

THE CROWN MARNHULL

CHRISTMAS DAY MENU

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

STARTERS

CRAB, PRAWN & SMOKED SALMON COCKTAIL, Marie Rose sauce, sourdough (GF*)

DUCK & PORT PÂTÉ, Cumberland sauce, watercress, onion loaf (GF*)

PARSNIP & MAPLE SOUP, sourdough bread, vegetable crisps (GF*, VG)

CRICKET ST THOMAS GOATS CHEESE, tomato & basil tarte Tatin, black olive tapenade (V)

MAINS

ROAST TURKEY BREAST (GF*)

pork, sage & onion stuffing, roast potatoes, red cabbage, Chantenay carrots, Brussels sprouts, cauliflower cheese, pig in blanket, Yorkshire pudding, gravy

ROAST SIRLOIN OF BEEF (GF*)

pork, sage & onion stuffing, roast potatoes, red cabbage, Chantenay carrots, Brussels sprouts, cauliflower cheese, pig in blanket, Yorkshire pudding, gravy

CHALKSTREAM TROUT FILLET & SCALLOPS (GF*)

crushed new potatoes, Tenderstem broccoli, chive oil, prawn & chive white wine cream sauce

BEETROOT & BUTTERNUT SQUASH WELLINGTON (GF*, VG*)

roast potatoes, red cabbage, Chantenay carrots, Brussels sprouts, cauliflower cheese, Yorkshire pudding, gravy

DESSERTS

CHRISTMAS PUDDING, brandy cream sauce (GF*, VG)

LEMON MERINGUE ROULADE, pouring cream (V)

CHOCOLATE ORANGE BROWNIE, vanilla ice cream (V)

SELECTION OF SORBETS (GF*, VG)

WEST COUNTRY CHEESE & BISCUITS, apple, ale & chilli chutney (V)

COFFEE, CHOCOLATE MINT & MINI MINCE PIE INCLUDED (GF*, V)

£95.00 PER PERSON

(£60.00 for under 12s)

When you place your booking for Christmas Day, please note we operate a strict non-refundable & non-transferable deposit policy. Any cancellations on the day are subject the full menu cost. Meal choices are to be submitted by & final balance to be settled by the 1st December. All menu items are subject to change.

If you have any questions on the ingredients in the meals or have any allergies, intolerances or dietary requirements, please ask us when you place your pre-order.

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



