

The Cross House

Doynton



Christmas Party Menu 2021

Our Christmas Menu will be served from Tuesday 30th November until Friday 24th December.

This Menu is a Pre-Order menu for parties over 8 guests, a main a la carte menu will be available for all other parties. This menu is available Tuesday to Saturday.

Pre orders are required at least 7 Days before your booking. Please email your order to info@crosshousedoynton.com. A £10 non-refundable deposit per person is required for tables over 8 people.

Starters:

Cured Chalk Stream Trout, Whipped Cream Cheese, Pickled Cucumber (GF)
Leek and Potato Soup, Truffle Oil, Focaccia (GFA) (V)
Chicken and Leek Terrine, Pickled Walnuts, Green Sauce (GFA)
Warm Poached Figs, Toasted Pine Nuts, Watercress, Blue Cheese Dressing (V) (GF) (VA)
Slow Cooked Beef Shin Bon Bons, Celeriac Puree, Parmesan

Mains:

Roast Turkey Parcels, Fondant Potato, Seasonal Greens, Cranberry Compote, Red Wine Gravy (GF)
Roast Butternut Squash and Chestnut Wellington, Roast Root Vegetables, Kale, Veggie Gravy (VG)
Slow Cooked Beef Feather Blade. Truffle Mash, Roast Carrots, Bourguignon Sauce (GF)
Pan Fried Hake Fillet, Curried Mussel Chowder (GF)

Desserts:

Christmas Pudding, Brandy Cream
Sticky Toffee Pudding, Clotted Cream Ice Cream, Toffee Sauce
Somerset Cheese and Biscuits, Quince Jelly, Crackers (£2 sup)
Dark Chocolate Tart, Candid Orange, Chantilly Cream
Mulled Wine Poached Pear, Ginger Crumb, Blackcurrant Sorbet (VA)

2 Course £27 3 Course £33

A discretionary 10% service charge will be added to all bills

www.crosshousedoynton.com Tel (01179) 374849

(GF) Gluten Free- (GFA)- Gluten Free Available please ask a member of staff (VA) Vegan Available – Please advise on any allergies when booking.

