

The Crown Christmas Menu

2 Course £19.50

3 Course £25.50

Available alongside our Festive A La Carte Menu 1st – 24th December

To Begin

Soup of the Day

Goats Cheese and Cranberry Tart

Smoked Salmon Spinach and Cream Cheese Roulade

Chicken Liver Parfait Terrine with Toast and Christmas Chutney

Crispy Duck Leg with Sweet and Sour Dressing and Watercress

Mussels Marinere Style with Crusty Bread

Mains

Roast Wiltshire Organic Turkey with All the Traditional Trimmings

10oz Braised Blade of Beef with Horseradish Mash, Spinach, Prunes, Bacon and Onions

Whole Roast Partridge with Bubble and Squeak Cake, Confit Parsnips and Red Wine Sauce

Beer Battered Haddock and Chips with Salad Leaves, and Tartar Sauce

Roast Orkney Salmon, Creamed Leeks, Peas, Bacon and Girolles

Grilled Fillet of Sea Bass with Saffron Mash, Sweet Roast Peppers with a Sweet Paprika Sauce

Fresh Tagliatelle with Roasted Vegetables, Tomato and crispy leeks(V)

Risotto of Bath Blue Cheese and Chestnut (V)

To Finish

Home-Made Christmas Pudding with Brandy Sauce

Sunken Chocolate, Prune and Armagnac Souffle with Vanilla Ice Cream

Warm Treacle Tart with Clotted Cream

Crème Brulee with Home-made Shortbread

Cheese Selection with Chutneys & Biscuits

Crackers will be supplied on all tables

Please send a non-refundable £10 deposit pp to secure your reservation.

Cheque or Credit Card over the telephone can be accepted

Please email your pre-order at least 7 days in advance to:

thecrown@ohhcompany.co.uk