



Festive Menu 2025

Our Christmas Menu will be served from Tuesday 2nd December until Saturday 30th December. This Menu is a Pre-Order menu for parties over 8 guests. 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 is required for tables over 8 people.

Small Plates

Homemade Focaccia, Marinated Olives, Oil, Balsamic (V)(GFA)
Butternut Squash, Rosemary & Parmesan Soup, Handmade Focaccia (GFA, V)
Pressed Ham Hock, Mulled Wine Poached Pear, Chicory & Blue Cheese Salad, Mulled Wine Reduction (GF)
Welsh Rarebit Croquettes, Wild Mushrooms, Poached Egg, Pickled Shallots (V)
Smoked Salmon Tartare, Apple, Gerkin & Dill Dressing, Focaccia Croutons (GFA)
Chicken Liver Parfait, Apple & Cranberry Chutney, Toast (GFA)

Main Plates

Twice Baked Westcombe Cheddar Souffle, Creamed Leeks, Tenderstem Broccoli, Sautéed Potatoes (V)
Grilled Fillet of Seabream, Lemon & Herb Crushed New Potatoes, Kale, Warm Tartare Sauce (GF)
Turkey Ballotine, Fondant Potato, Brussel Sprouts, Baby Carrots, Cranberry Compote, Red Wine Sauce (GF)
Braised Lamb Shank, Roasted Garlic & Parmesan Mash, Red Cabbage, Salsa Verde (GF) (£5 Supplement)
Confit Pork Belly, Savoy Cabbage, Dauphinoise Potato, Black Pudding Croquette, Red Wine Sauce (GFA)
Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA)
The Cross House Beef Burger, Smoked Cheddar, Tomatoes, Pickles, Burger Sauce, Slaw, French Fries (GFA)
10oz Aged Rump Steak, Chunky Chips, Field Mushroom, Roast Tomato (GFA) (£6 Supplement)
Add either Peppercorn or Harrogate Blue Cheese Sauce £3

Puddings

Vanilla Pannacotta, Clementine Mimosa Jelly, Dark Chocolate & Pomegranate (GFA)
White Chocolate & Cranberry Tart, White Chocolate Macadamia Crumb, Vanilla Chantilly
Christmas Sticky Toffee Pudding, Brandy Butterscotch Sauce, Vanilla Ice Cream
"Selection of Mini Puddings": Chocolate Orange Posset, Baileys Crème Brulée, Mini Mince Pie,
Peppermint Marshmallow Kisses, Cassis Pate De Fruit (GFA)
Affogato (Espresso Coffee with Scoop of Vanilla Ice Cream, Biscotti)(GFA)

Artisan British Cheese Board, Quince, Crackers (Bath Soft, Harrogate Blue, Godminster Cheddar) (GFA) (Supplement £3)

2 Courses £34 3 Courses £40



Please Advise on any allergies you have. An optional 10% will be added to every bill. If you would not like to pay this, please let a member of staff know. We offer complementary still and sparkling filtered water.



Festive Menu Order Form:

Name:				
Date:				
Time:				
Total Deposit:				
Name:	Starter:	Mains:	Pudding	Dietary Req



Name:

Date:

Time:

How many

2 Courses:

Starters	Mains	Puddings
oup:	Souffle:	Pannacotta:
am Hock:	Seabream:	White Choc Tart:
noked Salmon:	Turkey:	Sticky Toffee:
icken Parfait:	Lamb Shank:	Mini Puddings:
rebit Croquettes:	Pork Belly:	Cheese:
	Sweet Potato Burger:	Affagato:
	Beef Burger:	
	Rump Steak:	

3 Courses: