



Festive Menu

Join us for our festive menu being served from
5th - 29th December upstairs in our function lounge

➤ **3 COURSE LUNCH OR DINNER** ◀

includes a glass of Prosecco on arrival

£32 per person

Minimum numbers of 10 apply

Menu not available Christmas Day (closed for food)

For availability and booking email info@crosskeyspeebles.com

Starters

CAJUN PRAWN COCKTAIL

Buttermilk coated King Prawns, Marie Rose sauce and cajun spice, served on red chicory leaves with fresh apple garnish

DUO OF PATE

Individual venison and duck liver pate, sourdough crostini, with onion chutney and green tomato chutney

SALMON GRAVALAX (GF available)

Served with homemade sourdough, a fennel, orange and almond salad and a honey mustard sauce

SOUP OF THE DAY (V, GF available)

Served with homemade sourdough

FIGS AND CHEESE (VE, GF)

Baked figs, vegan cream cheese, roasted almonds with an agave syrup dressing

Mains

VEGETABLE WELLINGTON (VE)

Served with caramelised rainbow carrots, asparagus, parsnip truffle mash and a cranberry and port jus

TURKEY OR CHERRY BOURBON GLAZED HAM (GF available)

Served with carrots, parsnips, creamy pancetta sprouts, roasties and homemade sausage stuffing wrapped in bacon

FISH PIE

Cod and trout pie, candied baby beets, roasted veg and a green tomato relish

FESTIVE PIZZA (GF available)

Fior Di Latte mozzarella base, ham, rocket, brie and cranberry sauce

Desserts

CARAMEL BROWNIE

Chocolate truffle mousse filled with soft caramel on a sticky brownie with a chocolate ganache

LEMON BERRIES CHEESECAKE (VE, GF)

Gluten free biscuit base, creamy lemon filling and a summer fruit compote

CLASSIC CHRISTMAS PUDDING

Served with brandy butter or cream