

CHRISTMAS MENU @ THE CROWN INN -CHOLDERTON

Starters

Filo Wrapped Brie and Bacon Parcel sat on a Cumberland sauce with port and Rocket leaves.

Cream of leek, potato and chive soup with home-made olive bread.

Smoked Salmon and crayfish pate pot with a horse Radish Mayo and hot toast.

Mini vegetarian fish and chips with beer battered halloumi and home-made tartare sauce.

Main course

Roasted slices of turkey crown with all the traditional trimmings and a apple and thyme stuffing.

Salmon steak butter pan fried on herb courgettes and a seafood chowder style sauce.

Slices of British roast sirloin of beef with a red onion Yorkshire pud and a red wine and bacon gravy.

Pan fried breast of duck on sauté spinach and finished with a slightly peppered Dijon and brandy cream sauce.

Stuffed roasted sweet pepper brimming with med veg and creamy goats cheese crust.

ALL MAINCOURSES SERVED WITH ROASTED POTATOES AND FRESH VEGETABLES.

SWEETS

Dark chocolate and baileys chocolate pot with dipping biscuit.

Tangy lemon, lime and Cointreau cheesecake with Chantilly cream.

Traditional Christmas pudding with brandy cream.

Extras

*Choice of coffee and mints £2.75
Cheese board selection £5 per person*

*1 Course £15
2 Courses £19
3 Courses £23*

*Why not book the whole pub (30-50) covers and have live music or a disco to finish off the evening
(£100 supplement)*

Also book before the end of October for a free bottle of wine on the table.

Available from November 28th - 10th January excluding 25th and 26th