

CROWN INN FESTIVE MENU 2023

2 courses 25.99 - 3 courses 32.99

Available from the 1st to the 24th December

Festive beef & winter vegetable soup

beef with winter vegetables. Served with a crusty roll & butter

Luxury prawn cocktail

marie rose sauce, petit salad, crostini's and king prawn garnish.

Porcini mushroom arancini

succulent arancini balls with sage, onion and porcini mushrooms, Romano sauce and pea shoots.

Crispy breaded mini camembert

sourdough roll, butter, cranberry sauce, balsamic glaze

Haggis & neeps filo log

Campbells haggis & bashed neeps in crispy filo pastry log with whisky & pink peppercorn sauce. Topped with garlic chives.

Turkey roulade

gluten free pork, sage & onion stuffing, wrapped in smoked streaky bacon served with fondant potato, pigs in blankets, roasted seasonal vegetables and house jus

Roast Ribeye of Beef

fondant potato, onion rings, roasted seasonal vegetables and rich beef jus

Gressingham duck breast

pan seared breast of duck, fondant potato, roasted seasonal vegetables, house jus and crispy kale

Teriyaki trout supreme

supreme of Scottish trout glazed with teriyaki sauce, Singapore style spicy noodles, peas shoots and crispy onions.

Somerset Brie & Candy Beetroot Tart

baked brie & beetroot tart with candied beetroot, roasted seasonal vegetables, fondant potato and festive chutney

Apple & caramelised pineapple rum crumble

Taylor's of Biggar pineapple ice cream

Christmas pudding creme brulee

shortbread christmas trees

Banoffee cheesecake

banana chantilly cream and hot toffee sauce

Passionfruit, mango & lemon posset

amaretti biscuits and raspberry crumb

Dark chocolate truffle mousse

truffle mousse, white chocolate, whisky, coffee and cream on a light sponge base with chocolate shavings

