

Reservation Date: \_\_\_\_\_

Time: \_\_\_\_\_



**THE CROWN**  
GASTROPUB & EVENTS

**Christmas 2024 Booking Form**

Party Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Total Number in Party: \_\_\_\_\_

	Enter Total Quantity	Notes:
<b><u>Starters:</u></b>		
French Onion Soup		
Festive Houmous		
Parfait		
Prawn Cocktail		
Camembert Wedges		
<b><u>Mains:</u></b>		
Roast Turkey		
Veggie Vegan Roast		
Sea Bass		
Camembert Wellington		
Beef Bourguignon		
<b><u>Desserts:</u></b>		
Christmas Pudding		
Bailey's Brûlée		
Choc Orange Tart		
Brownie		
Cheese & Biscuits (£4 supplement)		

Deposit Amount (£10.00 per person): \_\_\_\_\_

Date Paid: \_\_\_\_\_



# Christmas Menu

2ND-24TH DECEMBER 2024

## Starter

The Crown's famous French onion soup, Parmesan croûte  
Festive houmous, pomegranate, parsley, warm pitta (VG)  
Chicken liver parfait, port marmalade, toasted ciabatta (GFOR)  
Classic prawn cocktail, Marie Rose, confit tomatoes, crisp leaves, granary bread (GFOR)  
Camembert wedges, golden Panko breadcrumbs, redcurrant sauce (V)

## Main

The Crown's Christmas Dinner  
Roasted turkey breast, chestnut stuffing, smoked bacon wrapped chipolata, roast potatoes,  
honey roast parsnips, carrot and swede mash, caramelised sprouts, rich gravy  
*Gluten free version available*

The Crown's Plant Based Christmas Dinner  
Walnut and cashew nut roast, chestnut stuffing, roasted hasselback,  
roasted root vegetables, steamed sprouts, gravy (VG)

Pan-seared Sea Bass  
Hasselback new potatoes, Christmas greens, Prosecco sauce (GF)

Camembert Wellington  
Portobello chestnut and wild mushrooms, creamy camembert centre,  
buttered mash, roast parsnips, sprouts, red wine jus (V)

Beef bourguignon  
buttered mashed potato, roasted root vegetables

## Dessert

Traditional Christmas pudding, vanilla infused brandy sauce (V)  
Bailey's crème brûlée (V)  
Chocolate and orange truffle tart, vegan vanilla ice cream (VG,GF)  
Warm chocolate brownie, white chocolate chunks, vanilla ice cream (V)  
Selection of English cheeses, spelt and water biscuits, port marmalade (£4 supplement) (V)

**T H R E E C O U R S E £ 3 5**

*Available by advance booking and pre-order only. £10 per head non-refundable deposit payable upon preorder.  
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.*