



Christmas @ The Crown

Amuse-Bouche

Goats Cheese And Pea Panna Cotta, Cambrian Air-Dried Ham Crumb

Starters

Salmon Ceviche, Vanilla, Pink Peppercorns, And Dill Crème Fraiche

Spiced Parsnip, Chestnut And Wild Mushroom Soup, Served With Crusty Sour Dough

*Chicken Liver And foie Gras Parfait, Smoked Bacon Jam, Baby Toffee Apple, Toasted Brioche
Orange Gel*

Main course

Roast Turkey Ballotine, Stuffed With Cranberry, Chestnut And Lemon, Cumbrian Air-Dried Ham, Roast Pigs In Blankets,

Cannon Of Lakeland Beef, (served pink) Confit Shallots, Braised Beef Bon Bon, Whiskey Cream

***Both of the above served with roast and creamed potatoes, maple glazed root vegetables, Brussel sprouts, red wine jus
and Yorkshire pudding***

Pan Roasted Cod Loin Crab Crushed Potatoes, Caviar, Sea Herbs, kale, Peas, Saffron And Lemongrass Velouté

*Nut And Vegetable Wellington (v vegan) Roast And Herb Potatoes, Roasted Vegetables, Tender Stem Broccoli,
Vegetable Gravy*

Dessert

Chocolate Torte, Black Cherry Puree, Chocolate Soil, Raspberry Sorbet

Christmas Pudding Brandy Sauce, Rum and Raisin Ice Cream

Tea/Coffee/ Truffles