



Christmas Cabaret/Party Menu 2017

Starters

Spiced pumpkin soup topped with toasted seeds and herb croutons (v)
Smoked salmon, cucumber and beetroot with a watercress garnish and a horseradish cream (gf)
Wild mushroom and spinach bruschetta (v)

Main Course

Traditional roast turkey & all the trimmings (gf)
Braised beef in a red wine sauce with baby carrots, mushrooms and shallots served with and roasted rosemary potatoes
Baked salmon fillet with new potatoes, grilled asparagus, cauliflower puree and a lemon butter (gf)
Flat cap mushroom with spicy cous cous, dressed spinach and rocket (v) gf

Dessert

Christmas pudding & spiced brandy sauce
Chocolate brownie with Cheshire Farm salted caramel ice-cream (gf)
Lemon cheesecake with lemon curd and fresh raspberries
(Gluten Free sorbet available for gf and vegan dietary requirements)

Freshly brewed coffee & mince pies

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

