

# CHRISTMAS MENU

2 COURSES £29.95

3 COURSES £37.95

## Starters

Stilton and Bacon Croquettes

*served with a redcurrant sauce*

Smoked Mackerel Pâté

*with an olive oil toasted croute and beetroot and horseradish chutney*

Homemade Spiced Parsnip and Mango Chutney Soup (ve)

*served with warm crusty bread*

Cranberry, Asparagus and Brie Tartlet (v)

*with homemade green pesto and rocket*

## Mains

Traditional Roast Turkey

*served with crispy roast potatoes, honey glazed parsnips, pig in a blanket and stuffing balls, braised red cabbage, seasonal vegetables, rich homemade gravy*

The Crown Festive Beef Burger

*our chargrilled 8oz beef burger, topped with crispy bacon, creamy French brie, cranberry sauce, topped with a pig in blanket, served with garlic butter fries*

Cranberry, Parsnip and Chestnut Lattice (ve)

*light puff pastry lattice filled with sweet cranberries, parsnip and chestnuts, served with seasonal roast vegetables, braised red cabbage, and gravy*

Pan-fried Salmon Fillet

*with herby buttered new potatoes, garlic green beans, a poached egg and hollandaise sauce*

## Dessert

Traditional Christmas Pudding (v)

*served with warm brandy sauce*

Frutti di Bosco

*pastry filled with patisserie cream topped with a layer of sponge, forest fruits and powdered sugar, served with vanilla ice cream*

Apple Gyoza Dumplings

*with cranberry jam, cinnamon crumble crumb and vanilla ice cream*

Rhubarb and Ginger Chocolate Torte (GF, VE)

*ginger crumb base with a rhubarb and chocolate filling, sprinkled with chocolate flakes and a dusting of raspberry powder. Served with vanilla vegan ice cream*

Available from Monday 25th November – Saturday 4th January

(excluding Christmas day)

Suitable for 4-12 guests seated in main bar. 13-40 guests seated in the Barn.

£10 deposit per person, pre-order required.

# PRE-ORDER FORM

Name:

Date:

• Time of Booking:

Telephone Number:

Email Address:

Deposit Amount Paid:

Total Number of Guests:

Location: (Barn/Back Bar)

<b>Starter</b>	Amount	Allergies/Dietary Requirements
Stilton & Bacon Croquettes		
Smoked Mackerel Pâté		
Parsnip and Mango Chutney Soup (VE)		
Cranberry, Asparagus and Brie Tartlet (V)		
<b>Mains</b>		
Traditional Roast		
Festive Beef Burger		
Cranberry, Parsnip and Chestnut Lattice (VE)		
Pan-fried Salmon Fillet		
<b>Desserts</b>		
Traditional Christmas Pudding (V)		
Frutti di Bosco		
Apple Gyoza Dumplings		
Rhubarb and Ginger Chocolate Torte (GF, VE)		

*Please note that deposits are non-refundable. Pre-orders must be received a minimum of 7 days in advance of booking. Cancellations within 24 hours will be charged the full meal cost.*