



DECEMBER AT CROSS LANE HOUSE



APPETISERS

Pan Seared Devon Scallops (ngci)	£8.00
served with a Sweet Potato Puree, Smoked Bacon Lardons & Charred Brussel Sprouts	
Homemade Duck & Orange Pate	£7.50
served with homemade melba toast & a spiced cranberry chutney	
Caramelised Red Onion & Goats Cheese Crostini (v)	£7.00
served with a dressed rocket salad and balsamic glaze (available as gluten free)	
Maple Roasted Parsnip Soup (ve) (ngci)	£6.25

TO FINISH

Cross Lane House Christmas Pudding (ngci) (ve)	£6.50
served with a brandy anglaise	
White Chocolate Creme Brûlée	£6.50
served with a homemade dried cranberry & orange shortbread (available as gluten free)	
Salted Caramel Tart	£6.50
served with JUDES honeycomb ice cream & candied pecans	
Clementine Soufflé	£6.50
served with hot chocolate & cardamon sauce	



THE MAIN EVENT

Portobello Mushroom & Chestnut Filo Parcel (ve)	£15.25
served on a bed of mashed potato, with sautéed winter greens & a black garlic velouté.	
Winter Squash & Sweet Potato Risotto (v) (ngci)	£14.50
topped with Jerusalem artichoke crisps (available as vegan)	
Little Oak Farm Slow Roasted Pork Belly (ngci)	£17.50
served on a bed of crushed new potatoes, with an apple puree, winter vegetables & a Secret Orchard Cider Jus	
Fillet of Somerset Steak (ngci)	£26.00
served cooked to your liking, with triple cooked rosemary and parmesan chips and a dressed leafy salad	
+ Homemade Peppercorn Sauce (+£1.50)	
+ Bath Blue Cheese Sauce (+£2.00)	
Pan Fried Fillet of Sea Bass (ngci)	£16.25
served with a lightly curried Clam velouté, roasted new potatoes & winter greens	



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

