Christmas Menu

2 Courses £30.00 | 3 Courses £35.00

Starters

Cream of Wild Mushroom and Chestnut Soup (V)
Served with warm ciabatta bread and butter.
(VE and GF options available upon request).

Smoked Salmon and Crayfish Cocktail (GF)
In a Bloody Mary mayonnaise, finished with preserved lemon.

Korean Chicken & Ham Hock Terrine (GF)
Served with a chilli crunch and kimchi salad.

Mains

All served with seasonal vegetables for the table.

Traditional Norfolk Roast Turkey
Served with pigs in blankets, walnut stuffing, and sea salt roasted potatoes.
(GF option available upon request).

Butternut Squash and Sweet Potato Tarte Tatin (VE)
Served with mixed bean ragout, and truffle new potatoes.

Pulled Lamb Shepherd's Pie
Topped with creamy mash potato and finished with a rosemary crunch.

Beef Medallions (GF)
Served with peppercorn sauce, fries and a rocket salad.
(Supplement of £5 applies).

Desserts

Sticky Toffee Christmas Pudding (GF)
Served with brandy sauce.

Blood Orange Tart
Served with a spiced syrup and toasted almonds.

Chocolate Mousse
Served with mascarpone and granola.
(GF and VE option available upon request).

V: Vegetarian | VE: Vegan | GF: Gluten Free

Please note that a discretionary 10% service charge will be added onto your final bill. If you would like to remove this, please let a member of staff know and we will easily do so.

Although we are pleased to offer a variety of gluten free options on our menu the Cross Keys is not a gluten free restaurant and cannot absolutely ensure that cross contamination will never occur. We have processes in place to minimise that happening but cross-contamination could occur and so our restaurant is unable to guarantee that any item can be completely free of allergens. If you require further allergen information please ask a team member.