Christmas Menu

STARTERS

CELERIAC, TOASTED HAZELNUT AND TRUFFLE SOUP | Served with a filo and sesame crouton

CREAMED MARSALA WILD MUSHROOMS | Served on toasted sourdough

PRESSED HAM HOCK | Served with crispbreads and plum & ale chutney

MAINS

ROAST TURKEY WITH ALL THE TRIMMINGS | Served with roast potatoes, roast carrot and parsnip, seasonal greens, braised red cabbage, pigs in blankets, pork and cranberry stuffing and bone marrow gravy.
(Full vegan option is available upon request including pigs in blankets!)

WINTER VEGETABLE WELLINGTON | Braised red cabbage, roast carrots and parsnips, greens, cranberry stuffing and red wine & shallot gravy

HERB CRUST COD LOIN | Roasted Jersey Royals, Charred Tenderstem, warm tartare

DESSERTS

WARM CHOCOLATE AND ORANGE BROWNIE | Vanilla ice cream and 'Terri's' chocolate orange sauce

CHRISTMAS PUDDING | With brandy cream

CHEESE BOARD | Vintage Cheddar, Stilton, English Brie, biscuits and ale chutney

IRISH COFFEE AFFOGATO | With a cinnamon shortbread

SERVED 1 DEC, 2 DEC, 7 DEC, 8 DEC, 12 DEC, 15 DEC, 20 DEC, 21 DEC (MON – WED, 12 – 7PM AND THU – FRI, 12 – 3PM)

The Old Crown
SINCE 1368

PLUS!

COMPLIMENTARY MINCE PIES AND FILTER COFFEE

PRICES

2 COURSE £25.00

3 COURSE £28.00

To make a reservation, please fill in your pre-order form on the reverse of this card or via phone or email **eliza@theoldcrown.com**. A £5 deposit is required per booking.

V = VEGETARIAN VG = VEGAN N = NUTS TN = TRACES OF NUTS ASK AT THE BAR FOR FULL ALLERGEN ADVICE

NAME	STARTER	MAIN	DESSERT