CROWN & TREATY

CHRISTMAS MENU

ADULTS £80 – CHILDREN (UNDER 15) £40

STARTERS

Crispy Coated Camembert, roasted walnuts, rocket, cranberry sauce (V)
Ardennes Pâté, toasted sourdough, cocktail gherkins, red onion chutney
Prawn Cocktail, lettuce, tomato, toasted sourdough (GFOA)
Parsnip and Nutmeg Soup, roasted walnuts, toasted sourdough (Ve)(GFOA)
Smoked Salmon and Melon, pomegranate, mint (GF)

MAINS

Cranberry Glazed Turkey, half steamed/half roasted, butter injected, moist and juicy (GFOA)
Honey and Marmalade Glazed Gammon, star anise (GFOA)
Black Pepper and Garlic Roasted Beef, thyme, red onion (GFOA)
Sweet Potato and Red Onion Marmalade Tart (Ve)

(All mains come with crispy thyme roasted potatoes, honey roasted parsnips, buttery leeks and cabbage medley, carrot and suede mash, stuffing, unlimited gravy and finally a homemade Yorkshire pudding!)

PUDDINGS

Traditional Christmas Pudding, brandy custard or fresh cream (GF)(V)
Chocolate Truffle Brownie Torte, vanilla ice cream, chocolate sauce (GF)(Ve)
Mince Pie Cheesecake, vanilla ice cream (V)
Fondant Bakewell Tart, glacier cherries, vanilla ice cream (Ve)

FINAL COURSE

Selection of Teas, Coffees, Chocolate Fondants and Mince Pies