



CHRISTMAS MENU

2 COURSES £35 PP | 3 COURSES £39.5 PP

including coffee and mince pie

Mulled wine £6 a glass

STARTERS

Roasted butternut squash soup, croutons & sage oil (V/Vegan)

Crispy fried squid, garlic aioli

Salt baked heritage beetroot, ricotta mousse, walnut and dill whip (N,V)

Ham hock and date terrine, winter piccalilli and melba toast

MAINS

Traditional roast turkey, pigs in blankets, chestnut stuffing, roast potatoes, seasonal veg, cranberry sauce, gravy (GF/N)

Vegetable wellington, chestnut stuffing, roast potatoes, seasonal veg, cranberry sauce, gravy (GF/N)

Cornish brill, roasted local new potatoes, winter greens, burnt lemon butter sauce (GF)

Winter vegetables tagine, apricot and tabbouleh (V/Vegan)

Steak & kidney pie, creamed mash & seasonal veg

DESSERTS

Rich sticky toffee pudding with vanilla custard

Limoncello pannacotta with mixed peel sorbet and bitter chocolate crisp (GF)

Traditional Christmas pudding with rich brandy butter (N,GF)

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Best of the West cheeseboard, mix of local cheddar, soft and blue cheeses, quince,

pickled walnuts, crackers and ale butter (N) (£5 per board supplement)

[Paired perfectly with Port or Pedro Ximenez £6]

WIFI: Cross Keys Pub Password:HM4ckp59

Pre-booking Essential. Non-refundable deposit £10pp. Available from 28th Nov - 23rd Dec 2022. All our food is prepared in a kitchen where cross contamination may occur. Full allergen information is available upon request. Please speak to staff when placing your order. A 10% optional service charge will be added to your bill. Thank you.

To book a table call **01935 508130** or email: info@thecrosskeyssherborne.com