



Cross Keys Hotel Christmas Menu 2012

Two courses £21.95

Three courses £26.95



Starters

Smoked and beetroot cured salmon, filled with chive and horseradish cream cheese served with red onion and water cress salad and home baked bread roll

Potted chicken liver pate served with red onion, blackberry and brandy compote and a side of crispy potato crisps

Pan fried scallops served with garden pea and white truffle puree, fresh peas, blackberries and onion and herb croutons
(£2.00 Supplement)

Fresh homemade honey roast butternut soup lightly spiced with everything that is Christmas served with home baked rustic bread

Mains

Rolled turkey Ballantine stuffed with pork, quince and date stuffing served with pigs in blankets and all the trimmings topped with red wine jus

Pan fried, oven roast and home smoked fillet of beef served with thinly sliced crispy onion ring, new potato wedges seasoned with smoked paprika, spring onions and a pot of rich red wine and balsamic jus (£3.00 supplement)

Butternut and camembert fondant baked to give you a soft middle oozing with camembert cheese served with roasted nut salad

Pan fried oven roasted Monkfish topped with tarragon hollandaise sauce served with roasted and crushed garlic jersey royal potatoes and ginger infused bok choy topped with micro cress

Desserts

Homemade chocolate brownie topped with Vanilla ice cream and salted coffee served with chocolate swirl

Sticky toffee pudding served with fresh berries and brandy sauce or pouring cream

Christmas pudding served in hot inebriated egg custard topped with vanilla ice cream

Three English cheeses served with grapes, celery, blueberry compote and water biscuits

(£2.00 supplement)

Cross Keys Hotel

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www.theoldcrosskeys.co.uk