

CHRISTMAS MENU

2 Courses for £25

3 Courses for £30

Upgrade to our PRESTIGE MENU...

for only £10 extra per person!

Glass of Prosecco, Bottle of Peroni or Virgin Strawberry Daiquiri (upon arrival)

Mixed Garlic Pizza Bread & Olives to share V VGA

Luxury Chocolates (to finish)

Starters

Butternut Squash & Chestnut Soup with garlic cream & served with toasted ciabatta V VGA GFA

Crispy Pork Cheeks with blue cheese mayonnaise & water cress GFA

Pan Fried King Prawns with spinach & red peppers in a creamy brandy sauce GFA

Smoked Salmon Pate with wholegrain toast, horseradish cream & pickled cucumber GFA

Wild Mushroom & Cauliflower Arancini with spicy tomato & coriander sauce V

Main Course

Traditional Christmas Roast Turkey with pork & sage stuffing, roast potatoes, Brussels sprouts, honey roasted root vegetables, pigs in blankets & gravy GFA
(a Vegan Nut & Herb Roast option is available upon request)

Salmon Supreme with potato rosti, seasoned broccoli & cucumber beurre blanc

Guinness Braised Beef Brisket with cavolo nero cabbage, mash potato & beef jus GFA

Root Vegetable & Goats Cheese Wellington with baby new potatoes, mixed leaves & a red pesto sauce V

Steak Diane- sirloin steak medallions, chunky chips, watercress & grilled tomato.

Finished with a creamy mushroom & brandy sauce GFA

(Served Pink or Well Done)

(a £4 supplement applies to this dish)

Desserts

Chocolate Cranberry & Amaretti Torte with white chocolate sauce & Chantilly cream V

Panettone Bread & Butter Pudding with vanilla custard. Finished with an orange reduction V

Traditional Christmas Pudding with brandy sauce & winter berry compote V

Baked Maple & Pecan Cheesecake with vanilla ice cream & toffee sauce V

Cheese & Biscuits with Peter's Yard Crackers. Accompanied by walnuts, grapes & an apple & ginger chutney GFA

(a £3 supplement applies to this dish)

Terms & Conditions

A pre-order is required for all Christmas party bookings.

All party bookings throughout December will need to pay a £10 per head deposit; this will be deducted from your final bill.

We require at least 48 hours notice to cancel a reservation or deposit will be retained.

A 10% discretionary service charge will be added to all tables. This goes directly to FOH and kitchen staff.

The Christmas menu is available from Tuesday 29th November until December 24th. However if you wish to have the menu on any other date then please just ask; we will accommodate if possible.

We are closed for food on Christmas Day and Boxing Day so that our hard working staff can put their feet up, eat and drink too much, and relax!

NEW YEARS EVE

Make the night your own. Dress up, dress down, choose fancy dress...just come in a fancy dress!
The night is yours; and so is the dress code!

We'll have some amazing specials on the menu to enjoy whilst seeing in 2023, but we're keeping things straightforward here on New Year's Eve.

Join us for some delicious food, great drinks and a relaxing time with family and friends. We've ditched the themes and fancy menus for now and are keeping things nice and simple at The Crown.

A Few Options...

The Restaurant

Book an early table with us before heading off to your New Years Eve Party or heading back home for a cosy night in front of the TV!

Or... book a late table from 8pm onwards and stay the night with us to see in 2023!
Our main menu, (plus specials), will all be available for you on the night.

At 11pm we'll turn up the music, (just loud enough to enjoy and sing along!) as we see in the New Year together.

Pub Dining and Drinking

If you'd like a table in the pub for New Years Eve then please do book one in advance.
You can dine early or late with full table service available, or if you just want to drink in the New Year you are also more than welcome!

At 11pm we'll be turning up the music so you can enjoy seeing in 2023 in style!

Deposits will be required for ALL table reservations on New Years Eve.

A pre-order will be required for tables of 10 or more.