Festive Menu

Fri & Sat Evenings	3 Courses: £49.50pp
Sat & Sun Lunch	2 Courses: £35pp / 3 Courses: £40pp
Tues, Wed & Thurs Evenings	2 Courses: £35pp / 3 Courses: £40pp
Wed, Thurs & Fri Lunch	2 Courses: £28pp / 3 Courses: £35pp

Please note: A 10% service charge will be added to you bill.

Bottomless Brunch

***Bottomless Brunch** will be available throughout the festive period.*

EVERY SATURDAY*

*** Except Boxing Day - from 12pm-3.30pm (last booking) includes 2 Courses:**

Tapas & Main Course from our Menu plus 90 minutes Bottomless Drinks

2 Courses + unlimited Prosecco or Beer - £39.50

2 Courses + unlimited Gin - £49.50 / 2 Courses + unlimited Cocktails - £59.50

Christmas Opening Hours

Christmas Eve	Thurs 24th December	12pm-11pm
Christmas Day	Fri 25th December	CLOSED
Boxing Day	Sat 26th December	12pm-11pm
	Sun 27th December	12pm-7pm
	Mon 28th December	CLOSED
	Tues 29th December	3pm-11pm
	Wed 30th December	12pm-11pm
New Year's Eve	Thurs 31st December	12pm- 12am

New Year Closure

We will be **CLOSED** from **1st January-7th January 2027**

We reopen on **Friday 8th January 2027**

THE

CROSS KEYS

WOOD END

BAR & RESTAURANT

Tel: 01234 855550

kitchen@crosskeyswoodend.co.uk

2 Tithe Road, Wood End, Bedford MK43 9BE

wwwcrosskeyswoodend.co.uk

THE

CROSS KEYS

WOOD END

BAR & RESTAURANT

CHRISTMAS 2026

~ MENU & EVENTS ~

Christmas 2026 Event Nights

NOVEMBER

Friday 27th : DJ fivepast5
Saturday 28th : DJ Sam Covie

DECEMBER

Thursday 3rd : DJ fivepast5
Friday 4th : DJ fivepast5
Saturday 5th : DJ ELLKAY
Thursday 10th : DJ fivepast5
Friday 11th : Vibin' Essentials
Saturday 12th : Shauny H & Silva C
Thursday 17th : Shauny H & Silva C
Friday 18th : Shauny H & Silva C
Saturday 19th : DJ Sam Covie

Whether it's the work Christmas party, a festive night with friends
or just an excuse to get everyone together,
enjoy dinner, cocktails and plenty of Christmas party tunes
before dancing the night away!

Christmas Menu

~ STARTERS ~

Burrata & San Daniele Prosciutto / GF
With heritage tomatoes, wild rocket & aged balsamic

Beetroot-Cured Salmon / GF
With whipped ricotta, pickled beetroot, dill oil & caper berries

Wild Mushroom Arancino / V
With Parmesan, truffle aioli & crispy sage

Bruschetta / VE-DF-GFA
With Sicilian Pachino tomatoes, garlic, extra virgin olive oil & fresh basil

~ MAINS ~

All main courses are served with seasonal vegetables & roast potatoes

Turkey Ballotine / GF-DF
Wrapped in Italian pancetta, filled with pork & sage stuffing.
Served with pigs in blankets & turkey jus

Slow-Braised Beef Featherblade / GF
With pomme purée, charred shallot & red wine jus

Pan-Fried Cod Loin / GF
With samphire, shellfish bisque & herb oil

Roasted Butternut Squash / VE-GF-DF
Stuffed with wild mushrooms, spinach & chestnut roast, finished with crispy sage,
orange & cranberry dressing & toasted pumpkin seeds

250g Ribeye Steak ***+£15 Supplement*** / GF
Served with rocket salad, fries & peppercorn sauce

~ DESSERTS ~

Classic Tiramisu / V
With zabaglione cream & dark chocolate flakes

Pistachio & White Chocolate Cheesecake / V
With pistachio crumb, white chocolate mascarpone & Amarena cherry compote

Sticky Toffee Pudding / V
With warm caramel sauce & vanilla bean ice cream

Winter Berry Pavlova / VE-GF-DF
With coconut cream, winter berry compote & candied walnuts

Please inform a member of our team of any
allergies or intolerances when ordering.
V - Vegetarian / VE - Vegan I GF - Gluten-Free
DF - Dairy-Free / GFA -Gluten-Free Available