

THE CROWN INN
**CHRISTMAS
MENU**

2 COURSE £28 | 3 COURSES £32

STARTERS

LEEK, POTATO & STILTON SOUP

Served with focaccia croutons & salted butter

SMOKED SALMON ROULADE

Served with dill cream cheese, roasted walnuts, cucumber, beetroot puree & lemon vinaigrette

SUN DRIED TOMATO BRUSCHETTA

Served with salsa verde & prosciutto ham

BAKED CAMEMBERT

Served with bacon wrapped breadsticks, butter & caramelised onion chutney

MAIN COURSE

TRADITIONAL CHRISTMAS DINNER

served with sliced turkey, pigs in blankets, cranberry & onion stuffing, rich chicken stock gravy & side dishes of freshly prepared Christmas vegetables.

BRAISED BEEF BRISKET

with spring onion mash, roasted root vegetables, savoy cabbage & finished with a rich veal jus

PAN SEARED SKIN ON SALMON FILLET

with a medley of grilled green vegetables, sautéed Brussel sprouts, crispy potatoes finished with a dill cream

CAULIFLOWER STEAK

Pan seared & served with a pommes purée roasted cherry tomatoes, grilled asparagus finished with a gluten free & vegan gravy

TO FINISH

TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce & finished with winter berry compote & orange zest

CHOCOLATE & HONEYCOMB TART

served with white chocolate soil, berry compote & vanilla ice cream

TRIO OF MINCE PIES

served with a blackberry reduction, chantilly cream & ginger bread crumb

WHITE CHOCOLATE ROULADE

with fresh raspberries, a toasted pistachio cream & blackcurrant sorbet

