



The Cross Keys Christmas 2011 Menu

Soup of the Day served with French bread & butter

Chefs' Chicken Liver Pate served with white & granary toast

Arbroath Smokies, a fresh herb provencal, topped with flaked smoked mackerel & a light cheese sauce, finished under a hot grill

Field Mushroom filled with diced onions, tomatoes & peppers, topped with a slice of mozzarella & fresh basil, served gently warmed

*Traditional Roast Norfolk Turkey
with all the trimmings*

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

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

*Pork with Cognac & Prunes ~
tenderloin of pork stuffed with brandy soaked prunes, wrapped in
bacon & served on a wild mushroom sauce*

Field Mushroom & Stilton Stroganoff

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 £16.95 for two courses or £20.95 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