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## Christmas Fayre

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2 Courses £19 | 3 Courses £23

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Dine with us over this festive season - whether you're celebrating with friends, family or work colleagues, The Keys is where to be!

We will require a £10pp deposit with minimum 24 hour advance booking.

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## S T A R T E R S

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### Prawn Cocktail

with a mixed baby leaf salad and bread & butter

### Andalucian Soup

a blend of roasted and sun dried tomatoes finished with a soft boiled egg and chorizo

### Brussels Pate

brussels pate on toasted artisan bread with crispy bacon lardons, caramelised onion chutney and rocket leaf

### Garlic Wild Mushroom and Stilton Bruschetta

wild mushrooms in a white wine cream sauce finished with stilton & rocket leaf

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## M A I N C O U R S E

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### Roast Turkey Crown

with pigs in blankets, sage and onion stuffing, roast potatoes, winter greens & gravy

### Lemon Dover Sole

with crushed new potatoes, winter greens and béarnaise sauce

### Venison Hotpot

red wine braised venison chuck topped with potatoes served with winter greens

### Wensleydale and Leek Pie

short crust pie with twice cooked fat chips and winter greens

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## D E S S E R T S

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### Christmas Pudding

traditional pudding served with brandy sauce

### Sticky Toffee Pudding

with a choice of custard or vanilla ice cream

### Raspberry Sundae

raspberry sorbet, ice creams and sweet berry compot, topped with fresh cream and raspberries

### Chocolate and Orange Baked Alaska

warm meringue filled with chocolate and orange pieces and ice cream with chocolate sauce