



# THE CROWN

## Christmas Menu

Adults • 2 Courses £25 • 3 Courses £30  
Children • 2 Courses £12 • 3 Courses £15

### Starters

Sweet Potato & Roasted Red Pepper Soup  
*Served With Crusty Cob & Butter*

Duck & Orange Pâté  
*Served with Salad Garnish, Rustic Slice & Chutney*

Seafood Cocktail  
*Mixed Leaves Salad, Salmon, Prawns, Crayfish Tails & Lemon with Seafood Sauce*

Blue Cheese Crostini  
*Sliced Sourdough topped with Roasted Peppers, Olives, Mushrooms, Blue Cheese & zipped with Balsamic Glaze*

### Mains

Roast Turkey Crown  
*Served with Sage & Apricot Stuffing, Pig in Blanket & Cranberry  
Roast Potatoes, Finger Glazed Carrots, Braised Red Cabbage, Brussel Sprouts with Bacon and Pecans, Honey Glazed Parsnips & Roast Gravy Jus*

Roasted Sirloin of Beef & Yorkshire Pudding  
*Served with Sage & Apricot Stuffing & Wholegrain Mustard  
Roast Potatoes, Finger Glazed Carrots, Braised Red Cabbage, Brussel Sprouts with Bacon and Pecans, Honey Glazed Parsnips & Roast Gravy Jus*

Beetroot and Butternut Squash Wellington  
*Served with Red Onion Vegan Stuffing  
Roast Potatoes, Finger Glazed Carrots, Braised Red Cabbage, Brussel Sprouts with Pecans, Honey Glazed Parsnips & Vegan Gravy Jus*

Grilled Salmon Fillet  
*Served with Spinach & Mushroom Sauce  
Roast Potatoes, Finger Glazed Carrots, Braised Red Cabbage, Brussel Sprouts with Bacon and Pecans & Honey Glazed Parsnips*

### Desserts

Christmas Pudding  
*Served with Brandy Sauce*

Gin & Lime Cheesecake  
*Cheesecake infused with Gin and Lime on a Biscuit Base with Chocolate Twirl and Mint*

Chocolate Brownie  
*Served with Black Forest Ice Cream drizzled with Chocolate and Cherry Sauce*

Cheese Plate  
*Assorted Cheeses with Grapes & Crackers*

Coffee & Mints  
£2.50