

Freshly prepared food
to order using quality
ingredients



by our award
winning team

Christmas Fayre Menu 2026

Thursday 26th November – Sunday 20th December

Thursdays, Fridays & Saturdays 12.00 - 2.00pm & 6.00 - 8.30pm

Sundays 12.00 - 3.30pm

Starters



Soup of the Day V

Homemade Bread & Butter

Deep-Fried Breaded Brie V

Homemade Cranberry Compote

Game Terrine

Onion Chutney, Toasted Homemade Bread, Sweet Potato Crisps

Tian Hot-Smoked Salmon

Lime-Pickled Fennel, Citrus Mayo



Main Courses

Roast Lincolnshire Turkey

Roast Potatoes, Pig in Blanket, Festive Stuffing, Rich Meat Jus

Breast of Duck

Dauphinoise Potato, Parsnip Puree, Sticky Cherry Jus

Salmon & Plaice Tresse

Lemon Oil Creamed Potato, Pernod & Fennel Beurre Blanc

Festive Veggie Pot Pie V

Puff Pastry Lid, Vegetarian Gravy, Roast Potatoes

All served with seasonal vegetables

Desserts

Classic Christmas Pudding

Brandy Sauce

Cinnamon Rice Pudding

Caramelised Oranges

Festive Mulled Berry Meringue Roulade

Cheese & Biscuits

Hard & soft cheeses, Grapes, Celery, Onion Chutney

£2.50 supplement

£39.50 per Head
THREE COURSES

£36.50 per Head
TWO COURSES

THE CROSS KEYS • STOW

*Great Food, Great Service,
Great Atmosphere All Year Round*

