



SAMPLE GUEST MENU

CROSS LANE HOUSE

APPETISERS

Coriander & Chilli Calamari	£6.50
served with a lime mayonnaise	
Burrata Mozzarella	£7.25
served with a heritage tomato & basil salad	
Garlic Mushroom & Creamed Spinach Tart (ve)	£6.00
served with a dressed rocket salad and balsamic glaze	
Homemade Soup (ve) (ngci)	£5.95

TO FINISH

Zesty Lemon & Raspberry Tart	£6.25
served with a JUDES Raspberry Sorbet & Pistachios	
Dark Chocolate Mousse Cup (ve) (ngci)	£6.25
served with a JUDES Vegan Vanilla Ice Cream	
Homegrown Rhubarb Crumble	£6.25
served with homemade Vanilla custard (available as vegan & gluten free)	
West Country Cheeseboard for Two (v)	£15.00
Enjoy a selection of three West Country cheeses, homemade chutneys, quality crackers and an assortment of fruit	

THE MAIN EVENT

Roasted Tomato & Basil Risotto (v) (ngci)	£14.75
topped with grilled Aubergine & Wild Rocket (available as vegan)	
Spring Tarragon Chicken in Secret Orchard Cider	£15.95
served on a bed of creamy mashed potato, with Smoked Bacon Lardons	
Grilled Harissa Somerset Lamb Chops	£16.95
served with Summer Roasted Vegetables, Crumbled Feta, Giant Couscous and a Harissa Yoghurt (available as Gluten Free)	
Oven Baked Fillet of Salmon (ngci)	£16.25
glazed in Orange & Pomegranate, served with Roasted Hasselback Potatoes & Green Beans	

DIETARIES

No problem! Most of our main dishes can be altered to accommodate for any dietaries, however we can not guarantee a trace free environment – so please do speak with a member of the team should you have any questions!

v = vegetarian | ve = vegan | ngci = no gluten containing ingredients