocket & Balsamic Pearls (V)	
Spinach & Roast Pepper Tarte with Dressed Salad (Ve)	
Butternut Squash Soup with Spiced Carrot Crisps (Ve) (V) (GF)	
<b>Starters Total</b>	

Mains	Total
Roast Turkey served with Roast Potatoes, Pigs in Blankets, Maple Glazed Carrots, Brussels Sprouts, Sage & Onion Stuffing and Gravy	
Slow Roasted Belly of Pork served with Creamed Mash, Maple Glazed Carrots, Brussel Sprouts, Green Beans and Gravy (GF)	
Slow Roasted Lamb Shank in Red Wine & Rosemary Sauce with Roast Potatoes, Maple Glazed Carrots, Brussels Sprouts and Green Beans (GF)	
Baked Seabass Fillet with Lemon & Caper dressing served on Minted Pea Risotto (GF)	
Luxury Chestnut Roast served with Maple Glazed Carrots, Roast Potatoes, Brussels Sprouts, Sage & Onion Stuffing and Gravy (Ve)	
<b>Mains Total</b>	

Desserts	Total
Chocolate Maltesers and Rocero Cheesecake	
Raspberry & Gin Cheesecake (V) (GF) (Ve)	
Sticky Toffee Pudding with Toffee Sauce	
Chocolate Brownie with Salted Caramel Ice Cream (GF)	
Christmas Pudding with Brandy Sauce (Ve)	
Cheese Board (Ve) (GFA)	
<b>Desserts Total</b>	

Total of 2 Course Meals		Total of 3 Course Meals	
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Grand Total of Table Booking (£)	
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**FOOD ALLERGIES & INTOLERANCES.** Please ask a member of Staff about the ingredients in your food before eating



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Spinach & Roast Pepper Tarte with Dressed Salad (Ve)	
Butternut Squash Soup with Spiced Carrot Crisps (Ve) (V) (GF)	
<b>Starters Total</b>	

Mains	Total
Roast Turkey served with Roast Potatoes, Pigs in Blankets, Maple Glazed Carrots, Brussels Sprouts, Sage & Onion Stuffing and Gravy	
Slow Roasted Belly of Pork served with Creamed Mash, Maple Glazed Carrots, Brussel Sprouts, Green Beans and Gravy (GF)	
Slow Roasted Lamb Shank in Red Wine & Rosemary Sauce with Roast Potatoes, Maple Glazed Carrots, Brussels Sprouts and Green Beans (GF)	
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Luxury Chestnut Roast served with Maple Glazed Carrots, Roast Potatoes, Brussels Sprouts, Sage & Onion Stuffing and Gravy (Ve)	
<b>Mains Total</b>	

Desserts	Total
Chocolate Maltesers and Rocero Cheesecake	
Raspberry & Gin Cheesecake (V) (GF) (Ve)	
Sticky Toffee Pudding with Toffee Sauce	
Chocolate Brownie with Salted Caramel Ice Cream (GF)	
Christmas Pudding with Brandy Sauce (Ve)	
Cheese Board (Ve) (GFA)	
<b>Desserts Total</b>	

Total of 2 Course Meals		Total of 3 Course Meals	
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Page for groups of more than 10 ( Page \_\_\_ of \_\_\_ )

Name	Starter	Main	Dessert	Dietary Requirements
<i>Example Mary</i>	<i>Soup</i>	<i>Turkey</i>	<i>Cheese Board</i>	<i>Mustard Allergy</i>