



Christmas Meals at The Crown Country Inn



We are now taking bookings for our Christmas Dining Menu

December Menu

Available from Saturday 1st - Sunday 22nd December 2018

Tuesday - Sunday Lunch 2 Course £21 or 3 Course - £24
Tuesday - Thursday Dinner 2 Course £23 or 3 Course - £27
Friday and Saturday Dinner 2 Course £25 or 3 Course - £29
Christmas Eve 2 or 3 Course Lunch Monday December 24th from £24

With dinner only we also include a complimentary portion of The Crowns Homemade Grissini's, Herb butter, Tomato Fondue, Balsamic and Extra Virgin Rapeseed oil

To Start - All served with Homemade Bread

Choice of Soups; Caramelized Parsnip, Ginger and Coriander Or Creamy Tomato, Butterbean and Fresh Oregano
Smooth Chicken Liver and Cider Parfait, Apple and Rosemary Jelly, Walnut Bread Toasts
Home-Smoked Sea Trout Mousseline, Smoked Haddock and Leek Chowder, Crispy Bacon
Wild Mushroom Risotto Cake, Onion and Thyme Marmalade, Baby Spinach

Mains- All served with a selection of vegetables per table

Pave of Shropshire Farm Turkey Breast, Dauphinoise Potato, Creamed Winter Roots and Tarragon, Plum Sauce
**If you have a party or booking where 8 or more of your guests would prefer a Traditional Roast Turkey with all the Trimmings-Please ask before ordering!!*

Crispy Slow Cooked Belly Pork, Black Pudding & Bubble and Squeak Potato Cake, Cranberry Braised Red Cabbage, Green peppercorn Jus

Griddled Seabass Fillet, Prawn and Roquette Fishcake, Sweet Chilli and Pepper Jam – Salsa Verdi

Spiced Roasted Butternut Squash Tart, Blue Cheese Glaze, Spinach Hollandaise

Extra portions per person can be ordered

Freshly Baked Homemade Bread - £1.50

Crisp Home Baked Grissini Breads with Balsamic, Oils and Spiced Tomato Relish - £2.50

Sides all at £3.50 a portion

Triple Cooked Chunky Chips, Sweet Potato Chips, New Potatoes, Mixed Vegetables, Red Cabbage

To Follow

Our Own Homemade Christmas Pudding, Homemade Clotted Cream Ice cream, Brandy Sauce

Cinnamon Panna Cotta, Mulled Wine Jelly, Winter Fruit Compote, Biscuit

Orange and Cardamom Crème Brûlée, Tuille, Glazed Fresh Fig

Affogato - Christmas Pudding or Vanilla Ice Cream, splash of Amaretto, Espresso, Homemade Biscuit

Selection of Cheeses with Celery, Grapes, Homemade Chutney and Biscuits - £3 supplement

To Finish

Aroma Coffee or Tea with Homemade Christmas Petit Fours £3.30

Christmas Crackers Included

-----Chef Request's -----

We are a FODMAP aware establishment and we believe every guest deserves to enjoy freshly made food served in abundance. If you or any of your guests have an allergy or dietary restrictions please inform us and our chefs will be happy to accommodate your needs as best we can. It is always advisable to give us advanced notice so we can be better prepared.

