

CHRISTMAS EVE AT
CROSS LANE
HOUSE



To Start

Pan Seared Devon Scallops (gf)
served with a Sweet Potato Puree, Smoked Bacon Lardons & Charred Brussel Sprouts

Duck & Orange Pate
served with Homemade Melba Toast & a Spiced Cranberry Chutney
(available as gluten free option)

Caramelised Red Onion & Goats Cheese Crostini (v)
served with a Rocket Salad & Balsamic Glaze
(available as gluten free option)

Curried Chicken Scotch Egg
served with mango mayonnaise & a coriander salad

To Follow

Roasted Hake Fillet a la Provençale (gf)
served with hasselback potatoes & homemade ratatouille

Confit Duck Legs (gf)
served with Pomme Puree, seasonal 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 Greens
& a Secret Orchard cider jus

To Finish

White Chocolate Creme Brûlée
served with a Vanilla & Cranberry Shortbread
(available as gluten free option)

Chocolate & Orange Tart (ve) (gf)
served with a Coconut Cointreau Cream

Sticky Toffee Pudding
served with a Butterscotch Sauce & Vanilla Ice Cream

Room for more?

Why not end your night with a Cross Lane House Cheeseboard for Two for an additional £13.50.

2-Courses £29pp | 3-Courses £35pp