



THE WESTON CROSS INN
CHRISTMAS 2025 MENU 25TH NOVEMBER TO 21ST DECEMBER

Starters

Home made Winter Root Vegetable Soup
Oven Baked Stilton Stuffed Mushrooms on Garlic Bread
Home Made Mackerel Pate served with a Horseradish Dip
Smoked Salmon and Prawn Cocktail

Main Courses

Roasted Turkey Crown served with Pigs in Blankets, Roast and Mash Potatoes and Freshly Prepared Vegetables.
Herb Crusted Cod served with a Creamed Shellfish Sauce served with Roast and Mashed Potatoes and Freshly Prepared Vegetables.
Local Venison Cottage Pie served with Roast and Mash Potatoes and Freshly Prepared Vegetables.
Loin of Pork Served with a Honey and Mustard Sauce, Roast and Mash Potatoes and Freshly Prepared Vegetables.
Home made Vegan Cottage pie topped with Sweetpotato and served with Roast and Mashed Potatoes and Freshly Prepared Vegetables.

Desserts

Traditional Christmas Pudding with Brandy Sauce
Cheesecake of the Day
Winterberry Eton Mess
Homemade Lemon Crunch
Cheese and Biscuits £2 supplement

Complimentary Tea and Coffee

2Courses £27.50 or 3Courses £32.50

If you have any Allergies or Dietary requirements, please let us know before placing your order. All Christmas menus must be pre ordered and require a £10 per person deposit.

