



Christmas Day at The Crown



Champagne on arrival

A refreshing cucumber consommé

63° Egg

Our slow cooked 63° egg is served on a bed of peas & broad beans, topped with a parmesan cream

Pigeon 2 Ways

A pan seared pigeon breast with a confit leg served on a rustic bean cassoulet

Crab & Salmon

Avocado mousse, watercress puree, smoked salmon, fresh crab and garnished with lemon balm

Gin & tonic sorbet to cleanse your palate

Turkey Roast

Traditional Suffolk Turkey served with stuffing, pigs in blankets, seasonal vegetables and shredded sprouts finished with our delicious gravy

Nut Roast

Our take on the traditional nut roast, served with stuffing, seasonal vegetables and shredded sprouts finished with our delicious gravy

Sous Vide Lamb Cannon

With a potato & leek terrine, carrot puree, mint gel, onion petals & baby heritage carrots

John Dory

Grilled John Dory with samphire, roasted cherry vine tomatoes, new potatoes with yoghurt & a squid ink gel

Christmas Pudding

Traditional Christmas pudding with custard

Mixed Berry Parfait

Our refreshing mixed berry parfait finished with yoghurt & honeycomb

Chocolate & Mango Tart,

For those who love a chocolate hit, served with chocolate soil & vanilla ice cream

Add an extra course of a cheeseboard to share with a selection of 5 cheeses for £15.00

Tea or Coffee to finish

