



THE CROWN INN
HOTEL & RESTAURANT

FESTIVE MENU

TWO COURSES - £22.50
THREE COURSES - £27.50

STARTER

CAULIFLOWER & CHESTNUT SOUP, PARMESAN CROUTONS, GRANARY BREAD

CHICKEN, WILD MUSHROOM & DUCK TERRINE, TOASTED SOURDOUGH, APRICOT & GINGER CHUTNEY

SALMON & PRAWN COCKTAIL, FRESH LEMON, GRANARY BREAD

DEEP-FRIED BREADED CAMEMBERT, ROCKET SALAD, CRANBERRY SAUCE

MAIN COURSE

ROAST HUBBARD'S FARM TURKEY, SMOKED BACON-WRAPPED CHIPOLATA, SAGE AND CHESTNUT STUFFING, ROASTED POTATOES, SEASONAL VEGETABLES

CHARGRILLED 8OZ RUMP STEAK, GRILLED TOMATO, FIELD MUSHROOM, CHIPS, ONION RINGS, PEPPER SAUCE

ROAST FILLET OF SALMON, PAN-SEARED NEW POTATOES, BABY COURGETTE, SPINACH & CHESTNUTS, DILL HOLLANDAISE

MUSHROOM, BRIE, CRANBERRY & NUT WELLINGTON, BUTTERED NEW POTATOES, FRENCH DRESSED SALAD

DESSERT

CHRISTMAS PUDDING
VANILLA CUSTARD, FRESH REDCURRANTS

LEMON MERINGUE TARTLETTE, VANILLA CLOTTED CREAM ICE-CREAM, RASPBERRY COULIS

WARM CHOCOLATE YULE LOG, BRANDY CHANTILLY CREAM, FRESH STRAWBERRIES

TRIO OF BRITISH CHEESES
HOUSE CHUTNEY, BLACK GRAPES, CRACKERS

COFFEE AND MINTS

**Available 28th November - 24th December 2020. Prior booking is essential.
Please fill in your details and menu options overleaf and hand it to a
member of staff with a non-refundable deposit of £5.00 per person.
Please ask staff for possible allergens in this menu.**

