

Christmas Party Menu 2017 - Pre-order Form

Organiser Name		Date Booked	
Company Name		Time Booked	
Contact Tel No.		No. of People	

Name of Guest	Courses	STARTERS			MAIN COURSE				DESSERT			
		Soup	Mush	Paté	Sirloin	Turkey	Salmon	Welling	Brownie	ChsCk	Xmas	Pavlova
<i>Mr Example</i>	3		✓						✓			✓

A deposit of **£5.00 per person** is required on receipt of Pre-order Form. Deposits are strictly non-refundable. (N) signifies all of our food is prepared in a kitchen that contains nut and nut traces. (V) signifies suitable for vegetarians.

Celebrate Christmas at...



**Four
Crosses
Inn**

Holyhead Road, Bicton, Shrewsbury, SY3 8EF
 Tel: 01743 850258 Email: info@fourcrosses.com
www.fourcrosses.com

Christmas *Day* Carvery

4 Course Lunch

Homemade Bloody Mary Soup (V)

Spiced tomato, lime and Vodka soup, with sliced Ciabatta.

Scottish Smoked Salmon & Cream Cheese Parcel

Served on mixed leaves with wholemeal bread and butter.

Smooth Duck & Orange Paté

With warm sliced Ciabatta.

Pan Fried Garlic Button Mushrooms (V)

Served with sliced Ciabatta.



Our Famous Carvery

We will be carving...

Sirloin of Local Beef

Turkey Crown,

Honey Roasted Leg of Pork

Brie & Mushroom Wellington (V) (N)

All are available with Yorkshire pudding, stuffing, bacon wrapped chipolatas, and our famous choice of vegetables. We will be serving rosemary roasted potatoes and minted new potatoes.



Homemade Belgian Chocolate & Honeycomb Cheesecake

with pouring cream.

White Chocolate, Truffle & Fresh Strawberry Pavlova

Cheese & Biscuit Selection

With grapes and celery.

Traditional Christmas Pudding

With warm Brandy sauce.



Mince Pies & Celebratory Fizz Included

£57.95 per person

Christmas *Party* Menu

2 or 3 Course Lunch / 3 Course Evening

3 Course Isle Party Night

Homemade Ham Hock & Pea Soup (V)

With sliced Ciabatta.

Pan Fried Garlic Button Mushrooms (V)

Served with sliced Ciabatta.

Homemade Smoked Mackerel Paté

Served with Horseradish cream and crusty Ciabatta.



Matured Local Sirloin Steak Diane

Cooked Medium with crisp onion rings and chips.

Turkey Breast

Served with all the festive trimmings!

Pan Seared Salmon Béarnaise

Finest Salmon served in a rich Tarragon butter sauce.

Roasted Root Vegetable & Shropshire

Blue Cheese Wellington (V)

With Tomato Coulis.

All served with rosemary roast potatoes, vegetables & homemade gravy.



Chocolate & Toffee Brownie

With Mascarpone.

Traditional Christmas Pudding

With warm Brandy sauce.

Baked Vanilla Cheesecake

With mixed berries.

White Chocolate, Truffle &

Fresh Raspberry Pavlova



Coffee & Mince Pies - for an extra £1.95

£10.95 - 2 Course Lunch £13.95 - 3 Course Lunch
£17.95 - 3 Course Evening £19.95 for Isle Party Night