

Christmas Menu

THE CROSS KEYS HOTEL

\$100 Per Person

Entrée

Roasted Beetroot Soup

Served with crème Fraiche and chive oil

24-hour Sous Vide Pork Belly

With French Lentils, pomegranate & apple cidery reduction

Tropical Prawn Cocktail

With mango and pineapple salsa, fresh herbs, and cocktail sauce

Main

Traditional Christmas Roast

Cranberry stuffed turkey breast and pork tenderloin wrapped in leg ham, served with Dutch carrots, broccolini, duck fat roasted potato with port wine jus

Atlantic Salmon Fillet

With parmesan cauliflower puree, caramelized fennel, tangy parsley and red kidney bean salad

Herb Crusted Lamb Rump

On a bed of minted pea puree, with pickled baby beets, potato gratin and rosemary jus

Dessert

Traditional Plum Pudding

Served with Brandy custard and Vanilla ice cream

Eton Mess

Broken meringue Layered with marinated strawberry and poached rhubarb served with double cream

Berry Trifle

With summer berries, orange pound cake, and lemon custard cream

Vegetarian option

(Early notification required upon booking)

Vegetarian 3-courses only, NO alterations;

Roasted Beetroot Soup

Served with crème fraiche and chive oil

Tri Fungi Agnolotti

tossed in sage butter, served with butternut pumpkin puree, grilled vegetables, white truffle oil, pecorino romano

Mango and Coconut Panna Cotta

Served with tropical fruits, coconut chips & matcha ice cream

Kids Menu (Under 12) \$35

Main

Christmas Roast

Served with chips or vegetables

Chicken Parmigiana

Served with chips

Dessert

- Christmas Pudding
- Ice Cream Cone
- Frog in a Pond

Under 4 (Free)

Main

Chicken Nuggets

Served with chips

Spaghetti Bolognese

Dessert

- Frog in a pond
- Ice Cream Cone

