



CHRISTMAS MENU

2 COURSES £24

3 COURSES £28

Available from Monday 22nd November – Sunday 2nd January (excluding Christmas day)

Suitable for 4-14 guests.

£5 deposit per person, pre-order required.

STARTERS

Chicken Liver and Brandy Parfait with Melba Toast

Sweet Potato and Butternut Squash Soup with Warm Rustic Bread and Butter

Smoked Haddock and Spring Onion Fishcake with Garlic Mayo

Breaded Brie Wedges with Redcurrant Sauce and Rocket

MAINS

Traditional Roast Turkey – Served with Crispy Roast Potatoes, Honey Glazed Parsnips, Pig in a Blanket and Stuffing Balls, accompanied by Braised Red Cabbage and Seasonal Vegetables, Topped Rich Gravy and a Homemade Yorkshire Pudding.

Sweet Potato & Red Onion Marmalade Seeded Tart – Served with Crispy Roast Potatoes, Honey Glazed Parsnips, Stuffing Balls, accompanied by Braised Red Cabbage and Seasonal Vegetables

Roasted Salmon Fillet – Oven-roasted Salmon Fillet served with Lemon and Thyme Crushed New Potatoes, Herb-Buttered Green Beans and Hollandaise Sauce.

Pork Tenderloin – A slow cooked Pork Tenderloin on a Bed of Creamy Mustard Mash, with Roasted Shallots, accompanied by Seasonal Vegetables and a Rosemary Jus.

Crown Festive Beef Burger – Our chargrilled 8oz beef burger, topped with Crispy Bacon, Melted Brie and Sweet Cranberry Sauce, all served in a Brioche Bun with Chips and Homemade Coleslaw.

DESSERTS

Traditional Christmas Pudding served with Warm Brandy Sauce

Homemade Lemon Cheesecake with Vanilla Ice Cream

Raspberry and Mango Sorbet (ve)

Sticky Toffee Pudding with Custard