

The Cross House

Doynton

Christmas Party Menu 2019

Our Christmas Menu will be served from Monday 2nd December until Tuesday 24th December. This Menu is a Pre-Order menu and is available Monday 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 10 people.

Starters:

Home Cured Trout, Dill Mayo, Watercress and Radish Salad (GF)

White Onion and Thyme Soup, Crushed Hazelnut, Truffle oil (GFA) (V)

Chicken Liver Parfait, Spiced Apple Chutney, Toasted Sourdough (GFA)

Roast Fig, Blue Cheese, Pickled Walnut, Rocket Salad (V) (GF)

Ham Hock Ballotine, Piccalilli, Candied Walnuts, Red Wine Reduction. (GFA)

Mains:

Roast Turkey Parcels, Fondant Potato, Shallot Puree, Seasonal Greens, Cranberry, Red Wine Jus (GF)

Roasted Chestnut and Squash Pithivier, Spinach Puree, Roast Beetroot (V)

Slow Cooked Beef Feather Blade. Truffle Mash, Kale, Glazed Carrots (GF)

Pan Fried Bass Fillet, Crushed New Potato, Mussels, Bouillabaisse (GF)

Desserts:

Christmas Pudding, Brandy Cream

Sticky Toffee Pudding, Clotted Cream Ice Cream, Toffee Sauce

British Cheese and Biscuits, Homemade Chutney (£2 sup)

Chocolate and Orange Cheesecake, Orange Sorbet

Red Wine Poached Pear, Ginger Crumb, Stem Ginger Ice Cream (GF)

2 Course £24 3 Course £29

www.crosshousedoynton.com Tel (01179) 374849

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