

CHRISTMAS MENU

2 COURSES £27 | 3 COURSES £32

STARTERS

TRUFFLED CELERIAC SOUP

Toasted hazelnuts, crispy pancetta, toasted ciabatta

SCOTTISH SMOKED SALMON(GF)

Horseradish crème fraîche, cucumber & mooli salad, crispy capers, dill & lemon dressing

SMOKED HAM HOCK RILLETTE

Pork fat, gherkin relish, toasted ciabatta

WILD MUSHROOM PARFAIT (VG)

Toasted hazelnuts, pickled mushroom, toasted ciabatta.

MAINS

ROASTED TURKEY BREAST

Sage roasted potatoes, pigs in blankets, caramelised sprouts, glazed parsnips, cranberry purée, turkey gravy

ROASTED PLAICE(GF)

Tomato & king prawn ragu, grilled tenderstem broccoli, toasted almonds, herb & preserved lemon, glazed baby potatoes

BRAISED BRISKET

Cauliflower cheese purée, caramelised sprouts, glazed parsnips, sage roasted potatoes, pigs in blankets, beef gravy

BEETROOT, FENNEL & PINENUT ROAST (VG)

Cranberry purée, sage roasted potatoes, caramelised sprouts, glazed parsnips, root vegetable gravy, sage & chestnut stuffing

DUCK BREAST (£5 SUPPLEMENT)(GF)

Grilled tenderstem broccoli, red cabbage purée, potato terrine, roasted maitake mushroom, duck sauce

DESSERTS

CLASSIC CHRISTMAS PUDDING

Brandy sauce, boozy cranberries, caramelised walnuts

DARK CHOCOLATE MOUSSE(GF)

Blood orange gel, salted caramel popcorn, rosemary

LANCASHIRE CHEESE BOARD

Sourdough crackers, salted & roasted nuts, quince paste

COCONUT RICE PUDDING (VG)

Compressed apple, caramelised cinnamon crumble, apple crisps

To make a reservation, or for further information & allergens, please contact us on:

whitecrosspub@yahoo.co.uk
or 01524 33999

Please note a £5 per head deposit and pre-order will be required for all reservations.



THE
WHITE CROSS