CHRISTMAS AT



THE CROWN

CHRISTMAS
PARTY MENU

£30.00

STARTERS

Smoked Salmon with Orange & Fennel Pollen
Delicate slices of smoked salmon served with fresh orange, fragrant fennel pollen, malted bloomer and a crisp salad garnish.

Tomato & Basil Soup (V)
A rich and comforting tomato and basil soup served with a warm bread roll and butter.

Crispy Indulgent Brie Wedges (V)
Crispy indulgent Brie wedges infused with aromatic rosemary and garlic, coated in a golden panko crumb and served with cranberry sauce.

Pork Liver Pâté with Duck & Orange
A rich and decadent pork liver pâté blended with duck and enhanced with orange for a delicate citrus twist, served with warm ciabatta and red onion marmalade.

MAIN COURSES

Traditional Roast Turkey
Succulent roast turkey served with roast potatoes, seasonal vegetables, savoury pork stuffing, a bacon-wrapped chipolata, Yorkshire pudding, rich gravy and cranberry sauce.

Slow-Cooked Beef Featherblade
Tender salt and pepper beef featherblade, slow cooked until meltingly soft in a rich pepper jus, served with creamy dauphinoise potatoes, tenderstem broccoli and roasted Chantenay carrots.

Honey & Mustard Glazed Salmon
Succulent salmon fillet glazed with honey, wholegrain mustard and garlic, served with buttered new potatoes, tenderstem broccoli and roasted vine tomatoes.

Italian Herb & Garlic Pork Ribeye
Tender pork ribeye marinated with Italian herbs, garlic and rosemary, finished with crisp pancetta and served with creamy dauphinoise potatoes, tenderstem broccoli and a rich pan jus.

Camembert, Fig & Onion Tart (V)
A buttery shortcrust pastry filled with creamy Camembert, sweet fig and caramelised onion, served with buttered new potatoes and roasted vine tomatoes.

DESSERTS

Traditional Christmas Pudding
A traditional Christmas pudding served warm with rich brandy sauce.

Chocolate Orange Tart
A rich chocolate tart with a buttery biscuit crumb base, topped with smooth orange truffle mousse and served with freshly whipped cream.

Passion Fruit Sorbet
A refreshing passion fruit sorbet, the perfect light finish to your festive meal.

Lemon & Raspberry Sponge
A light lemon and raspberry sponge topped with smooth vanilla cream, juicy raspberry pieces and white chocolate curls.

Please advise a member of our team of any allergies or dietary requirements before ordering.

Thank you and Merry Christmas!

CHRISTMAS LUNCH MENU

£21.95

Served daily 12.00pm – 5.00pm

STARTERS

Tomato & Basil Soup
A rich and comforting tomato and basil soup served with a warm bread roll and butter.

Creamy Garlic & Thyme Mushrooms (V)
Creamy pan-fried garlic and thyme mushrooms served on toasted ciabatta with a balsamic glaze.

MAIN COURSES

Traditional Roast Turkey
Succulent roast turkey served with roast potatoes, seasonal vegetables, savoury pork stuffing, a bacon-wrapped chipolata, rich gravy and cranberry sauce.

Camembert, Fig & Onion Tart (V)
A buttery shortcrust pastry filled with creamy Camembert, sweet fig and caramelised onion, served with parsley buttered new potatoes, tenderstem broccoli and roasted vine tomatoes.

Festive Christmas Burger
A prime Aberdeen Angus beef burger served in a toasted brioche bun with cranberry mayonnaise, melted Monterey Jack cheese, crispy streaky bacon, homemade coleslaw and skin-on fries.

DESSERTS

Traditional Christmas Pudding
A traditional Christmas pudding served warm with rich brandy sauce.



Passion Fruit Sorbet (Vegan)
A refreshing passion fruit sorbet, the perfect light finish to your festive lunch.



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Thank you and Merry Christmas!