



THE CROWN

Merry Christmas

2 COURSES £42 pp

3 COURSES £48 pp

STARTERS

Jerusalem Artichoke and Winter Truffle Velouté V
Jerusalem Artichoke Royal, Candied Hazelnuts

Gin Cured Loch Duarte Salmon
Clementine, Crème Fraiche, Dill Pickled Cucumber

Braised Pork Cheeks
Salt Baked Kohlrabi, Apple and Shiso, Sichuan Infused Jus

MAINS

Cornish Sea Bream
Olive Oil Pomme Puree, Creamed Mussels, Sweet Chili Tempura Samphire

Burnt-Butter Pumpkin Tortellini V
Girrolles, Sage and Berskswell Cheese

Braised Beef Cheek and Grilled Ribs
Sweede, Turnips, Red Wine Jus

Free Range Bronze Turkey
Turkey Fat Potatoes, Honey Glazed Carrot, Buttered Greens, Apricot Faggots, Cranberry, Jus



Sparkling & Cranberries

DESSERTS

Christmas Pudding Souffle
Brandy Butter Ice Cream

Seville Orange Tart
Spiced Cranberry Sorbet

Salted Chocolate Pave
Cinnamon Crumble and Malt Ice Cream



Mince Pie with your Tea or Coffee

V for vegetarian. 3 course menu is £48 pp.
Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.
This is a sample menu and some ingredients may be changed. Please, inform us if you have any allergies or dietary restrictions.



THE CROWN

Merry Christmas

3 COURSES £55 pp

STARTERS

Burnt-Butter Pumpkin Tortellini V
Girrolles, Sage and Berskswell Cheese

Duck Liver and Foie Gras Parfait
Spiced Quince Chutney, Toasted Fruit Bread

Smoked and Torched Mackerel
Bergamot Jelly and Grape Relish

MAINS

Hazelnut Crusted Irish Hake
Butternut Squash, Artichoke Gratin, Lobster and Vanilla Bisque

Bordeaux Braised Puy Lentils V
Maple Roasted Root Vegetables, Chestnut Milk

Roasted Venison Haunch
Textures of Beetroot, Kale, Rowan Berry Jus

Free Range Bronze Turkey
Turkey Fat Potatoes, Honey Glazed Carrot, Buttered Greens, Apricot Faggots, Cranberry, Jus



Sparkling and Candy Cane Sorbet

DESSERTS

Quince Tart Fine
Clotted Cream Ice Cream

Chocolate Yule Log
Salted Lotus Biscuit Ganache and Spiced Ice Cream

Christmas Pudding Souffle
Brandy Butter Ice Cream



Mince Pie with your Tea or Coffee

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THE CROWN

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CHRISTMAS DAY MENU £85 pp

AMUSE BOUCHE

Jerusalem Artichoke and Winter Truffle Velouté
Candied Hazelnuts

STARTERS

Baked Butternut Squash
Beauvaine Blue Cheese, Pickled Quince, Chestnuts, Winter Truffle

Gin Cured Loch Duarte Salmon
Clementine, Crème Fraiche, Dill Pickled Cucumber, Caviar

Duck Liver and Foie Gras Parfait
Spiced Quince Chutney, Toasted Fruit Bread

Smoked and Torched Mackerel
Bergamot Jelly and Grape Relish

MAINS

Roasted Venison Haunch
Textures of Beetroot, Kale, Rowanberry Jelly Jus

Hazelnut Crusted Irish Hake
Butternut Squash, Artichoke Gratin and Lobster and Vanilla Bisque

Bordeaux Braised Puy Lentils V
Maple Roasted Root Vegetables, Chestnut Milk

Free Range Bronze Turkey
Turkey Fat Potatoes, Honey Glazed Carrot, Buttered Greens, Apricot Faggots, Cranberry and Jus



Cranberry Spice Christmas Bubbles

DESSERTS

Quince Tart Fine
Muscovado Clotted Cream Ice Cream

Chocolate Yule Log
Salted Lotus Biscuit Ganache and Spiced Ice Cream

Christmas Pudding Souffle
Brandy Butter Ice Cream

British Cheese Selection
Roasted Quince, Onion Chutney, Crackers and Toasted Fruit Paysane



Mince Pie with your Tea or Coffee

V for vegetarian. Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.
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