



CHRISTMAS
AT THE CROWN

menu

1ST - 24TH DECEMBER 2022

2 COURSES £25

3 COURSES £30

STARTERS

The Crown's Famous French Onion Soup with Parmesan croûte (GFOR)

Balsamic roasted beetroot salad with cranberry, orange, crispy black rice, watercress and Dijon vinaigrette (VG, GF)

Chicken liver parfait with port marmalade and toasted ciabatta (GFOR)

Smoked salmon with dill and horseradish crème fraîche and a shard of sourdough (GFOR)

Camembert wedges in golden Panko breadcrumbs with redcurrant sauce (V)

MAINS

Crown's Christmas Dinner – Roasted turkey breast, chestnut stuffing, smoked bacon wrapped chipolata, roast potatoes, honey roast parsnip, carrot and swede purée, caramelised sprouts and rich gravy (GFOR)

Crown's Vegetarian Christmas Dinner – Walnut and cashew nut roast, chestnut stuffing, roast potatoes, honey roast parsnips, carrot and swede purée, caramelised sprouts and vegetarian gravy (V)

Confit duck leg with buttered mash, Christmas greens and blackcurrant jus (GF)

Vegan Christmas Pot Pie with olive oil and thyme roast potatoes and Christmas greens (VG)

Pan-seared seabass with honey roasted hasselback new potatoes, Christmas greens and Prosecco sauce (GF)

Celeriac, leek and rosemary gratin with red wine braised cabbage and glazed Chantenay carrots (V, GF)

DESSERTS

Rum and Raisin Christmas Pudding with vanilla infused brandy sauce (V)

Bailey's crème brûlée (V)

Christmas Mess – Crunchy meringue with Chantilly cream, cinnamon and blackcurrant liqueur and winter berries (V, GF)

Vegan chocolate and orange cake with a brownie crumble base and vegan vanilla ice cream (VG,GF)

Warm chocolate brownie with white chocolate chunks and pistachio ice cream (V)

Selection of English cheeses, spelt and water biscuits, port marmalade (£3.50 supplement) (V)

Available by advance booking and pre-order only. £10 per head non-refundable deposit payable upon reservation. All guests in booking must order from the same menu. Please inform your server if you have any dietary requirements or allergies. 100% of your gratuities go directly to the team that make your experience a memorable one.