

CROWN HOTEL

& ONYX

XMAS 2024

STARTERS

Roasted Sweet Potato Soup

Served with fried leek julienne, bread roll & butter VG GF

Breaded Deep Fried Brie

Melt in the middle breaded Brie wedges, served with cranberry sauce & mixed leaves V

Traditional Prawn Cocktail

North Atlantic Prawns in Marie Rose Sauce, served in a glass coupé with crisp salad, a generous wedge of lemon & dusted with paprika DF GF

Mediterranean stuffed mushroom

Portobello mushroom stuffed with a Mediterranean medley of vegetables and picante Spanish inspired sauce served with salad and salsa verde DF VG GF

MAINS

Traditional Roast Norfolk Turkey

Succulent Roast Turkey served with stuffing, chipolata wrapped in bacon, roast potatoes, fresh vegetables, cranberry sauce & turkey gravy (DF GF without stuffing and pigs in blankets)

Roast Topside Beef

Served with Yorkshire pudding, horseradish sauce & the entire Christmas fayre
VG Nut Roast alternative without Yorkshire, with Vegan Gravy. DF VG (GF without Yorkshire pudding)

Fillet of Cod in a cherry tomato and basil sauce

Filleted Cod in an Italian inspired white wine, tomato and Basil sauce served with new potatoes & vegetables DF GF

Sear Baked Stuffed Bell Peppers

Filled with couscous, sultanas, cranberries, chopped chestnuts and Mediterranean vegetables, served with new potatoes, pan-fried green beans & broccoli DF VG GF

DESSERTS

Traditional Christmas pudding

Steamed Plum Pudding served with our own Brandy sauce VG

Panna cotta berry Martini

Panna cotta with raspberry, blueberry (and HINT OF MARTINI ROSSO) coulis served as a martini V
GF

Deconstructed Black Forest Fool

Crystal cut champagne glass layered with cake, black cherries and dairy cream, finished with a drizzle of Kirsch VG DF by request

Cheese and Biscuits

Mature Cheddar, Brie and Stilton cheeses with a selection of biscuits/crackers dressed with grapes, celery and pickles V (GF available just ask)

£25 for 3 courses * £22 for 2 courses

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