

2 COURSES £16 3 COURSES £20

Starters

Cream of Tomato Soup (V)

served with bread and butter

Garlic Ciabatta (V)

homemade garlic and herb butter on a toasted ciabatta.

Add Cheese

Southern Fried Chicken Strips

with a BBQ dipping sauce

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

Chargrilled beef burger with melted brie

Mac & Cheese (V)

Homemade cheese sauce with macaroni pasta, with grilled melted cheddar topping.

Add Turkey?

Dessert

Mini Mince Pie

Served with either vanilla ice cream or warm custard

Double Chocolate Brownie (GF)

Served warm with vanilla ice cream

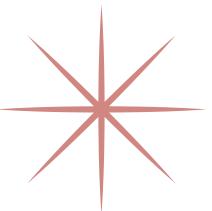
Dessert Factory

Build your own dessert! Warm chocolate brownie, 2 scoops of vanilla ice cream, pots of sprinkles, marshmallows, chocolate buttons, and chocolate sauce

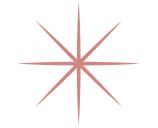
Available from Monday 25th November – Saturday 4th January

(excluding Christmas day)

Suitable for 4-12 guests seated in main bar. 13-40 guests seated in the Barn. £5 deposit per person, pre-order required.







Name:

Date:

Time of Booking:

Telephone Number:

Email Address:

Deposit Amount Paid:

Total Number of Guests:

Location: (Barn/Back Bar)

Starter	Amount	Allergies/Dietary Requirements
Cream of Tomato Soup (V)		
Garlic Ciabatta (V)		
Southern Fried Chicken Strips		
Mains		
Traditional Roast		
Festive Beef Burger		
Mac & Cheese (V)		
Desserts		
Mini Mince Pie		
Double Chocolate Brownie (GF)		
Dessert Factory		

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.

