



CHRISTMAS PARTY NIGHTS AT THE CROWN HOTEL @ £60 PER HEAD

Arrival 7-7:30pm, sit to eat at 8pm for a three-course meal
followed by disco & bar until 12am

AVAILABLE DATES

Friday 4th December
Saturday 5th December
Friday 11th December
Saturday 12th December
Friday 18th December
Saturday 19th December

Starters

Scottish Smoked Salmon & North Atlantic Prawns

Marie Rose sauce, little gem lettuce, lemon, bread & butter (AGF & ADF)

Potted Chicken Liver Parfait

Toasted sourdough, winter fruit chutney, whipped butter (AGF)

Sautéed Woodland Mushrooms

Creamy garlic sauce, toasted ciabatta (V & AGF)

Mains

Hand Carved Roast Turkey

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

Chocolate and Orange Torte

Whipped cream (GF, V & ADF)

Cheese Selection

Biscuits, grapes, celery, chutney (AGF)

£10pp non-refundable deposit is required to confirm your booking, full balance and pre-orders due by 1st December 2026 or 14 days prior to the date. Should you have any allergen concerns, please inform us when pre-ordering.

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