



THE
CROWN

Festive Menu

2 Courses £32 / 3 Courses £38

Small Plates

Smoked chalk stream trout, pickled beetroot, horseradish creme fraiche GF

Sweet potato & chilli soup, tomato and lime salsa, bread & butter V

Sticky smoked beef, sesame, honey, chilli, crispy potato

Mains

Roast shalford turkey, roast potatoes, Brussels sprouts, sausage meat
& apricot stuffing, gravy & cranberry sauce GF

Braised feather blade beef bourguignon, buttered mashed potato, savoy cabbage GF

Roasted kohlrabi, wild mushrooms, caramelised onions, Jerusalem artichoke veloute,
Brussel tops VG GF

Pan roasted cod, crushed new potatoes, brussel sprouts, pancetta, Cavolo nero

Desserts

Christmas pudding, brandy sauce, poached clementine VG

Red wine poached pear, chocolate sauce, spiced ice cream V GF

Dark chocolate fondant, baked white chocolate, salted caramel ice cream

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill