



Christmas Menu 2021
to book a table call 01457 872418 or email
thenavidobcross@gmail.com

Starters

Jacket Potato, Lancashire Cheese & Spring Onion Soup (v)
with Farmhouse Loaf & Whipped Butter
5.50

Spicy Chicken Strips
Chicken Breast in a Sweet Soy & Chilli Marinade Sauce
with Spring Onions and Sesame Seeds
6.75

King Prawn & Chorizo
with Cherry Tomatoes, Sweet Red Pepper, Spring Onions
and Nduja Butter
7.50

Fresh King Scallops
with Cauliflower Cheese Veloute, Granny Smith
and Truffle Beignet
9.50

Crispy Brie Wedges (v)
with Home Made Cranberry & Orange Jam
6.00

Smoked Salmon, Prawn, Crab & Avocado Cocktail
with Little Gem, Cucumber and Bloody Mary Marie Rose Sauce
8.00

Ardenne Pate
with Toast and Home Made Sticky Onion Chutney
5.50

Main Course

English Turkey

with Roast Potatoes, Sprouts, Carrots, Parsnips, Christmas Bon Bon
and Turkey Gravy

12.00 (small 10.00)

Local Pork Loin

with Cheddar & Spring Onion Stuffed Jacket Potato, Crispy Shredded
Sprouts, Granny Smith Apple Sauce and Roasting Juices

14.00

Fresh Cod Fillet

with Sweet Heirloom Tomato & Olive Oil Sauce, Samphire Grass,
Asparagus and Salted Skinny Fries

16.00

Fillet Rossini

10oz Hartshead Fillet Steak with Pate Croute, Buttered Spinach,
Chunky Chips and Port & Red Wine Reduction

22.00

Twice Baked Vintage Cheddar & Leek Souffle (v)

with Caramelised Tomato Salad, Balsamic Glaze and Skinny Fries

13.00

Highland Pie

Slowly cooked Venison, Roasted Baby Onions, Mushroom and Haggis
in a rich Game Gravy topped with Buttery Shortcrust Pastry
and served with Chunky Chips

14.00

Home Made Desserts

Boozy Christmas Pudding

with Rum & Raisin Cream

6.50

Sticky Toffee Pudding

with Salted Caramel Sauce, Candied Pecans
and Cornish Vanilla Ice Cream

6.50

Vanilla Bean Pannacotta

with Burnt Orange and Cinnamon Sugared Shortbread

6.50

White Chocolate & Raspberry Cheesecake

with Raspberry Coulis and Thick Farm Cream

6.50

Ferrero Rocher Chocolate Brownie

with Belgian Chocolate Sauce and Caramel Ripple Ice Cream

6.50