



Christmas Day Menu

2026

SET MENU | £95.25 PP

The Cross Keys, 32 High Street,
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STARTERS

Baron Bigod, Sparkling Pollyanna & White Truffle Veloute | Pea Shoots [ngcia]

Beetroot & Gin Cured Salmon Tartare | Pickled Radish | Gravadlax Dressing | Rye Croutons [ngcia]

Caramelised Onion Tarte Tatin | Watercress & Apple Salad | Thyme & Crispy Onion Crumb [vg]

Cured Beef Carpaccio | Peppercorn Vinaigrette | Parmesan Tuilles | Dressed Rocket | Pickled & Crispy Shallots [ngci]

MAINS

Slow Roasted Orange Infused Turkey Crown | Maple Glazed Root Vegetables | Goose Fat Roast Potatoes | Crispy Pancetta Sprouts | Pigs In Blankets | Gravy [ngcia]

Mushroom, Chestnut & Spinach Wellington | Maple Glazed Root Vegetables | Golden Roasted Potatoes | Sautéed Sprouts | Red Wine Jus [vg]

Garlic & Thyme Marinated Beef Fillet | Roast Potatoes | Carrots & Parsnips | Sautéed Brussel Sprouts | Braised Red Cabbage | Gravy [ngci]

Whole Lemon Sole | Brown Shrimp Butter | Crispy Fried Capers | Hasselback Potatoes | Samphire [ngci]

DESSERTS

Dark Chocolate & Salted Caramel Ganache Torte | White Chocolate Mousse | Hazelnut Praline [ngci] [vga]

Classic Christmas Pudding | Orange Peel, Cranberry & Almond Praline | Brandy Anglaise [ngcia] [vga]

Spiced Treacle Tart | Candied Pecans | Mince Pie Ice Cream

British Artisan Cheeseboard | Crackers | Quince Jelly | Apple | Grapes

TEA, COFFEE & CHOCOLATE TRUFFLES TO FINISH

Please inform our team of all dietary requirements prior to your reservation. [ngc]- non-gluten containing, [ngca]- non- gluten containing available, [v]- vegetarian, [vg]- vegan. A discretionary 10% service charge will be added to all tables, this is paid directly to our staff to say thank you for their service.

