



CHRISTMAS EVE AT CROSS LANE HOUSE

APPETISERS

Pan Seared Devon Scallops (gf)

served with a cauliflower & apple puree, cauliflower florets & pickled apple

Guinea Fowl & Baby Leek Terrine (gf)

served with pickled red cabbage & orange salad

Beetroot & Goats Cheese Salad

served with a horseradish dressing

Curried Chicken Scotch Egg (gf)

served with mango mayonnaise & a coriander salad

THE MAIN EVENT

Roasted Hake Fillet a la Provençale (gf)

served with hasselback potatoes & homemade ratatouille

Pan Seared Duck Breast (gf)

served with confit duck leg, pomme puree, seasonal garden greens & a red wine & plum jus

Homegrown Winter Squash Risotto (v) (gf)

served with Jerusalem artichoke crisps
(vegan option available)

Slow Roasted Belly of Pork (gf)

served with apple puree, dauphinoise potatoes, seasonal garden greens & a Secret Orchard cider jus

THE GRAND FINALE

Passionfruit & Mascapone Cheesecake

served with a mango sorbet

Winter Eton Mess (gf)

served with a raspberry sorbet

Chocolate & Orange Tart (ve) (gf)

served with a coconut cointreau cream

Sticky Toffee Pudding

served with a butterscotch sauce & vanilla ice cream