

# Christmas Day Menu

2024



SET MENU | £89.95 PP

UNDER 12S | £44.95 PP

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## STARTERS

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**Champagne & Camembert Soup** | Thyme & Garlic Croutons [ngca]

**Celeriac 'Scallops'** | Truffle Cauliflower Puree | Balsamic Beetroot | Crispy Onions [ve] [ngca]

**Smoked Duck Carpaccio** | Pistachio Vinaigrette | Shaved Parmesan | Rocket [ngc]

**Crab & Smoked Salmon Tian** | Avocado Puree | Grilled Lime | Olive Oil Crostini [ngca]

## MAINS

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**Orange & Peppercorn Roasted Turkey** | Pigs in Blankets | Sage & Onion Stuffing | Roast Potatoes | Carrots & Parsnips | Sautéed Brussel Sprouts | Braised Red Cabbage Gravy [ngca]

**Chestnut Nut Roast** | Sage & Onion Stuffing | Roast Potatoes | Carrots & Parsnips | Sautéed Brussel Sprouts | Braised Red Cabbage | Gravy [ngca] [ve]

**Seared Beef Fillet** | Truffle Dauphinoise Potatoes | Roasted Shallot | Parsnip Puree | Buttered Kale [ngc]

**Whole Plaice** | Leek, Tarragon & Riesling Fricasee | Potato Puree | Crispy Capers [ngc]

## DESSERTS

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**Dark Chocolate Ganache Torte** | Pistachio Crumb | Raspberry Coulis | Cardamom Cream | Raspberries [vea] [ngc]

**Classic Christmas Pudding** | Orange Peel, Cranberry & Almond Praline | Brandy Anglaise [ngc] [vea]

**Plum & Almond Frangipane Tart** | Mulled Wine Poached Pear | Amaretto Cream

**British Artisan Cheeseboard** | Crackers | Quince Jelly | Apple | Grapes

## TEA, COFFEE & CHOCOLATE TRUFFLES TO FINISH

Please inform our team of all dietary requirements prior to your reservation. [ngc]- non-gluten containing, [ngca]- non- gluten containing available, [v]- vegetarian, [ve]- vegan. A discretionary 10% service charge will be added to all tables, this is paid directly to our staff to say thank you for their service.

