



CHRISTMAS
£35 PER HEAD
NOVEMBER 26TH – DECEMBER 26TH

Starters

Jerusalem artichoke soup, confit duck and truffle
Smoked ham hock, confit chicken terrine, pickled apple and brioche
Cured salmon, crispy mussels, wasabi and yoghurt

Mains

Seared guinea fowl, pork belly, creamed cabbage, carrot and jus
Roasted hake, anchovies, chick peas, broccoli and shallot
Wild mushroom risotto, truffled goat's cheese and black garlic
turkey

Desserts


Sticky toffee pudding, butterscotch sauce and Christmas pudding ice cream
Chocolate fondant and caramel ice cream
Apple tarte Tatin and cinnamon ice cream


Tea or coffee and a gingerbread man

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.

www.thecrosskeyschelsea.co.uk

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