



Christmas Day 2009 Menu

Homemade Chicken Liver Pate

served with warm granary & farmhouse toast

A Seafood Platter of Prawns, Crayfish, Smoked Salmon & Smoked Mackerel

served with marie-rose sauce & granary bread & butter

Homemade Tomato & Basil Soup

served with French bread & butter

Italian Mushrooms

*Field mushroom topped with mozzarella, Parma ham & fresh basil,
drizzled with olive oil & warmed under the grill*

Roast Norfolk Turkey

with pigs in blankets & sage & onion stuffing

Roast Pheasant

with a rich red wine & mushroom gravy

Poached Salmon Steak

with a crayfish & saffron cream sauce

Chicken Furnace

supreme of chicken with a leek & stilton cream sauce

All served with roast potatoes, new potatoes & fresh seasonal vegetables

Traditional Christmas Pudding

Baileys Cheesecake

Cross Keys Sundae

Coffee & Mints

***This menu is priced at £60 per adult & £30 per child under 12 & includes
a glass of wine with your meal***