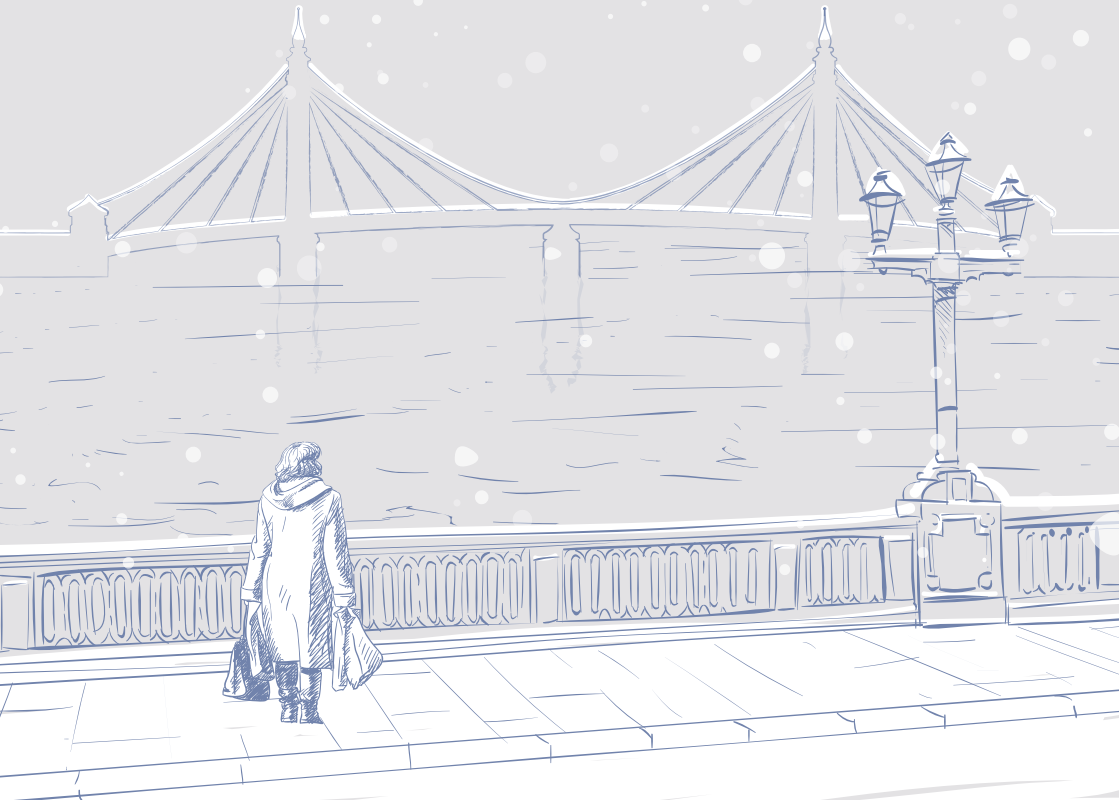




CHRISTMAS IN THE HEART OF

CHELSEA

FESTIVE CELEBRATIONS & CHRISTMAS DAY



THE CROSS KEYS | 1 LAWRENCE STREET | CHELSEA | SW3 5NB

CHRISTMAS CELEBRATION MENU

29TH NOVEMBER - 23RD DECEMBER

STARTERS

Spiced Parsnip
kale & chestnut soup

Treacle-Cured Salmon
beetroot, fennel pickles, apple & walnut

Roasted Jerusalem Artichoke
watercress, sweet chilli & onion jam

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (*gf opt*)

MAINS

Roasted Free-Range Turkey
goose fat roasties, seasonal vegetables, turkey gravy

Slow-Cooked Blade of Beef
crushed potato mash, winter greens, bone marrow & red wine sauce

Roasted Halibut Fillet
wilted spinach, aioli velouté, chive potatoes, grilled baby leek (*supplement £8*)

Naturally Smoked Haddock
crushed new potatoes, soft poached hens' egg, wholegrain mustard sauce

Celeriac, Portobello Mushroom & Chestnut Wellington
cranberry sauce (*v*)

Beef Fillet
Stilton & wild mushroom, fondant potatoes, Tenderstem broccoli, port sauce (*supplement £8*)

PUDDINGS

Christmas Plum Pudding
brandy sauce (*gf opt*)

Dark Chocolate Truffle Mousse
mandarin sorbet

Honey & Vanilla Panna Cotta
rum-soused fig

British Cheeseboard Selection
gf biscuits, chutney, celery & walnuts

FILTER COFFEE & A CHOCOLATE BITE INCLUDED

£45
PER PERSON

Make it a FOUR course feast by adding a cheese course at an extra £9.50 per person

(v) vegetarian, (vg) vegan, (n) nuts and (gf) gluten-free. A discretionary service charge of 12.5% will be added to your bill.

If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

CHRISTMAS DAY MENU

25TH DECEMBER

STARTERS

Shellfish Bisque

Cognac & crème fraîche, cayenne mayo crouton (*v opt*)

Chicken Liver Parfait

truffle butter, fig & onion chutney, brioche (*gf opt*)

Treacle-Cured Salmon

pickle fennel & beetroot, apple

Roasted Jerusalem Artichoke

melted Brie, watercress, sweet chilli & onion jam

MAINS

Roasted Free-Range Turkey

pigs in blankets, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy

Slow-Cooked Blade of Beef

Parmesan-creamed mash, winter greens, bone marrow, red wine sauce

Fillet of Sea Bass

crushed potatoes, wilted spinach, sea beets, lobster butter sauce

Celeriac, Portobello Mushroom & Chestnut Wellington

cranberry sauce (*v*)

Beef Fillet

Stilton & wild mushroom, fondant potatoes, Tenderstem broccoli, port sauce (*supplement £8*)

Roasted Halibut Fillet

wilted spinach, aioli velouté, chive potatoes, grilled baby leek (*supplement £8*)

PALATE CLEANSER

Blood Orange Sorbet

PUDDINGS

Christmas Plum Pudding

brandy sauce (*gf opt*)

Chocolate & Salted Caramel Mi Cuit

passion fruit, crème fraîche

Pineapple Tarte Tatin

rum & raisin ice cream

British Cheeseboard Selection

gf biscuits, chutney, celery & walnuts

Tunworth, Blue Murder, Golden Cross, Stinking Bishop, Keens Cheddar & Colston Basset Stilton

£50

PER PERSON

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FESTIVE RECEPTION MENU

COLD BITES

Rare Roast Beef Crostini, Salsa Verde
£4

Olives & Smoked Almonds
£2

Chicory, Pickled Celery & Barkham Blue
£2

Crab & Dill Tartlet
£4

Goat's Cheese & Chestnut Truffle
£2

Smoked Salmon Roulade
£2

Turkey & Apricot Sausage Roll Bite
£4

Treacle-Cured Trout Blini,
Herb Crème Fraîche
£4

HOT BITES

Tempura Prawns, Lime, Sweet Chilli
£4

Celeriac & Mull Cheddar
£2

Ham Hock Scrumptet, Bloody Mary Ketchup
£2

Seared Scallop, Smoked Bacon
£4

Quail's Eggs Tartlet, Celery Salt, Hollandaise
£4

Pigs in Blankets
£2

Brie Bon Bon, Cranberry Sauce
£2

Laverstoke Halloumi Fries, Beetroot Salsa
£2

Confit Duck Bon Bon, Mango Chutney
£4

Roasted Pear & Stilton Tart
£2

SLIDERS

Mini Plaice Goujons & Chips
£4

Mini Burger Sliders
£4

Scotch Egg
£4

We recommend a minimum of four bites and two sliders for evening receptions, or a minimum of three canapés for pre-meal receptions.

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FESTIVE RECEPTION MENU

BOWL FOOD

£7 EACH

COLD SELECTION

Confit Tuna Niçoise

Parma Ham, Rocket & Melon, Parmesan, Balsamic Vinaigrette

Heritage Tomato, Cucumber, Pickled Red Onions & Feta Salad (v)

Broad Beans, Burrata, Mint & Lemon Dressing (v)

Beef Tataki, Asian Noodle Salad, Sesame & Coriander

ChalkStream Trout Caesar Salad

HOT SELECTION

Chicken with Tarragon & Cream Sauce, Dauphinoise Potatoes

Lamb Casserole, Glazed Spring Vegetables

Smoked Haddock & Spinach Gratin

Lentils & Beans Chilli, Almond Pilaf Rice (vg)

Grilled Vegetable Lasagne with Pine Nuts (vg / n)

Grilled Lamb Kofta, Moroccan Vegetable Casserole

We recommend a minimum of two bowls and
three canapés / bites for evening receptions.

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CHRISTMAS PARTIES

Make it a Chelsea Christmas. There can surely be nothing finer. Brisk strolls walking the Embankment followed by piping hot, hearty lunches and the best ales and wines for miles around. Bring your nearest and dearest to the Cross Keys – the Chelsea favourite at our favourite and most wonderful time of year.



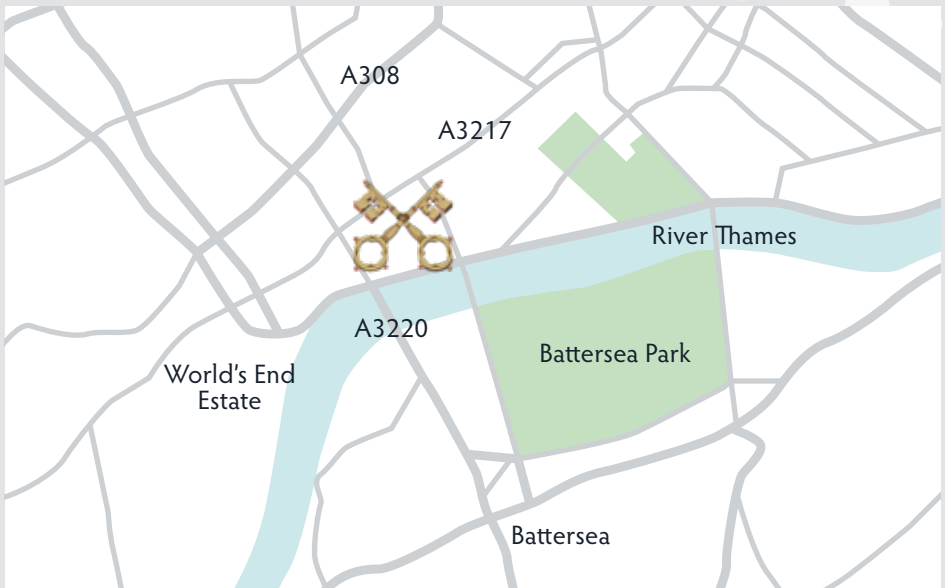
Kindly be advised that minimum spends may apply on key dates and a fixed deposit of £150 is required for all Christmas events. Pre-orders will be requested and an event manager will be assigned to assist with the organisation of your christmas celebration.

FESTIVE OPENING HOURS

FOR FESTIVE OPENING TIMES
PLEASE VISIT OUR WEBSITE

FIND US

We're located right beside the Chelsea Old Church just off Chelsea Embankment. South Kensington is the closest underground station, approximately a 20 minute walk away.



0207 351 0686

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