

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Festive Party Menu

STARTER

- ROASTED CURRIED PARSNIP SOUP served with warm bread (v)
- TIAN OF ROASTED CANDIED BEETROOT & FETA served with a dressed salad and beetroot relish (v)
- COD & LEEK MOUSSE served with pickled vegetables and croutes
- CHICKEN LIVER PARFAIT served with sweet pickled clementines and warm chunky bread
- HAM HOCK & PORK LIVER TERRINE served with homemade winter chutney & toasted sourdough
- POTATO, SMOKED CHEESE & CHIVE CROQUETTES served with dressed mixed leaves, red onion marmalade (v)

MAIN COURSE

- TRADITIONAL VINE CROSS FARM ROAST TURKEY served with roast potatoes, chestnut, onion & thyme stuffing, pigs in blankets and bread sauce
- ARBROATH SMOKED HADDOCK grilled smoked haddock, served with citrus crushed new potatoes and kale, topped with poached egg and a white wine sauce
- CONFIT SUSSEX DUCK LEG served on a bed of sauteed creamy kale, cabbage & smoked bacon, with a side of gratin potatoes
- GREAT BRITISH STEAK & KIDNEY PIE served with creamy mashed potato and a red wine & Guinness sauce
- VEGETARIAN WELLINGTON beetroot, mushrooms, kale & savoy cabbage wrapped in a buttery puff pastry, served with roast potatoes and a beetroot, redcurrant & red wine sauce (v)
- PEARL BARLEY & CRANBERRY NUT ROAST served with roast potatoes, seasonal vegetables, vegetarian gravy (v)

DESSERT

- CHRISTMAS PUDDING served with brandy ice cream and brandy sauce
- THE MARK CROSS INN CHOCOLATE BROWNIE served with cherry sauce, chocolate ice cream and a cranberry tuile
- APPLE TARTE TATIN Served with creamy cinnamon ice cream and cinnamon crumbs
- EXOTIC FRUIT MESS passion fruit, almond yoghurt and egg-less meringue (v)
- SELECTION OF FINE BRITISH CHEESES served with apple, grapes, walnuts, homemade winter chutney and biscuits

2 COURSES - £21.95PP | 3 COURSES - £26.95PP | PARTY NIGHTS - £31.95PP

Party Nights: Friday 7th, Friday 14th, and Friday 21st December

TO BOOK Please call us on 01892 852423 or email enquiries@themarkcross.co.uk

EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY

We require a £10 per head on booking.

All tables need to preorder at least 10 days in advance.

We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.

100% of the tips leave are distributed amongst the crew.