



FESTIVE MENU

BY CHOOSING MALT CROSS YOU'RE DIRECTLY SUPPORTING
YMCA CHARITABLE PROJECTS AND PROGRAMMES IN YOUR
COMMUNITY



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UPCOMING EVENTS





BUFFET MENU



Available for groups of 15-100
- £28pp – or pick 3 items for £12pp
Enquire: info@maltcross.com

ROAST POTATOES, GRAVY (VG, DF, GF)

PIGS IN BLANKETS, WHOLE GRAIN HONEY MUSTARD (DF)

CRISPY CAMEMBERT, CRANBERRY SAUCE (V)

CELERIAC & CARAMALISED ONION SOUP (VG, GF)

SMOKED SALMON PATE, TOASTED SOURDOUGH (GFO)

BRUSSEL SPROUTS ROASTED IN MAPLE SYRUP & SRIRACHA (VG, DF, GF)

VEGAN SAUSAGE ROLLS (VG, DF)

CARROT & CHICKPEA FRITTER, TAHINI YOGHURT (VG, DF, GF)

SALT & PEPPER CHICKEN SKEWERS (DF)

FOCACCIA & HUMMUS (VG, DF)

MINCE PIES (V, GFO)

**PLEASE INFORM US OF ANY ALLERGIES &
DIETARY REQUIREMENTS WHEN ORDERING**

KEY:

V – VEGETARIAN

VG - VEGAN

VGO - VEGAN OPTION

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

DF – DAIRY FREE

BOOKING T&Cs -

A deposit of £10 per person is required to secure your booking.

If you cancel within seven days of your booking, your deposit will be retained.

Same-day cancellations and no-shows will be charged the full booking amount.



FESTIVE MENU



Available for groups of 8-60

2 Courses - £32

3 Courses - £36

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STARTERS

CERLERIAC & CARAMALISED ONION (VG, GFO)

SLOW COOKED ONIONS AND ROASTED CELERiac SOUP, SERVED WITH FOCACCIA

FESTIVE TARTLET (V)

BRIE & CRANBERRY FILLED SHORT PASTRY

HAM HOCK TERRINE (DF, GFO)

HAM HOCK TERRINE, SERVED ON TOASTED BRIOCHE, WITH BALSAMIC PICKLED ONIONS

SMOKED SALMON PATE (GFO)

HOT SMOKED SALMON, CREAM CHEESE, WATERCRESS TOASTED SOURDOUGH

SPICED CARROT FRITTER (VG, GF)

CARROT, CORIANDER & CHICKPEA FRITTER, SERVED WITH TAHINI YOGHURT

MAINS

ROAST TURKEY (DF, GFO)

ROASTED TURKEY CROWN, SERVED WITH ROAST POTATOES, ROOT VEGETABLE MASH, SEASONAL GREENS, STUFFING, PIG IN BLANKET, & A RED WINE JUS

SLOW ROASTED PORK (DF, GF)

SLOW ROASTED BELLY OF PORK GLAZED WITH CINNAMON & HONEY, SERVED WITH MASHED POTATOES, & BRAISED RED CABBAGE

CHESTNUT WELLINGTON (VG, DF)

MUSHROOM AND CHESTNUT WELLINGTON, SERVED WITH ROASTED POTATOES & ROOT VEGETABLES, SEASONAL GREENS, & A RED WINE JUS

ROOT VEG COTTAGE PIE (VG, DF, GF)

ROOT VEGETABLE & LENTIL COTTAGE PIE, SERVED WITH KALE, & A RED WINE JUS

COD & HAKE FISHCAKE

CRISPY COD, HAKE & POTATO FISHCAKE, LEEKS, SPINACH & MUSTARD CREAM SAUCE

DESSERTS

CHRISTMAS PUDDING (VG, DF)

TRADITIONAL CHRISTMAS PUDDING, SERVED WITH BRANDY CREAM

BAILEYS CRÈME BRULÉE (GFO)

SERVED WITH A CINNAMON SHORTBREAD

STICKY TOFFEE PUDDING (VG, DF, GF)

SERVED WITH VANILLA ICE CREAM

YULE LOG (V)

CLASSIC CHOCOLATE YULE LOG, SERVED WITH CHANTILLY CREAM, & REDCURRANTS

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