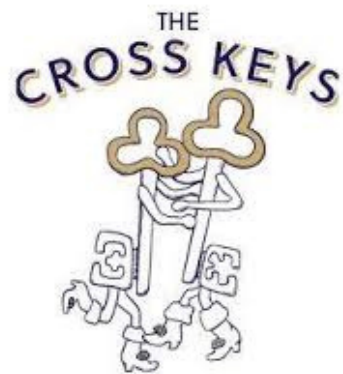


# Festive Party Menu

2024



THURSDAY 21ST NOVEMBER  
TO  
SUNDAY 29TH DECEMBER

2 COURSES | £26.95

3 COURSES | £32.95

EXCLUDES CHRISTMAS  
DAY & BOXING DAY

32 HIGH STREET, SAFFRON WALDEN,  
ESSEX, CB10 1AX

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## STARTERS

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**Spiced Parsnip Soup** | Garlic Croutons [ngca] [ve]

**Creamy Mushroom & Stilton Bruschetta** | Truffle Oil | Dressed Rocket [v] [ngca]

**Pancetta & Blue Cheese Arancini** | Apple & Date Chutney | Walnut Crumb

**Torched Smoked Mackerel** | Celeriac & Apple Remoulade | Focaccia Toast [ngca]

## MAINS

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**Orange & Peppercorn Roasted Turkey** | Pigs in Blankets | Roast Potatoes | Carrots & Parsnips | Sauteed Brussel Sprouts | Gravy [ngca]

Or swap to our Chestnut Nut Roast for a vegan alternative! [ve] [ngca]

**Stuffed Roasted Butternut Squash** | Chickpea, Spinach & Kale Fricassee | Dukkah Crumb [ve] [ngc]

**Festive Burger** | Gold Brioche Bun | Smashed Beef Burger | Black Treacle Bacon | Chestnut Aioli | Whipped Blue Cheese | Lettuce, Gherkin & Tomato | Sage & Onion Mini Roasties [ngca]

**Slow Cooked Beef Brisket** | Clotted Cream Mash | Braised & Crispy Leeks | Red Wine Jus [ngc]

**Pan Fried Seabass** | Dill & Black Pepper Mash | Moules Mariniere Sauce | Buttered Kale [ngc]

## DESSERTS

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**White Chocolate Snowball Panna Cotta** | Coconut | Passionfruit Coulis [ngc]

**Apple & Cinnamon Blondie** | Vegan Caramel | Vegan Vanilla Ice Cream [ve]

**Classic Christmas Pudding** | Candied Orange & Cranberries | Cointreau Custard [vea] [ngc]

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.

