

NEW YEAR'S EVE

AT
The Cross Keys

Enjoy a relaxed atmosphere this New Year and join us to celebrate and see in 2022.

The bar will be open as usual with free entry, great service, excellent real ales and our delicious menu being served all evening.

Our upstairs function room is available for private hire on New Year's Eve - whether you'd like a 3 course set menu, canape buffet or just a room to party the night away.

Get in touch for more details.



The Cross Keys

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CHRISTMAS

AT



CROSS KEYS

CITY OF NOTTINGHAM

THE CROSS KEYS CHRISTMAS BUFFET

6 ITEMS £13^{PP} / 9 ITEMS £16^{PP} / 12 ITEMS £20

MAINS

MAPLE GLAZED PIGS IN
BLANKETS

MINI BEEF AND YORKSHIRE
PUDDING WITH HORSERADISH
CRÈME FRAICHE

MINI CHEEBURGERS

BBQ CAULIFLOWER WINGS **VE GF**

BRIE AND CRANBERRY PARCELS **V**

CHORIZO CROQUETTES

CONFIT DUCK BON BONS

MINI HONEY AND MUSTARD
GLAZED SAUSAGES

CHIPS **V**

CHICKEN SATAY SKEWERS **GF**

MAC AND CHEESE BOMBS

BEEF CHILLI NACHOS

VEGGIE CHILLI NACHOS **VE**

HAM HOCK CROQUETTES

MINI BACON, BRIE AND
CRANBERRY SAUSAGE ROLLS

BBQ CHICKEN WINGS

AUBERGINE AND CHICK
PEA BITES **VE**

TURKEY AND CRANBERRY
SLIDERS

DESSERTS

MINI CHOCOLATE BROWNIES **GF**

MINI GINGER BREAD SPONGE

MINCE PIE FILO PARCELS **VE**

MINI ADVOCATE CHEESECAKE

THE CROSS KEYS CHRISTMAS MENU

3 COURSE £25

STARTERS

ROAST WINTER VEGETABLE SOUP **V GF* VE***
With curried parsnip bread

BEETROOT & VODKA CURED SALMON **GF**
With cucumber jelly and candied beetroot

HAM HOCK
With pineapple & sweet chilli salsa, pistachio salt and crisp bread

WILD MUSHROOM PATE **VE**
With a fig & date chutney and toasted bread

MAINS

TRADITIONAL ROAST TURKEY **GF***
Roast potatoes, maple glazed root vegetables, fig & date stuffing,
sautéed Brussel sprouts with chorizo and turkey jus

CONFIT BELLY PORK **GF**
Mash potato, spiced red cabbage, honey roasted carrots & parsnips,
crackling and a red wine jus

PAN FRIED SEABASS **GF**
Crushed new potatoes, courgette linguini and a fennel & apple broth

RAINBOW CARROT TART TATIN **VE**
Mash potatoes, roasted winter vegetables and a red wine sauce

DESSERTS

ADVOCAT SNOWBALL CHEESECAKE **N GF***
Coconut & brandy truffle and lime syrup

CHRISTMAS PUDDING **N VE***
With a brandy sauce

CHOCOLATE & CHERRY ROULADE
Bailey's crème anglaise

CHEESEBOARD (£3 SUPPLEMENT)
Selection of artisanal cheese served with crackers, butter, grapes and onion chutney