

# KRO CHRISTMAS MENUS



TO BOOK OR FOR MORE INFORMATION PLEASE CALL ONE OF OUR VENUES

CONTACT DETAILS

- KRO PICCADILLY 0161 244 5765
- KRO 2 0161 236 1048
- KRO BAR 0161 274 3100
- KRO OLD ABBEY INN 0161 232 9796
- KRO HEATON MOOR 0161 432 2374
- KRO TRAFFORD 0161 747 2801
- KRO CATERING 0161 232 9796

TERMS & CONDITIONS

All bookings will be subject to a non-refundable deposit (per head) of £5 for buffets and £10 for restaurant meals.  
No bookings are confirmed until the deposit has been received in full.  
All costs must be settled on day of event unless prior arrangements have been made. Final numbers must be notified one week prior to event.  
We shall cater for that number or the actual number attending, whichever is the greater.  
Deposits are non-refundable upon cancellation and cancellations made with less than 48 hours notice prior to event will incur the full cost of the meal.

## CHRISTMAS MENU £16.95 (per head)

Served every day in all KROs from 12pm onwards, except ●KRO Trafford who will provide the following as selective specials.

- STARTERS**
- ROASTED BUTTERNUT SQUASH SOUP**  
Drizzled with basil and almond pesto. (v)
  - SMOKED SALMON AND CHIVE CRÈME FRAICHE BLINIS**  
Garnished with beetroot and capers.
  - PARMA HAM, PECORINO AND CRANBERRY SALAD**  
Finished with balsamic glaze.
  - ROASTED RED PEPPER AND GOAT'S CHEESE PATÉ**  
Served with freshly baked bread and baby leaves. (v)

- MAIN COURSES**
- TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS**  
Succulent turkey breast served with sage, cranberry and sausage meat stuffing, pigs in blankets and red wine gravy.
  - HALF ROAST DUCK**  
Half a roasted Danish duck stuffed with apples, prunes and apricots. (Supplement of £4.50 per person)
  - MINI DANISH ROAST PORK**  
Served with stewed apple and a sage and onion gravy.
  - SALMON EN CROUTE**  
Salmon fillet with spinach wrapped in puff pastry and oven baked. Served with a crayfish butter sauce.
  - ROASTED BUTTERNUT SQUASH AND CHESTNUT RISOTTO**  
Creamy risotto packed with chunky butternut squash and chestnuts, finished with watercress and pomegranate. (v)
- All main courses are served with a seasonal medley of vegetables, goose fat roast potatoes, and traditional Danish sweet red cabbage.*

- DESSERTS**
- BOOZY CHERRIES AND DARK CHOCOLATE MOUSSE**  
Kirsch infused cherries topped with dark chocolate mousse. (v)
  - TRADITIONAL CHRISTMAS PUDDING**  
Served with vanilla and brandy sauce. (v)
  - SPICED APPLE AND CHESTNUT CRUMBLE TART**  
With vanilla pod ice cream. (v)
  - KRO CHRISTMAS CHEESE BOARD**  
A selection of festive cheeses, served with a caramelised onion chutney, grapes and biscuits. (v)

## BUFFET MENU £13.95 (per head)

Available at all bars any time, except Fridays in December at ●KRO Piccadilly and ●KRO 2

- FISH & MEAT PLATTER**
- SCOTTISH SMOKED SALMON**  
Dressed with capers and lemon.
  - TRADITIONAL ROAST TURKEY**  
Served with pigs in blankets and sage, cranberry and sausage meat stuffing.
  - DANISH ROAST PORK**  
Served with traditional Danish sweet red cabbage.
  - ROASTED TOPSIDE OF BEEF**  
With freshly grated horseradish.

- VEGETARIAN PLATTER**
- SPICED FALAFEL**  
With a cool dipping sauce. (v)
  - GREEN PEA AND FRESH MINT PATE**  
On ciabatta crostini. (v)
  - HOMEMADE DANISH BLUE CHEESE AND SWEET RED PEPPER QUICHE** (v)

- SALADS**
- CHERRY TOMATO & OLIVE MIXED SALAD**  
Dressed with balsamic glaze. (v)
  - DANISH STYLE POTATO SALAD**  
With red onion. (v)

- DESSERT PLATTER**
- TRADITIONAL MINCE PIES** (v)
  - CHOCOLATE FUDGE CAKE** (v)
- Add mulled wine to your order at £2.50 per head.*

- CHEESE PLATTER**
- A SELECTION OF FESTIVE CHEESES SERVED WITH PICKLES, CHUTNEY AND CRACKERS.**

**NOTES**

(v) = Suitable for vegetarians.  
We can cater for special dietary requirements. Please contact KRO prior to booking.  
Due to the presence of nuts in some products, there is a small chance that nut traces may be found in any item.  
A discretionary service charge of 10% will be added to parties of 8 or more guests.