



THE CROWN

Pub & Kitchen

Christmas Menu @ The Crown

Lunch 2 courses £21.00 or 3 courses £26.00

Dinner 3 courses £26.00

Starters

Smoked Salmon Roulade with pickled cucumber, horseradish cream & melba toast GF
Roasted Butternut Squash & Carrot Soup served with toasted pumpkin seeds & toasted ciabatta GF

Crispy Pork Cheeks served with watercress & a stilton mayo
Pan Fried King Prawns in a red pepper, spring onion, baby spinach & brandy cream sauce GF
(There is a £1 supplement for this dish)

Chicken & Apricot Terrine served with artisan bread & a spiced apple chutney GF
Bubble & Squeak Cake served with a tomato & red pepper chutney VG

Mains

Goat's Cheese & Red Pepper Wellington with new potatoes, roast carrots & vegetable gravy
Stuffed Turkey- Served with roast potatoes, parsnips, seasonal vegetables, pigs in blankets, sausage, chestnut & mushroom stuffing & gravy GF
Roasted Cod, winter vegetable ratatouille, herb mash & lemon beurre blanc GF
Wild Mushroom Ravioli in a white wine cream sauce. Garnished with rocket, parmesan & truffle oil
Braised Lamb Shank buttered mash potatoes, root vegetables & a pancetta & red wine gravy GF
Bouillabaisse- served with saffron mayonnaise & toasted ciabatta GF

Desserts

Panatone Bread & Butter Pudding served with lashings of custard
Christmas Pudding with brandy sauce & red berries
Salted Caramel Cheesecake with honeycomb ice cream & toffee sauce
The Chequers Cheese Slate- Wobbly Bottom Goat's Cheese, Wookey Hole Cave Aged Cheddar & Gorgonzola Dolce served with an apple & ginger compote, walnuts & biscuits
(There is a £2 supplement for this dish)
Dark Chocolate Torte with a mulled berry puree & chantilly cream