



Christmas at The Crown

2 course - £24.95

3 courses - £29.95

Starters

Roasted Butternut Squash & Parsnip Soup served with toasted ciabatta (GF on request)

Fig, Burrata & Prosciutto Tartine

Bloody Mary Prawn Cocktail with brown bread (GF on request)

Duck Liver Parfait with a Cointreau glaze, served with toasted sourdough (GF on request)

Mains

Roast Turkey

served with roast potatoes, pork & cranberry stuffing, sprouts, honey roasted carrots, & parsnips & homemade Yorkshire pudding (GF on request)

Roast Sirloin of Beef

served with roast potatoes, pork & cranberry stuffing, sprouts, honey roast carrots & parsnips & homemade Yorkshire pudding (GF on request)

Wild Boar

served with fondant potato, roasted parsnips & carrots & a blackberry jus (GF)

Homemade Vegan Nut Roast

served with roast potatoes, sage & onion stuffing & roasted vegetables (Ve)

Wild Bass Fillet

served with smoked bacon, red chicory, runner beans & a red wine jus (GF)

Desserts

Homemade Gingerbread Cake served with vanilla ice cream

Christmas Pudding served with brandy sauce (GF on request)

Chocolate Orange Cheesecake

Cheese Board

