

CROWN INN FESTIVE MENU 2024

2 courses 26.99 - 3 courses 33.99

Available from the 2nd to the 24th December

Festive ham, potato & parsnip soup
served with a crusty roll & butter

Smoked salmon gravalax
salsa verde, microherb salad, herb & lemon dressing

Fig, beetroot & chestnut salad
figs, beetroot, roast chestnuts, red & green chicory with pomegranate seeds and truffle oil dressing

Baked camembert
red onion chutney, orange & rosemary, crusty bread & butter

Haggis filo tart
campbells haggis in crispy filo pastry shell with whisky & pink peppercorn sauce. Topped with garlic chives & crispy onions

Turkey roulade
gluten free pork, sage & onion stuffing, wrapped in smoked streaky bacon served with dauphinoise potato, tenderstem broccoli, chantenay carrots, pig in blanket, brussel sprouts & house jus

Slow cooked shin of beef
slow cooked shin of beef, dauphinoise potato, tenderstem broccoli, chantenay carrots, brussel sprouts & house jus

Gressingham duck breast
pan seared breast of duck (m/r), dauphinoise potatoes, tenderstem broccoli, chantenay carrots, brussel sprouts & blackberry jus

Fillet of sea bass
pan seared fillet of sea bass with dauphinoise potato, tenderstem broccoli, chantenay carrots, brussel sprouts & hollandaise sauce

Sweet potato & red onion marmalade seeded tart
pommes anna, tenderstem broccoli, chantenay carrots, brussel sprouts & sweet tomato & herb sauce

Apple & cranberry crumble
Madagascar vanilla ice cream & toffee chunks

Chase rhubarb vodka creme brulee
shortbread christmas trees

Mince pie cheesecake
cherry compote & amoretti biscuit crumb

Prosecco & raspberry posset
served with a gingerbread man

Chocolate fondant
minted clotted cream & white chocolate swirls

