



## The Crewe Arms Hotel



**Christmas Fayre Menu - Served from 1<sup>st</sup> – 24<sup>th</sup> December**

**2 Courses £25.95 (Children's £15.45)**

**3 Courses £29.95 (Children's £17.45)**

### Starters

**Stilton & Peppercorn Mushrooms** *served on a ciabatta with a dressed salad*

**Tomato & Roasted Red Pepper Soup** (v) (vg) *served with crusty bread*

**Blue Sea Potted Crab Pate** *creamy and smooth pate, served with toasted ciabatta*

**Baked Rosemary & Garlic Camembert** *served with artisan bread and a red onion chutney*

**Mediterranean Vegetable & Basil Tart** (v) (vg) *pastry filled with a tomato sauce, topped with courgettes, red and yellow peppers, red onions, cherry tomatoes and topped with a basil and pumpkin seed crumb*

### Mains

**Traditional Christmas Dinner with All the Trimmings** (gf available) *hand-carved turkey, pig in blanket, roast potatoes, creamy mashed potatoes, Yorkshire pudding, stuffing, carrots, honey-roasted parsnips, Brussel sprouts, broccoli, and gravy*

**Slow cooked Beef Featherblade** *served with creamed mashed potatoes, roast potatoes, honey-roasted parsnips, Brussel sprouts and chantenay carrots with a red wine jus*

**Pork Loin** *served with dauphinoise potatoes, roast potatoes, honey-roasted parsnips, broccoli, braised red cabbage, pig in blanket and gravy*

**Pan Seared Salmon Supreme** (gf available) *on a bed of champ mash, served with chantenay carrots, green beans and broccoli, topped with a white wine and chive sauce*

**Cumin Butternut Squash Wellington** (v) (vg) *butternut squash and lentils wrapped in filo pastry, topped with paprika, onion seeds and parsley, served with sugar snaps, tender stem broccoli and chantenay carrots*

### Desserts

**Christmas Pudding** (v) (gf) *traditional pudding with juicy vine fruits, served with brandy sauce*

**Butterscotch Whiskey Bomb** (v) *gingerbread and whiskey flavoured sponge, with a butterscotch sauce centre, served with fresh cream or Madagascan vanilla ice cream*

**Belgian Chocolate & Caramel Pyramid** *dark Belgian chocolate truffle, marbled with white and dark chocolate, centred with vanilla mousse and silky caramel on a chocolate sponged base, with fresh cream or Madagascan vanilla ice cream*

**Raspberry & gin cheesecake** (v) (vg) (gf) *a gf biscuit base, vanilla flavour topped with raspberry and pink gin gel, served with vg ice cream*

All our food is freshly prepared, please accept our apologies if you experience any short delays.

(v) vegetarian (vg) vegan (gf) gluten free. If you have any allergy requirements, please speak to a member of our team.