



THE  
CROWN  
MARNHULL

## CHRISTMAS DAY MENU

WELCOME DRINKS; a Glass of Champagne, Bucks Fizz or Orange Juice

### STARTERS

#### Parsnip & Maple Soup

Vegetable crisps, sourdough bread  
(GF\*, VG)

#### Cricket St Thomas Goat's Cheese

Tomato & basil tarte Tatin, black olive tapenade  
(V)

#### Duck Liver & Orange Pâté

Cumberland sauce, dill pickles, sourdough bread & butter  
(GF\*)

#### Crab, Prawn & Smoked Salmon Cocktail

Marie Rose sauce, sourdough bread  
(GF\*)

### MAINS

#### Roast Turkey Breast

Pork, sage & onion stuffing, roast potatoes, braised red cabbage, carrots, Brussels sprouts, cauliflower cheese, pig in blanket, Yorkshire pudding, gravy  
(GF\*)

#### Roast Sirloin of Beef

Pork, sage & onion stuffing, roast potatoes, braised red cabbage, carrots, Brussels sprouts, cauliflower cheese, pig in blanket, Yorkshire pudding, gravy  
(GF\*)

#### Beetroot & Butternut Squash Wellington

Roast potatoes, braised red cabbage, carrots, Brussels sprouts, gravy  
(VG)

#### ChalkStream Trout Fillet & Scallops

Crushed new potatoes, broccoli, chive oil, prawn & chive white wine cream sauce  
(GF\*)

### DESSERTS

#### Salted Caramel Chocolate Brownie

Chocolate sauce, vanilla ice cream  
(V)

#### Christmas Pudding

Brandy cream sauce  
(GF\*, VG)

#### Raspberry & White Chocolate Roulade

Raspberry sorbet  
(GF\*, V)

#### Raspberry & Lemon Sorbets

(GF\*, VG)

#### West Country Cheese & Biscuits

Ploughman's pickle  
(V)

£100.00 PER PERSON

(£60.00 for under 12s)

Coffee, chocolate mint & mini mince pie included

Your booking must be confirmed & secured with a non-refundable deposit of 50%, prior to your booking form being completed & returned. Bookings are confirmed on a first come, first served basis. Menu choices must be completed & returned by 1<sup>st</sup> December for all bookings. The balance for the booking is due by 1<sup>st</sup> December. Unfortunately, changes to the menu choices cannot be made past 18<sup>th</sup> December. Any cancellations on the day are subject to the full menu cost. Children's portions are also available at £60.00 per child (under 12s only). All menu items are subject to change. Wherever possible we buy from local farmers, growers & individual producers. We love to know the names & faces behind every small business that supplies us & are proud of the relationships we have with them. Of course, a minority of products will still be imported. But typically these will make up just a small percentage of the fresh, tasty & locally sourced food we always aim to create from our kitchen. Please speak to a member of the team if you have any food allergies or intolerances before you place your order. As we have so many ingredients in our kitchen, we cannot guarantee that any dish is allergen free.

GF\* - Gluten Free Option Upon Request V - Vegetarian VG - Vegan VG\* - Vegan Option Upon Request