

# CHRISTMAS MENU 2018

## STARTERS

- Home-made winter vegetable soup with croutons.
- Prawn and Salmon crispy salad with a guacamole dip.
- Chicken liver pate with onion marmalade and home-made croutons.
- Home-made vegetable parcels with pesto and rocket salad.

## MAINS

- Hand carved turkey crown served with pigs in blanket, roast potatoes, onion, sage and sultana stuffing and our delicious home-made red wine gravy.
- Roast beef with served with horseradish mash and a home-made Yorkshire pudding and our delicious home-made red wine gravy.
- Pan fried rainbow trout served with gnocchi, bacon and fennel in a white wine sauce.
- Puff pastry vegetable wellington with mushrooms, onions and chestnut served with new potatoes in a red wine sauce.

All served with caramelised chantenay carrots, Brussels sprouts, seasonal greens and parsnips.

## DESSERTS

- Christmas pudding with brandy sauce.\*
- Cheese board with a biscuit selection.
- Chocolate tart with Kahlua coffee-flavoured liqueur.\*
- Baileys cheesecake.\*

\* Home-made.

Two course £19.00

Three course £24.00

Available 26th November to the 6th January.

T&C's apply: deposit £5 per person. All meals must be pre-ordered a minimum of 7 days in advance.



Your Inn ..... **CROSS KEYS** ..... Our home  
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