



CHRISTMAS

THE CROSS

STARTERS

Whole Baked Camembert, roasted garlic, festive chutney, crusty dipping bread

Crayfish Cocktail, crisp gem lettuce, lime alioli & crusty bread

Bacon, brie & cranberry croquettes with redcurrant coulis

Pan fried wild garlic and truffle mushrooms on granary toast

Sweet potato and ginger soup with croutons and granary bread



MAINS

Prime rump of beef, yorkshire pudding and beef dripping gravy

Slow roasted pork belly with crackling and apple cider gravy

Roast turkey crown, sausage stuffing and pigs in blankets

Oven baked seabass, samphire and seafood cream

Butternut squash and lentil wellington with vegetarian gravy

*All served with garlic and thyme roast potatoes,
seasonal market vegetables and sauteed sprouts*



DESSERTS

Traditional christmas pudding with brandy sauce and redcurrants

Spiced sticky toffee pudding with butterscotch sauce and vanilla ice cream

Millionaire chocolate tart with vanilla ice cream

Gingerbread cheesecake with pouring cream

The Cross cheeseboard - A selection of cheeses, biscuits,
festive chutney and grapes

TWO COURSES £30 | THREE COURSES £35