

Festive Menu

Celebrate your festive event at The Cross Keys Great Missenden.

£25 for 2 Courses
£32.50 for 3 Courses

Roasted Butternut Squash Soup

Sour Dough Croutons (VE/GF)

Chicken Liver Pate

Caramelised Onion Chutney, Melba Toast & Salted Butter (GFA)

Prosciutto Crudo & Fresh Melon

(DF/GF)

Classic Prawn Cocktail

Marie Rose Sauce, Lettuce, Wholegrain Farm Loaf & Salted Butter (GFA)

All Served with Fresh Seasonal Veg of the Day.

Rolled & Stuffed Owtons Farm Turkey

Garlic & Rosemary Roast Potatoes, Pigs in Blankets, Yorkshire Pudding & Rich Gravy (GFA)

Slow Cooked Lamb Shank

Mash Potatoes, Honey Roasted Carrots & Rich Gravy (GFA)

Baked Salmon Fillet

Parsley Butter Baby Potatoes, Samphire, Caper Butter & Herb Oil (GFA)

Mushroom Wellington (VG)

Garlic & Rosemary Roast Potatoes, Yorkshire Pudding & Rich Gravy (GF/VEA)

Traditional Christmas Pudding

Warm Brandy Custard (GFA/VEA)

Gingerbread Crème Brûlée

Madagascan Vanilla Cheesecake

Winter Berry Coulis

Vegan Chocolate & Truffle Torte

Toasted Almonds, Raspberry Sorbet & Chocolate Sauce

The Festive Menu is available throughout December, excluding Christmas day, Boxing Day and New Years Eve. Not all items are available on the children's menu. A deposit of £10 per person is required at the time of booking. Confirmation of numbers and pre-orders for all persons is required at least 7 days prior to your function, at which point the deposit becomes non-refundable. We will charge for the number confirmed or the number attending, whichever is greater.

GF/A - Gluten Free/Available DF/A - Dairy Free/Available. If you have a food allergy, please speak to our duty manager for assistance. Dishes with poultry and fish may contain bones. Wheat and nuts are in daily use in our kitchens. Weights are approximate and taken before cooking.

A discretionary 10% service charge is added to the bill for our teams hard work.