



THE CROWN

Christmas Day Menu

Canapés

Parmesan goujons, chicken liver parfait, smoked haddock arancini

Small Plates

Beetroot & apple cured chalk stream trout, champagne pickled cabbage, linseed cracker GF DF

Roscoff onion soup VG GFA

Thetford black pork & pistachio terrine, dates, prosciutto GFA N

Mains

Roast Shalford turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy GFA

brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots

Miso marinated monkfish, sea vegetable & mussel broth, crispy Cavolo nero GF

Butternut squash & mushroom pithivier, tempura enoki, parsley & celeriac cream VG

Beer braised ox cheek, rosti chip, fennel & sprout top remoulade, shallots GF

Desserts

LillyPuds Christmas pudding, brandy custard, poached clementine VG

Black cherry & kirsch trifle

Dark chocolate marquise, orange crème fraîche, tiffin

Cheese

Baron Bigod, pickled walnut jam, sourdough N

Afters

Teas & coffees

Dark chocolate truffle, clementine pâte de fruit, mini mince pie

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