



THE CROSS KEYS INN

CHRISTMAS MENU

All our dishes are freshly prepared.

Booking and pre-ordering is essential along with a £10 non-refundable deposit per person.

Please could we receive both 7 days before the event.

Any cancellations within 24 hours of your booking will need to be paid in full.

STARTERS

Tomato and Basil Soup with tomato and shallot tartare, basil oil, baby loaf and butter (veoa)

Ham Hock, Tarragon and Caper Terrine with celeriac remoulade, piccalilli and stout bread

"Tzar" Cut Smoked Salmon with beetroot terrine, pickled cucumber, sour cream and keta and caviar dressing

Goats Cheese and Apple "Trifle" with tomato and cucumber salsa, lemon dressing and black pepper crisp breads (voa)

MAIN COURSES

Local Sliced Roast Turkey

with cranberry and orange stuffing, a pig in a blanket and a rich stock infused gravy

Braised Beef Brisket

in a wild mushroom and brandy Café Au Lait Sauce

Vegan Nut Loaf

with red wine and sage sauce (ve)

** All served with roasted garlic and herb potatoes and seasonal vegetables**

Pan Seared Salmon

with a herby potato cake and an orange and vermouth sauce

DESSERTS

Christmas Pudding with homemade brandy sauce (v)

Traditional Sherry and Crème Légère Trifle with pistachio and pomegranate

Chocolate Pave with mulled wine pears, citrus meringue and pear jam (v)

Toasted Almond Panna Cotta with winter berries, warm honeys madeleine, homemade honeycomb and honey ice cream.

2 COURSES - £32

3 COURSES - £40

All Christmas bookings include our premium table dressing.

With advance notice we can cater for special dietary requirements and allergens.

Please let us know about these on pre-ordering.

Our chefs will advise you of the ingredients and make changes to ensure you enjoy your meal.

Any donations made for our staff in addition to the bill should be decided by the customer on their level of service.

enquiries@crosskeysinn.info | 01963240473

The Cross Keys Inn, Lydford on Fosse, Somerset, TA11 7HA

Available from 16th November until 23rd December



THE CROSS KEYS INN

CHRISTMAS MENU ALLERGENS

All our dishes are freshly prepared.

Booking and pre-ordering is essential along with a £10 non-refundable deposit per person.

Please could we receive both 7 days before the event.

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STARTERS

Tomato and Basil Soup with tomato and shallot tartare, basil oil, baby loaf and butter (veoa)

DFOA/GFOA

Ham Hock, Tarragon and Caper Terrine with celeriac remoulade, piccalilli and stout bread

DF/GFOA

"Tzar" Cut Smoked Salmon with beetroot terrine, pickled cucumber, sour cream and keta and caviar dressing

DFOA/GF

Goats Cheese and Apple "Trifle" with tomato and cucumber salsa, lemon dressing and black pepper crisp breads (voa)

GFOA

MAIN COURSES

Local Sliced Roast Turkey

with cranberry and orange stuffing, a pig in a blanket and a rich stock infused gravy

DF/GFOA

Braised Beef Brisket

in a wild mushroom and brandy Café Au Lait Sauce

DFOA/GF

Vegan Nut Loaf

with red wine and sage sauce (ve)

DF/GF

* All served with roasted garlic and herb potatoes and seasonal vegetables*

Pan Seared Salmon

with a herby potato cake and an orange and vermouth sauce

GF/DFOA

DESSERTS

Christmas Pudding with homemade brandy sauce (v)

Traditional Sherry and Crème Légère Trifle with pistachio and pomegranate

Chocolate Pave with mulled wine pears, citrus meringue and pear jam (v)

GF

Toasted Almond Panna Cotta with winter berries, warm honeys madeleine, homemade honeycomb and honey ice cream.

2 COURSES - £32

3 COURSES - £40

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