



## PREMIUM FESTIVE SET MENU . . .

*Adult two course £30, adult three course £35*

**Includes crackers, compulsory silly hat wearing, mince pies and good times. . .**

Why not talk to us about our drinks packages?  
Tea, coffee & Petit fours included

### WITH A SMALL KNIFE AND FORK. . .

**Spicy Nduja Scotch Egg**

Lime yoghurt, paprika oil

**'Loch Duart' Smoked Salmon**

Dressed crab, avocado puree, pickled veg, lemon dressing

**Torched Goats Cheese**

Duo of beetroot, baby red chard, toasted seeds, pastry shard, harissa yoghurt

**Roasted British Pumpkin Soup**

Coconut foam, selection of bread rolls

### WITH A LARGE KNIFE AND FORK. . .

**Great British Norfolk Bronze Roast Turkey (with all the trimmings!)**

Goose fat roast potatoes, pigs in blankets, honey roast roots, garlic & shallot green beans, bacon brussel sprouts, bread sauce, redcurrant jelly & gravy

**The Crown Signature Fillet Of Beef Wellington (supplement £3)**

Garlic & thyme dauphinoise, garlic & shallot green beans, parsnip puree, red wine jus

**Saint Agur Blue Cheese & Foraged Wild Mushroom Pithivier**

Mushroom puree, Enoki Mushrooms, charred onion petals, Romanesco, crispy kale

**Poached Fillet Of Cornish Stone Bass**

Crab ravioli, shellfish bisque, samphire, crispy shallot, chive oil

**Red Wine Braised Short Rib Of Beef**

Truffle Mash, garlic & shallote green beans, baby heritage carrots, onion jus, parsnip crisps

### WITH A SPOON AND FORK. . .

**Chocolate Mayhem**

Milk chocolate mousse, chocolate soil, white chocolate ganache, chocolate olive oil sponge, Chocolate orange ice cream

**Baileys & Banana Bread & Butter Pudding**

Winter fruit compote, Caramelised banana, baileys soup

**Christmas pudding**

Brandy Anglaise, pouring cream

**Selection of British & French cheeses**

Caramelised onion chutney, grapes, celery, quince jelly, artisan biscuits