



CHRISTMAS MENU

**ANYONE WANTING TO EAT FROM THIS MENU MUST USE OUR PRE ORDER FORM
PLEASE HAND IT IN TO THE RESTAURANT ALONG WITH A £10PP DEPOSIT PRIOR TO THE
1ST DECEMBER 2024**

2 courses £29.00 or 3 courses £35.00 1st December 2024 – 24th December 2024

A Deposit of £10.00 per head required (Non-Refundable)

Starters

Chunky winter vegetable soup with rustic bread (vgo) (v) (gfo)

Chicken liver pate with garlic crostini

Brie wedges with pomegranate & cranberry sauce (v)

Prawn & crevette cocktail with marie rose sauce and buttered brown bread (gfo)

Baked feta with sesame, honey & oregano and warmed pitta bread (v) (gfo)

Mains

Crown of turkey with sage & onion stuffing, pigs in blankets, goose fat roast potatoes, honey glazed carrots & parsnips, brussel sprouts with bacon lardons and mulled red cabbage (gfo)

Classic beef bourguignon – braised ribeye beef, button mushrooms carrots, onions & bacon lardons – served with truffle mashed potato (gf)

Creamy Portuguese cod topped with crispy onions & potatoes served with sourdough

Poached Halibut with hollandaise bisque served with sauté potatoes, red onion & savoy cabbage (gf)

Wild mushroom & spinach tagliatelle (v)(vg)(gfo)

Desserts

Classic Christmas pudding with brandy cream

Chocolate orange cheesecake with popping candy & vanilla ice cream

Profiteroles with warm salted caramel sauce (gf)

Apple oaty crumble with custard or cinnamon cream (gf) (v) (vgo)

Selection of local cheeses with biscuits, red onion chutney and grapes (£3 Supplement)

We use a large number of ingredients in our kitchen so please inform us of any food allergies with your pre order (most menu items can be adapted for gluten free)

The Management & Staff at the Third Crossing would like to wish all our customers new and old a very Happy Christmas and a prosperous new year