



Christmas at The Crown

To Start

Roast Parsnip & Thyme Soup with Shaved Parmesan & Homemade Bread

Local Game Terrine, Spiced Stone Fruit Chutney with Toasted Brioche

Salmon Gravadlax, Horseradish & Chervil Crème Fraiche

Beetroot Ravioli, Goats Cheese, Toasted Pine Nuts, Beetroot Pesto

For Main Course

Traditional Roast Turkey, Pigs in Blankets, Homemade Stuffing, Roast Potatoes, Seasonal Vegetables, Bread Sauce & Roast Turkey Jus

Braised Blade of Local Beef, Baby Onions, Honey Roast Parsnips & Seasonal Vegetables

Fillet of Cornish Hake with Walnut & Parsley Crust, New Potatoes & Caper Cream Sauce

Pumpkin, Spinach & Chestnut Wellington, Roast Potatoes, Seasonal Vegetables & Tarragon Sauce

Following with Pudding

Christmas Pudding with Brandy Butter

White Chocolate Cheesecake with Winter Berry Compote

Warm Mulled Pears with Vanilla Ice Cream

Winter Berry Parfait with Mascarpone

Selection of Local Cheeses, Chutney & Biscuits (£3 Supplement)

And Finally

Coffee & Mince Pie extra £2.50 per person

2 courses £20.00 3 courses £25.00

A discretionary 10% service charge will be added to all tables

Bookings available for Lunch & Dinner Monday - Saturday from 29th November - 24th December 2019

Book before 1st November for a 10% discount. For tables of 8 or more a deposit of £10 per person is required

Book your table by calling 01608 677262, via email crowninmenstone@gmail.com. Or with Felicity or Aaron in person