



The Cross Keys Christmas 2009 Menu

Homemade Soup of the Day served with French bread & butter

Homemade Chicken Liver Pate served with white & granary toast

*A Seafood Platter of Prawns, Crayfish, Smoked Salmon & Smoked Mackerel
served with marie-rose sauce & granary bread & butter*

Deep fried Breaded Mushrooms served with garlic mayonnaise

Tiger Prawns wrapped in Filo Pastry served with a sweet chilli dip

Devilled Whitebait sprinkled with paprika & served with homemade tartare sauce

Traditional Roast Norfolk Turkey
served with all the trimmings

A Trio of Lamb Chops
*slow roasted to your liking & served with a port,
rosemary & redcurrant gravy*

Roast Beef Chasseur *succulent beef served with a rich
red wine, mushroom & herb gravy*

Fillets of Lemon Sole
*rolled & stuffed with prawns & mushrooms,
oven baked with a hint of Cajun spices & white wine*

Mushroom & Stilton Stroganoff

Poached fillet of Salmon *with a crayfish & saffron cream sauce*

All served with a selection of seasonal vegetables

Christmas Pudding or a Choice of Dessert or Cheese & Biscuits

Coffee & Mints



***The price of this menu is £14.95 for two courses or £19.95 for three courses.
Booking is essential - there will be a £5.00 non-returnable deposit payable when making a booking***

Please contact us on 01487 813384 if you have any queries