

# THE CROSS SCYTHES CHRISTMAS MENU

**TWO COURSES - £25.95 | THREE COURSES - £32.95**

*+£5.95 to add a welcome glass of Gutturio DOC Frizzante 2024, Il Poggiarello*

## STARTER

### SPICED PARSNIP SOUP

Croutons, toasted chestnut, crème fraîche, and truffle oil,  
served with sliced bread & salted butter (Veo)(Gf)

### PRAWN & CRAYFISH COCKTAIL

Gem lettuce, cucumber, avocado, paprika, lemon & Marie rose sauce,  
served with sliced bread & butter (Gfo)

### FRIED BRIE

Served with cranberries, tomato & lime relish, and mixed leaf salad (V)

### BRUSSELS PÂTÉ

Apple & fig chutney, toasted bread, and mixed leaf salad (Gf)

## MAIN

### THE CROSS SCYTHES CHRISTMAS DINNER

Roasted turkey, pigs in blankets, roast potatoes, stuffing, maple roasted carrots & parsnips,  
sprouts, braised red cabbage, and a red wine gravy (Veo)(Gfo)

### CUMIN BUTTERNUT SQUASH & LENTIL WELLINGTON

Creamy pomme purée, maple carrot, kale, mushroom, and red wine jus (Veo)

### SHORT RIB OF BEEF

16-hour braised short rib with maple bourbon glaze, kale, crispy onions,  
pomme purée and veal jus (Gfo)

### MAPLE & CRANBERRY GLAZED SALMON

Dill herb crushed potatoes, spinach, tenderstem, and parsley sauce (Gf)

## DESSERT

### TRADITIONAL CHRISTMAS PUDDING

Brandy custard and a brandy snap (Veo)(Gfo)

### CINNAMON CRÈME BRÛLÉE

Gingerbread and blood orange sorbet (V)(Gfo)

### SALTED CARAMEL & CHOCOLATE TART

Maple chantilly cream and chocolate soil (V)

### BANOFFEE BREAD & BUTTER PUDDING

Served with crème anglaise and vanilla ice cream (V)(Gfo)

### THE CROSS SCYTHES CHEESE BOARD +£5

A selection of four cheeses, crackers, grapes, fig chutney, figs,  
candied walnuts, and salted butter (V)(Gfo)

**+£4.95 to add a 50ml glass of Taylor's L.B.V Port**