



## Boxing Day Menu 2017

### *Starters*

- Roasted squash soup with sage croutons and toasted seeds (gfo)
- Confit duck leg, rocket and spring onion salad with Chinese dressing (gf)
- Roast beetroot, hazelnut, blue cheese, endive and mustard dressing (gf) (v)
- Marinated king prawn, grilled asparagus and aioli (gf)

### *Main Course*

- Seabass fillet, wilted spinach, buttered new potatoes and sauce vierge (gf)
- Roasted Sirloin of Beef and Yorkshire Pudding (gfo)
- Roast loin of pork with apple sauce (gfo)
- Honey roasted ham (gfo)
- Traditional roast turkey & all the trimmings (gfo)

*All roasts served with honey roasted parsnips, carrots, shredded sprouts, Pancetta, Roasted potatoes, pigs in blankets and a red wine sauce*

### *Dessert*

- Chocolate brownie with macerated strawberries and salted caramel ice cream (gf)
- Traditional Christmas Pudding and spiced brandy sauce
- Citrus tart with a raspberry coulis and Chantilly cream
- 3 scoops of Cheshire Farm ice cream/sorbet (gfo)
- Cheeseboard with traditional garnish

£30.00 per person

£15.00 per person (children under 10 years of age)

*From all at The Crown, we wish you all a Merry Christmas and prosperous New Year*

