

THE FESTIVE SEASON IN CAFE CRU

Christmas doesn't get more special than dining in Cafe Cru!
Take a look at our festive menu, and book your places NOW!

~ FESTIVE MENU CAFE CRU ~

~ STARTERS ~

Chicken Liver Pate

Pickled red cabbage, walnut & orange salad

Duo of Scottish Salmon

Smoked salmon mousse, potted hot smoked salmon, cucumber and avocado salad

Caramelised Onion, Squash & Goats Cheese Tart

Dressed leaves, balsamic

Vine Tomato & Red Pepper Soup

Rye croutons, creme fraiche

~ MAIN COURSES ~

Roasted Bronze Norfolk Turkey

Bacon wrapped chipolata, thyme & parsley stuffing, Cranberry sauce, duck fat roasted potatoes

Roasted Rump of Beef

Fondant potato, braised cheek, heritage carrots, Madeira Jus

Herb Crusted Cod Fillet

Fondant potato, creamed leeks

Wild Mushroom & Chestnut Pithivier

Puff pastry, buttered kale, Sherry & mushroom Sauce

~ DESSERTS ~

Imperial Christmas Pudding

Star anise ice cream

Rich Dark Chocolate Terrine

Raspberry sorbet, chocolate soil

Mandarin Cheesecake

Orange, candied pineapple, verbena gel

Selection of Cheese

Winter chutney and biscuits

£22.00 for 2 courses

£26.00 for 3 courses

Christmas Crackers of course!

Attending a festive meal and want to sleep over? £70.00 a twin/double or £90.00 a deluxe room - both including breakfast and VAT.

FESTIVE MENU ALSO AVAILABLE ON THE TERRACE, WEATHER PERMITTING

Served from Wednesday 4th December 2019. Monday - Friday for Lunch 12 noon - 2.00pm. Monday to Saturday for Dinner 6.30pm - 10.00pm. A full a la carte menu is also available in Café Cru throughout the Christmas and New Year period. £10.00 per person deposit for groups of 8 or more.

CHRISTMAS & NEW YEAR - TIMES T