



Festive Menu 2024

Our Christmas Menu will be served from Tuesday 3rd December until Saturday 28th 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.

Drinks

Festive Guest Ale	£4.8
Mulled Wine/Cider	£5
"Twinkle" – Vodka, St Germain, English Sparkling, Lemon Peel	£10
Virgin Bramble	£8
Festive Negroni	£9
Pedro Ximenez Manhattan	£9

Small Plates

Butternut Squash, Chilli & Coconut Soup, Handmade Focaccia (GFA, V, VG)
Pressed Ham Hock, Mulled Wine Poached Pear, Chicory Salad (GF)
Parmesan, Truffle & Black Pepper Bon Bon, Garlic & Shallot Puree (V)
Smoked Salmon Tartare, Soft Boiled Quail Egg, Pickles, Toasted Focaccia (GFA)
Duck Liver Parfait, Cranberry & Port Compote, Toast (GFA)

Main Plates

Twice Baked Westcomb 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 & Bacon, Dauphinoise Potato, Black Pudding Croquette, Calvados 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 Sirloin Steak, Chunky Chips, Field Mushroom, Roast Tomato (GFA) (£8 Supplement)
Add either Peppercorn or Harrogate Blue Cheese Sauce £3

Puddings

Cranberry, Chocolate & Orange Pavlova (GFA)
Vanilla & Maple Cheesecake, Spiced Crumb, Salted Caramel, Candid Pecans
Christmas Sticky Toffee Pudding, Brandy Toffee Sauce, Vanilla Ice Cream
Selection of Mini Puddings: Baileys Crème Brulé, Chocolate Mousse Tart, Peppermint Meringue Kisses,
Rum & Raisin Fudge, Spiced Cassis Pate De Fruit (GFA)

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

2 Courses £32 3 Courses £38

Dessert Wines

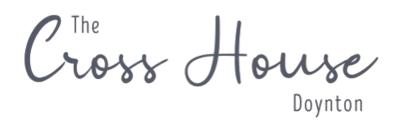
Chateau Monteils / Sauternes - 2009 – France
Royal Tokaji- Late Harvest - 2017 - Hungary

Selection of Tea, Coffee & Hot Chocolate
Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor)

£2.5
£6.5

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:								
Fime:								
Total Deposit:	:							
Name:	Starter:	Mains:	Pudding	Dietary Req				
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Name:

Date:

Time:

How many

2 Courses:

Starters	Mains	Puddings
Soup:	Souffle:	Pavlova:
Ham Hock:	Seabream:	Cheesecake:
Smoked Salmon:	Turkey:	Stick Toffee:
Duck Parfait:	Lamb Shank:	Mini Puddings:
Parmesan Bon Bon:	Pork Belly:	Cheese:
	Sweet Potato Burger:	
	Beef Burger:	
	Sirloin:	

3 Courses: