

The CROWN INN CHRISTMAS MENU  
AVAILABLE UNTIL 23RD DECEMBER 2017  
YOUR STARTER WILL BE SERVED AT THE TABLE,  
SELECT FROM  
HOMEMADE VEGETABLE SOUP

Or

SMOKED SALMON PLATTER

Slices of oak smoked salmon served on a bed of mixed leaves

Or

PATE

Locally made game pate served with salad garnish  
ALL SERVED WITH FRESH CRUSTY BREAD ROLLS

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HELP YOURSELF TO OUR TRADITIONAL CHRISTMAS  
CARVERY WHICH WILL BE  
TRADITIONAL ROAST NORFOLK TURKEY  
ROAST PORK

ROAST BEEF, GRIMSTON NATIVE BEEF SHORTHORN  
PIE OF THE DAY

please pre order any of the following  
SPINACH & RICOTTA CANNELONI  
RIB EYE STEAK

served with chips if preferred  
(SUPPLEMENT OF £5-95)

HOME MADE SEAFOOD PIE WITH POTATO TOPPING  
(SUPPLEMENT OF £3-95)

All the above are served with a selection of traditional  
accompaniments and fresh seasonal vegetables

CHOOSE FROM A SELECTION OF  
DESSERTS SERVED AT YOUR TABLE  
CHRISTMAS PUDDING

Or

LEMON MERINGUE PIE

Or

VANILLA PANACOTTA & RASPBERRY COULIS  
all served with cream or ice cream

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MINCE PIES TO END YOUR MEAL  
**£17-95**

TO MAKE YOUR BOOKING PLEASE RING 01553 636252  
Please make your selection from the above menu, final numbers  
and menu choices should be notified 7 days prior to your  
booking. £5-00 per person deposit required at time of booking.  
Any meals booked but not taken will be charged for unless  
cancelled at least 24 hours before.  
email [crownath2wf@supanet.com](mailto:crownath2wf@supanet.com)

# CHRISTMAS DAY MENU

## The CROWN INN

AVAILABLE ONLY 25TH DECEMBER 2017

### **HOMEMADE VEGETABLE SOUP**

Or

### **TRADITIONAL SMOKER PLATTER**

oak smoked salmon, smoked mackerel, smoked trout served on mixed leaves

Or

### **PRAWN COCKTAIL PLATTER,**

Prawns in Rose-marie sauce on a bed of mixed leaves

**ALL SERVED WITH FRESH CRUSTY BREAD ROLLS**

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### **FROM THE CARVERY**

### **TRADITIONAL ROAST NORFOLK TURKEY**

With chestnut stuffing, chipolata & bacon

### **ROAST RIB OF BEEF**

From our native breed shorthorns from Manor Farm Grimston

add a slice to your turkey if you wish

### **HOME MADE SEAFOOD PIE WITH POTATO TOPPING**

### **SPINACH & RICOTTA CANNELONI PASTA**

### **TOMATO & GOATS CHEESE TART**

All the above are served with traditional accompaniments and a selection of fresh seasonal vegetables

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### **SELECT FROM THESE DESSERTS**

#### **CHRISTMAS PUDDING**

#### **CHOCOLATE FUDGE CAKE**

#### **VANILLA PANACOTTA & RASPBERRY COULIS**

#### **LEMON MERINGUE PIE**

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#### **CHEESE & BISCUITS,**

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#### **COFFEE & MINCE PIES**

PLEASE MAKE YOUR SELECTION & RETURN PRIOR TO CHRISTMAS DAY, NO NEED TO PREORDER BEEF, JUST INDICATE CARVERY. DEPOSITS OF £10-00 PER PERSON TO SECURE YOUR TABLE NEED TO BE RETURNED BY 20<sup>TH</sup> OCTOBER 2017 ADULTS

£55-00 CHILDREN £26-50 under 2's FREE

The CROWN INN TWO COURSE  
CHRISTMAS MENU  
AVAILABLE UNTIL 23RD DECEMBER  
2017

HELP YOURSELF TO OUR TRADITIONAL CHRISTMAS  
CARVERY WHICH WILL BE:

TRADITIONAL ROAST NORFOLK TURKEY

ROAST PORK

ROAST BEEF, GRIMSTON NATIVE BEEF SHORTHORN

PIE OF THE DAY

SPINACH & RICOTTA CANNELONI (please pre order)

All the above are served with a selection of traditional  
accompaniments and fresh seasonal vegetables  
CHOOSE FROM A SELECTION OF DESSERTS SERVED AT  
YOUR TABLE

CHRISTMAS PUDDING

Or

LEMON MERINGUE PIE

Or

VANILLA PANACOTTA & RASPBERRY COULIS

all served with cream or ice cream

Or

CHEESE & BISCUITS, selection of cheeses

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COFFEE & MINCE PIES      **£15-95**

TO MAKE YOUR BOOKING PLEASE RING    01553 636252