

# THE CROWN

## CHRISTMAS 2022

Three courses £40 per person

### STARTERS

Roast Jerusalem artichoke soup (Vg)

Chicken liver pate, pickles, sourdough toast

Whipped feta, pomegranate, cherry tomatoes, flatbread

Beetroot cured salmon, horseradish creme fraiche, pickled cucumber

### MAIN COURSES

Traditional roast turkey, pigs in blankets, roast carrots, sprout tops, roast potatoes, parsnips, cranberry stuffing and gravy

Slow roast pork belly, creamy mash, cavalo nero, balsamic braised red cabbage

Pan seared salmon, crushed new potatoes, fine beans, brown shrimp butter

Beetroot & butternut squash wellington, roast carrots & parsnips, sprout tops, vegan gravy (Vg)

### DESSERTS

Christmas pudding, brandy cream

Flourless chocolate cake, creme fraiche

Christmas mess, meringue, clementines, whipped cream, pomegranate

Poached pear, cinnamon and amaretto cream

Please note that our dishes may contain allergens, please notify a member of staff if you have any allergies.

A10% service charge will be added to your final bill.