



CHRISTMAS DAY AT THE CROWN HOTEL

Enjoy Christmas Day Lunch with family, friends and loved ones.
We are offering two sittings in our restaurant @ 12 noon & 3:00pm (minimum tables of 4)
Parties over 6 dine in our Hogarth Suite - Arrival 12.30pm, lunch served @ 1pm

On Arrival you will be seated and welcomed with a
Glass of Chilled Champagne & Delicious Festive Canapes;
Smoked Salmon & Crème Fraiche Blinis
Brie & Cranberry Tartlet

Starters

Salmon Terrine

Poached and smoked salmon mousse with dill, wrapped in smoked salmon,
served with crème fraiche and granary bread (AGF)

Chicken Liver Parfait

Winter fruit chutney, sourdough toast, whipped butter (AGF)

Beetroot & Goats Cheese Tart

Balsamic glaze, mixed leaves (V)

Rustic Tomato & Red Pepper Soup

Crème fraiche, baked fresh bread, whipped butter (AGF, V, ADF)

Mains

Hand Carved Roast Turkey

Cranberry, apple & sausage meat stuffing, pigs in blankets, roast potatoes, creamy mash,
Yorkshire pudding, pan gravy, cranberry sauce (AGF & ADF)

Roast Sirloin of Beef

Roast potatoes, creamy mash, Yorkshire pudding, pan gravy, horseradish (AGF & ADF)

Pan-Roasted Seabass

Crushed new potatoes, cherry tomatoes, pesto (GF & ADF)

Wild Mushroom & Spinach Wellington

Sautéed mushrooms, wilted spinach, sweet potato, minted new potatoes,
vegan gravy (V & VG)

All served with honey glazed parsnips, carrots and buttered sprouts with pancetta

Dessert & Cheese

Traditional Christmas Pudding, brandy sauce (AGF)

Individual Baileys Cheesecake, vanilla cream (AGF)

Crisp Lemon Tart, winter berry coulis

Cheese Selection, biscuits, grapes, celery, chutney (AGF)

Filter coffee, Yorkshire tea with Mince Pies

Adults @ £125.00, Children @ £60.00 (ages 3-16 years), Infants @ £25.00 (Under 3's)
A £10 per person non-refundable deposit is required to confirm your booking.

Full Balance & Pre-Orders due by 1st December 2026.

V - Vegetarian, GF - Gluten Free, VG - Vegan, AGF - Available Gluten Free,
ADF - Available Dairy Free