

Christmas Meals at The Crown Country Inn

We are now taking bookings for our Christmas Dining Menu

December Menu

Available from Tuesday 3rd - Sunday 22nd December 2019

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 - £30

Christmas Eve 2 or 3 Course Lunch Tuesday December 24th from £25

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; Leek, Potato and Crispy Bacon or Cream of Carrot, Ginger and Coriander

Ham Hock and Black Pudding Fritter, Piccalilli, Carrot Puree

Smoked Salmon Fishcake, Pickled Cucumber and Red Onion Tartare, Pea and Tarragon Puree

Wild Mushroom Risotto, Smoked Paprika Onion Bhaji

Mains- All served with a selection of vegetables per table

Turkey Breast and Casserole of Leg and Winter Root Vegetables, Fondant Potato, Honey Roast Shallots

**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!!*

Roast Sirloin Steak of Shropshire Beef, Brown Butter Mash, Creamed Carrot, Red Wine Jus and Yorkshire Pudding- (£5 Supplement)

Cider Braised Pork Belly, Red Cabbage, Chorizo Dauphinoise, Watercress Cream

Griddled Seabass Fillet, Beetroot and Spinach Tortellini, Red Pepper Coulis, Basil Provençale Vegetables

Roasted Butternut Squash, Chestnut and Goats Cheese Wellington - Brioche Crust

Extra portions per person can be ordered

Freshly Baked Homemade Bread - £2

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, New Potatoes, Mixed Vegetables, Red Cabbage

To Follow

Our Own Homemade Christmas Pudding, Rum Custard, Homemade Vanilla Pod Cream Ice cream

Rich Chocolate Tart, White Chocolate Parfait, Marinated Orange Salad

Crème Fraiche Pannacotta, Red Wine Poached Pear, Praline

Affogato - Vanilla Ice Cream, Splash of Amaretto, Espresso, Homemade Biscuit

Selection of Cheeses with Grapes, Homemade Chutney and Biscuits - £4 supplement

To Finish

Aroma Coffee or Tea with Homemade Christmas Petit Fours £3.50

Christmas Crackers Included

*Traditional Turkey must be pre ordered

-----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.