

CHRISTMAS DAY AT
CROSS LANE
HOUSE



To Start

Beetroot cured Salmon (gf)
served with a Beetroot Salad & Lime Mayonnaise

Pork & Apricot Terrine (gf)
served with a Sloe Gin Marmalade & a Dressed Rocket Salad

Gruyere & Spinach Soufflé
served with an Apple & Caramelised Walnut Salad

Celeriac Velouté (ve) (gf)
served with Maple Roasted Parsnip Crisps

To Follow

Two-Bird Ballotine (gf)
a Pork, Chestnut & Cranberry stuffing, wrapped in Duck Breast and Turkey Breast

Beef Fillet (gf)
served with Sautéed Onions

all served with Little Oak Farm Pigs in Blankets, Roast Potatoes, Maple Roasted Parsnips &
Carrots, Braised Red Cabbage, Sautéed Sprouts & a rich Red Wine Jus

Winter Vegetable Wellington (ve)
served with Roast Potatoes, Maple Roasted Parsnips & Carrots, Braised Red Cabbage,
Sautéed Sprouts & a rich Red Wine Jus

To Finish

Christmas Pudding (ve) (gf)
served with a Brandy Anglaise

Salted Caramel Tart (gf)
served with Candied Pistachios & JUDES Honeycomb Ice Cream

Chocolate Roulade
served with a White Chocolate Cream & Winter Berries

Clementine Cheesecake
served with an Orange Salsa & JUDES Vanilla Ice Cream

3-Courses: £80pp