



Christmas in The Grill 2017

Menu

Starters

- Spiced pumpkin soup topped with toasted seeds and herb croutons (gfo)(v)
- Chicken liver parfait with Crown chutney and garlic crostini (gfo)
- Prawn cocktail on a baby gem and cucumber salad with buttered brown bread (gfo)

Main Course

- Traditional roast turkey & all the trimmings (gfo)
- 6oz Sirloin cooked 'pink' with crispy French fries, home dried tomatoes, a sautéed flat cap mushroom and our sundried tomato ketchup (gf)
- Pan fried fillet of seabass with new potatoes, chargrilled asparagus, and a brown shrimp butter (gf)
- Crown chargrilled steak burger with cheddar cheese and crispy bacon on a toasted brioche bun with sundried tomato ketchup, an onion ring and crispy French fries
- Wild mushroom risotto with rocket and grana shavings (v)

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)

Coffee and mince pies

Lunch	£25.00pp
Dinner (Sun-Thurs)	£27.50pp
Dinner (Fri-Sat)	£30.00pp

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

