

Christmas Fayre Menu *to start*

Home-made Creamy Broccoli and Stilton Soup

Served with tomato and herb croutons

Garlic and Horseradish Mushrooms

Served on a toasted muffin

Freshly Prepared Butternut

Squash and Spinach Risotto

Seared Scallops

*Served with black pudding and home
made onion marmalade*

main courses

Succulent Roast Turkey

*Served with home-made
chestnut stuffing, pigs in blankets
and cranberry sauce*

Home-made Beef Wellington

with wild mushroom sauce

Sticky Pork

*Served with caramelized apples and
whiskey sauce*

Smoked Salmon and Haddock Duo

*Served on a bed of wilted spinach
and butter sauce*

Brie and Cranberry Parcels

*All served with Christmas vegetables,
parsnips, roast and new potatoes*

desserts

Traditional Christmas Pudding

With a home-made brandy sauce

Port Poached Pears

Stuffed with Stilton and walnuts

Banoffee Pie

Served with Chantilly Cream

Cheese and biscuits

£24.50 per person

(Also available lunch times)

*To improve our service for you all Christ-
mas meals are required to be
pre-ordered with a £10 person
non-refundable deposit.*

*To help you please fill in the order form.
Please complete it and
return it to The Cross Keys with your deposit of
£10 pp no later than 2 weeks before your
party booking. You will need to keep a copy
for your records.*

*A PDF copy is available from our website
www.crosskeysbath.co.uk and can be
emailed to
info@crosskeysbath.co.uk.*

Alternatively you can post the form to us.

*If you have any queries or if we can be of
any assistance please do not hesitate to
pop in and ask for Clive or Sam.*