



THE
CROSS KEYS

*Join us this
Christmas*

*Delicious festive food
and drink with family
and friends.*



JOIN US THIS CHRISTMAS

From intimate family gatherings to festive fun
with friends, we've got you covered!

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

thecrosskeyschelsea.co.uk/christmas

0207 351 0686

crosskeys@butcombepubs.com

The Cross Keys, 1 Lawrence Street, London, SW3 5NB

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
 - We require a £10/pp deposit to confirm Festive Menu
and Sharing Board Menu bookings, and a £25/pp deposit
for Christmas Day bookings.
 - Pre-orders are required for all bookings,
and these can also be made for drinks.
 - Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
 - View full Terms & Conditions on our website: butcombe.com/christmas
- 





Christmas Day

On Arrival

Glass of Coates & Seely Bretagne Brut Reserve
Selection of festive canapés

Starters

Caramelised cauliflower and Old Winchester soup
Butcombe ale, Marmite and Cheddar cheese straws (v)

Creedy Carver duck liver parfait
Potato pancake, plum ketchup, quackling

Whipped Chalk Stream smoked trout
Beetroot tartare, capers, dill, rye toast

Wild mushroom and chestnut pâté
Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)

Mains

*All served with roast potatoes, winter greens,
maple-roast root vegetables, and jugs of gravy for the table*

Kelly Bronze turkey ballotine
Pig in blanket, chestnut and sage crumbed parsnip, mulled wine cranberry sauce

Stokes Marsh Farm beef Wellington
Roscoff onion, sticky ox cheek, parsley and shallot crumbed carrot

Herb-crusted fillet of Cornish hake
St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables

Jerusalem artichoke, winter kale and lentil Wellington
Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)

Puddings

Butcombe ale Christmas pudding
Thick pouring brandy cream, redcurrants (v)

Valrhona chocolate delice
Salted caramel cream, roast pear, honeycomb (v)

Prosecco poached pear
Saffron, blackberry, vanilla Crematta, maple granola (ve)

Cheese

Bath Blue
Quince jelly, candied walnuts, crackers

To Finish

Tea and filter coffee, handmade chocolate truffles

£125

Festive Menu

On Arrival

Pheasant sausage rolls - *spiced plum ketchup*
or
Simplicity 'nduja croquettes - *chive Crematta (ve)*

Starters

Caramelised cauliflower and Old Winchester soup
Butcombe ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté
Rye toast, pickled shimeji, shallot crisps, tarragon (ve)

Cornbury Estate venison carpaccio
Kohlrabi remoulade, blackberry vinaigrette, parsnip crisps

Chalk Stream trout cured in Cotswolds Distillery Gin
Beetroot tabbouleh, horseradish crème fraîche, dill

Mains

Kelly Bronze turkey ballotine, chestnut and apricot stuffing
Hasselback potatoes, winter greens, pigs in blankets, mulled wine cranberry sauce

Ox cheek Wellington
Parsley mash, maple-glazed carrot, red wine and shallot sauce

Cornish gurnard, mussels and crab bisque
Butter-braised fennel, saffron potatoes, smoked tomato aioli

Bromham beetroot, spelt and barley risotto
Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)

Puddings

Sticky figgy pudding
Cinnamon ice cream, brandy butterscotch (v)

Clementine syllabub
Boozy custard cream, treacle sponge, toasted almonds (v)

Valrhona chocolate delice
Gingerbread ice cream, caramelised pear, honeycomb (v)

Coconut rice pudding brûlée
Roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£64.95





Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £60

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £60

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £45

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £50


Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £45

Symlicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)

For a group of 20 we recommend ordering 4 boards to enjoy a good selection.

Ask the team if you'd like more info!



Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Festive Drinks

We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!

You can pre-order bottles of still or sparkling wine when making your booking from the list below...

Sparkling

Belstar Prosecco NV - Veneto, Italy // 37
fresh citrus fruits and a touch of sweet melon

Coates & Seely Britagne Brut Reserve - Hampshire, England // 60
apple, elderflower and citrus flavours with a fine mousse

White

Riff Pinot Grigio Organic Trentino - Alto Adige, Italy // 33
organic, dry, fruity

Monte di Sarocco Gavi di Gavi DOCG - Gavi, Italy // 40
floral and citrus

Rosé

Miraflores Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37
juicy strawberry and orange peel

Red

La Multa Garnacha - Calatayud, Spain // 32
raspberry, cherry and spicy hints

Castellare di Castellina Chianti Classico - Tuscany, Italy // 47
cherry, plum, spice

ve: vegan o: organic
(All prices by the bottle)

Book now or make an enquiry:

thecrosskeyschelsea.co.uk/christmas | 0207 351 0686 | crosskeys@butcombepubs.com
The Cross Keys, 1 Lawrence Street, London, SW3 5NB

OCCASIONS

Looking for a space to celebrate?
Our Dining Room is perfect for semi-private festive gatherings!

Book now or make an enquiry:

thecrosskeyschelsea.co.uk/christmas

0207 351 0686

crosskeys@butcombepubs.com

The Cross Keys, 1 Lawrence Street, London, SW3 5NB



BUTCOMBE
PUBS & INNS