

THE CROSSROADS INN

To secure a booking a filled pre order and a £20pp deposit is required.

[illegible]

LUXURY CHRISTMAS DAY MENU

£90 per person | £45 per child under 12. A non-refundable deposit of £30 per person and a full pre order form is required to secure your booking.

Starters:

Chicken Liver Paté, served with cranberry compote, brown bread and butter. [GFA]

Bloody Mary Prawn Cocktail, served with bread and butter.

Duck Confit, served with pear, rocket, blackberry, orange, raspberry Vinaigrette. [GFA]

Stuffed Mushrooms with goats' cheese, walnut caramelised red onion and honey. [GFA] [V]

Mains:

Roast Turkey with sage and cranberry stuffing, roasted carrot, pigs in blankets and turkey gravy. [GFA]

Beef Fillet with honey roasted carrots, parsnips and a whiskey peppercorn sauce. [GFA]

Garlic and Herb Cauliflower Steak with honey roasted carrots, parsnips, vegetarian gravy. [V/Ve on request]

Halibut Fillet with dill, samphire velouté and red pesto. [GFA]

All of the above served with roast potatoes, seasonal vegetables and dauphinoise potatoes.

Desserts

Steamed Christmas Pudding, served with brandy sauce.

Cheese and Biscuits, served with chutney and grapes. [GFA]

After Eight Chocolate Tart, served with mint chocolate ice cream. [GFA]

Vanilla and Honeycomb Cheesecake, served with toffee sauce and vanilla ice cream.

Tea & Coffee

Allergen Info: With prior discussion we can cater for those with food allergies. GFA = option made with ingredients free from gluten/ wheat available on request. V = made with vegetarian ingredients. Ve = made with vegan ingredients OR vegan on request

