# THE CROSSROADS INN

To secure a booking a pre-order form and a non-refundable deposit of £10pp is required. Available from Wed 29th November through to Fri 22th December. Not available on Sundays.

January bookings available on request.

FESTIVE MENU BOOKING NAME:			DATE:					TIME:			
PHONE:			EMAIL:					DEPOSIT PAID:		NO. GUESTS:	
GUEST NAME:											
Starter	Soup										
	Crostini										
	Prawns										
	Mushrooms										
	Pâté										
Main	Turkey										
	Beef										
	Tartlet										
	Salmon										
	Festive Burger										
Dessert	Brandy Snap										
	Cheesecake										
	Lemon Tart										
	Xmas Pudding										
	Cheeseboard										
ALLERGIES / INTOLERANCES / DIETARY REQUESTS:											

### **FESTIVE MENU**

**Two Courses £21 | Three Courses £25.** Non-refundable deposit of £10 per person and a full pre order form is required to secure your booking. Full pre order form returned no later than 7 days prior to booking. Available from Monday 27th November – Friday 22nd December [Not Available on Sundays]. Bookings in January can be arranged by special request.

### **Starters**

Homemade spiced carrot and parsnip soup, bread and butter [GFA/ V/ Ve] Brie, prosciutto & cranberry crostini, with balsamic glaze Cajun prawn and roasted red pepper salad, bread and butter [GFA] Creamy garlic mushrooms over toasted crouton [V / Vegan option available / GFA] Farmhouse chicken & pork liver pâté, chutney & toast

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### **Mains**

Hand carved turkey crown, sage & cranberry stuffing, pig in blanket, turkey gravy [GFA]
Roast topside of British beef with meat gravy and Yorkshire pudding [GFA]
Warm asparagus, tomato & cream cheese puff pastry tartlet, topped with gruyere cheese shavings and with tomato and basil sauce [V / GFA]
[Vegan option on request]

All of the above dishes are served with roast potatoes and seasonal vegetables

Roasted salmon fillet wrapped in prosciutto with Caesar salad and spiced butternut squash croutons [GFA] Festive turkey, pork & chili burger topped with mozzarella and pig in blanket and served with seasoned fries

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#### **Desserts**

Brandy Snap Basket filled with strawberry ice cream, winter berry compote and dark chocolate [V] [Vegan on request] Honeycomb cheesecake with white chocolate and Hazelnut sauce [V / GFA] Sicilian lemon tart, chantily cream and crushed meringue [V] Yorkshire cheese & biscuits with chutney and grapes - £5 supplement [V / GFA] Steamed traditional Christmas pudding with brandy sauce [V] [Vegan on request]

# 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