

## The Crown Inn Christmas Menu 2012

- \* Trio of smoked fish mousse with salad with toasted baguette.
  - \* Stilton and chestnut pate stuffed flat mushroom.
  - \* Cream of Tomato, brandy and sweet red pepper soup.
  - \* Cajun king prawn with spicy tomato salsa.
- \* Warm Soy marinated duck and sweet chilli noodle salad with prawn crackers.



- \* Slices of roasted British strip loin with a rich bacon, wild mushroom and port sauce and a rosemary Yorkshire.
  - \* Breast of chicken topped with melting brie and red wine reduction.
    - \* Traditional roast turkey with all the trimmings and an apple and chestnut moist stuffing.
  - \* Pan fried rump of lamb sliced on a sweet potato mash drizzled with creamy tarragon and sour cream sauce.
    - \* Fillet of salmon set on a seafood chowder with parsnip crisps.
- All main courses are served with seasonal vegetables and roasted potatoes



- \* Rich baileys and swiss chocolate mousse with dipping biscuit.
  - \* Christmas pudding with sweet brandy sauce
  - \* Tangy lemon and lime cheesecake with lemon ice-cream



1 course £11.99

2 course £15.99

3 course party menu 2 courses + coffee £15.99 (lunch time only)

3 courses £21.99

Cheeseboard £4.99

Coffee £1.90

Deposit of £5 per person required on booking, pre ordering in a week before please