



THE  
CROWN

## CHRISTMAS DAY MENU

### CANAPÉS

Parmesan Goujons, Chicken Liver Parfait, Smoked Haddock Arancini

### START

Beetroot & Apple Cured Chalk Stream Trout, Champagne pickled cabbage, linseed cracker **GF DF**

Roscoff Onion Soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, dates & prosciutto **GFA N**

### MAIN

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**

Barsham Beer Braised Ox Cheek, rosti chip, fennel & sprout top remoulade, shallots **GF**

### DESSERT

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

***A 10 % discretionary Service Charge will be added for all tables***

**DF Dairy Free | GF Gluten Free | GFA Gluten Free Available | VG Vegan | N Nuts**

Please let a team member know of any allergies or dietary requirements. Full allergen information is available upon request.

We cannot guarantee that dishes do not contain bones, nuts or shell.

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