



CHRISTMAS DAY MENU £65

(£35 for under 12's)

Glass of Prosecco and a selection of Canapés on arrival

- STARTERS**
- POTTED RABBIT AND PORK BELLY RILLETTES (GFA)**
Served with a parsley and shallot salad, cornichons and toasted bread
 - PAN FRIED MONKFISH CHEEKS (GF)**
Butternut squash purée, Hazelnuts and micro coriander
 - WILD MUSHROOMS (VEGAN VERSION AVAILABLE)**
On a bed of celeriac purée with a crispy cured duck egg yolk
 - BROCCOLI AND STILTON SOUP (VEGAN VERSION AVAILABLE) (GFA)**
With Truffle oil and a warm roll
- SORBET**
- TO CLEANSE YOUR PALETTE**
- MAINS**
- CROWN OF ENGLISH ROAST TURKEY (GFA)**
Pigs in blankets, bread sauce, sprout tops with chestnuts & turkey gravy
 - PAN FRIED HALIBUT (GF)**
Leek mash, mussel and pernod cream sauce and a buttered Kale
 - BEETROOT, ARTICHOKE AND MIXED NUT ROAST (VE, V)**
Finished with sprout tops with chestnuts, roasties and gravy
 - PAN FRIED FILLET OF BEEF**
Bone marrow croquette, celeriac puree, honey glazed carrot, red wine jus and crispy shallots
- SIDES**
- Served with main courses
 - ROASTED POTATOES**
 - CARROTS (GF, V, VE)**
 - ROASTED PARSNIPS (GF, V, VE)**
 - RED CABBAGE (GF, V, VE)**
- PUDDING**
- CHRISTMAS PUDDING**
Served with whipped brandy cream
 - MULLED WIND POACHED PEAR (VE, V)**
With Vegan Vanilla ice cream
 - CHOCOLATE FONDANT**
Pickled cherries, pistachio crumb and salted caramel ice cream
 - CHEESE SELECTION**
Oxford Blue Cheese, Cornish Yarg and Brie, crackers, celery and red onion marmalade

Please email info@crownninnpub.co.uk to make a reservation and we will contact you to confirm your booking