

# THE CROSS KEYS

## CHRISTMAS MENU

Available from 1st - 24th December

THREE COURSES £27.95

### STARTERS

Roast pumpkin and sage soup (vegan) **V**  
(without bread) **GF**

Duck liver parfait with house cured duck ham ciabatta toast  
(without bread) **GF**

Charred smoked mackerel, pea purée, vanilla pickled fennel **GF**

Mulled wine poached pears, walnut and Yorkshire blue cheese tartlet **V**

Ham hock and confit chicken terrine, plum and damson chutney **GF**

### MAINS

Roast turkey breast wrapped in streaky bacon, chestnut and apricot stuffing,  
seasonal vegetables, rosemary roast potatoes, pigs in blankets **N**  
(without stuffing) **GF**

Roast pork loin, chestnut and apricot stuffing, seasonal vegetables,  
rosemary roast potatoes, pigs in blankets  
(without stuffing) **GF**

Pan fried stone bass, Jerusalem artichoke purée, kale, pickled cauliflower **GF**

Pan roast venison haunch steak, celeriac purée, parsnip,  
wild mushroom red wine sauce **GF**

Roasted cauliflower and pink pepper corn filo rolls, braised chicory,  
leek and cheddar sauce **V**

Butternut squash and sage nut roast, seasonal vegetables,  
rosemary roast potatoes (vegan) **N V GF**

### DESSERTS

Traditional Christmas pudding with rum sauce **V**

Sticky toffee pudding, toffee sauce, vanilla ice cream **V**

Blood orange and cinnamon posset, ginger crumb **V**

Chocolate pot, cherry compote, white chocolate and poppy seed snap **V GF**

Selection of Yorkshire cheeses, biscuits, fig and apple chutney **V**

Mulled wine poached pears, raspberry and sorrel sorbet (vegan) **V GF**

**V** vegetarian dishes **GF** no gluten containing ingredients **N** tree nut containing ingredients

Please let us know any specific dietary requirements you may have as some dishes can be modified to meet your requirements. Allergen information available upon request.