

Festive Menu

For groups larger than 8

2 course / £25pp

3 course / £30pp

TO START

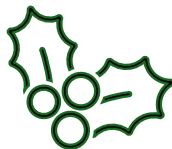
SPICED PARSNIP & APPLE SOUP (VG/GFO)

CRISP BRIE & CRANBERRY TARTLET (V)

HAM HOCK TERRINE, BRIOCHE & BALSAMIC
PICKLED ONIONS (DF/GFO)

SMOKED MACKEREL PATE WITH TOASTED
SOURDOUGH (GFO)

CRISPY OYSTER MUSHROOM WITH
TERIYAKI DIP (GF/VG)



THE MAIN EVENT

ROASTED TURKEY CROWN, SEASONAL
VEGETABLES, STUFFING, CHIPOLATA, CRISPY
PANCETTA WITH A RED WINE JUIS (DF/GFO)

SALMON, COD, DILL & POTATO FISHCAKE
WITH A MUSTARD CREAM SAUCE, SPINACH &
LEEK

CHESTNUT & MUSHROOM WELLINGTON,
SEASONAL VEGETABLES WITH A RED WINE
JUIS (VG)

WINTER SPICED LENTIL, SQUASH & ROOT
VEGETABLE COTTAGE PIE (VG/GF)

ROAST PORK BELLY, HONEY & CINNAMON
GLAZE, BRAISED RED CABBAGE & MASHED
POTATOES (GF)

TO FINISH



CHRISTMAS PUDDING TART WITH BRANDY
CREAM (VG)

CRÈME BRULE WITH CINNAMON
SHORTBREAD (GFO)

STICKY TOFFEE PUDDING WITH VANILLA ICE
CREAM (VG/GF)

CHOCOLATE LOG WITH RASPBERRY COULIS

CHEESE BOARD (GFO) **An additional £3**

TO ENQUIRE –

E: INFO@MALTCROSS.COM

T: 0115 941 1048

W: MALTCROSS.CO.UK

Or ask a member of the team



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