

New Year's Eve Menu 2017

Starters

Homemade soup of the day, garlic and herb croutons
£5.50

Beetroot cured salmon, horseradish, crème fraiche and baby watercress
£6.95

Shallot tarte tatin, glazed goats cheese and balsamic syrup
£6.50

Potted ham hock, homemade piccalilli and crusty bread
£6.50

Main Courses

30 day, dry-aged rib-eye steak, flat mushroom, vine ripened tomato and watercress with chunky chips or French fries
£24.95

Slow roast pork belly, crispy bacon hash browns, apple puree and cider potato fondant
£15.50

Slow roast shoulder of lamb, leek and potato gratin and root vegetable mash
£17.95

Pan fried cod, homemade fishcake, wilted greens and shellfish bisque
£17.95

Madras spiced lentil and root vegetable cottage pie with caramelised onion mash topping
£14.95

Desserts

Baileys crème brulee with homemade shortbread
£5.95

Bread and butter pudding with poached apricots and vanilla custard
£5.95

Chocolate and orange torte with orange compote and clotted cream
£6.50

Platter of English cheese with biscuits, chutney and grapes
£7.95

Christmas Opening Times

Christmas Eve

Our Christmas menu will be served at lunchtime and the bar will be open from 12 noon to 11pm.

Christmas Day

The bar will be open 12 noon to 2pm.

Boxing Day

Our Boxing Day menu will be served at lunchtime, with the bar open from 12 noon to 11pm.

New Year's Eve

Our New Year's Eve menu will be served in the evening, with the bar open between 12 noon and 1am

New Year's Day

The bar will be open from 12 noon to 11pm.

To reserve your table call one of the team on
01832 280 232

8 Duck Street, Peterborough,
Cambridgeshire, PE8 6RQ

www.crowninnelton.co.uk



Terms and Conditions

All meals must be pre-booked and pre-ordered. In order to secure your booking we require a £10 deposit per person.

If a cancellation occurs more than 24 hours prior to the booking, the deposit will be refunded in full for that person. If a member of the party does not attend or cancels less than 24 hours in advance the party will be charged in full for their meal. This will be added to the final total and would be at the discretion of the group organiser to recover the money charged.

Deposits can be paid by cash or over the phone by credit or debit card. We do not accept cheques.

Christmas - and - New Year 2017



01832 280 232



The Festive Season at The Crown Inn, Elton

At the Crown Inn we pride ourselves on the use of locally sourced produce and home cooked food that offers our customers a memorable dining experience, and Christmas is no different.

Our Christmas menu will be available Monday to Saturday from Friday 1st December until Friday 22nd December. On Saturdays, only the three-course dinner option will be available, which will be charged at £30 per person.

During the festive season we will still be serving our delicious Sunday roast.

You can continue your festive celebrations with our Boxing Day and New Year's Eve menus.

Please be aware that tables always book up quickly during this period, so we would advise you contact us well in advance.

We look forward to welcoming you, your family and friends, or your colleagues to the Crown Inn, Elton during the Christmas period this year.



Christmas Menu 2017

One course: £14.95 pp | Two courses: £20.95 pp
Three courses: £26.95 pp

Starters

Roasted root vegetable soup and homemade pesto with crusty bread

Homemade crab cakes with a shellfish bisque and baby watercress

Chicken liver pate with red onion marmalade and chargrilled toast

Roasted shallot and goats cheese tart with baby leaves and toasted pine nuts

Main Courses

(all served with seasonal vegetables)

Roasted crown of Norfolk turkey with sage and onion stuffing, pigs in blankets, duck fat roast potatoes, bread and cranberry sauce and a traditional gravy

Roast loin of free range pork (Dingley Dell) with duck fat roast potatoes, Yorkshire pudding and a traditional gravy

Pan fried cod fillet with winter vegetable ratatouille, saffron fondant potato and lemon sauce

Blue cheese, cranberry and chestnut tart with mixed herb and baby leaf salad, roasted cherry vine tomatoes and a mulled wine reduction (V)

Desserts

Traditional Christmas pudding with brandy sauce and a minced meat samosa

Steamed spotted dick with vanilla custard and rum and raisin ice cream

White chocolate and hazelnut cheesecake with a hazelnut meringue and a caramel sauce

Selection of English cheeses and biscuits with grapes, apples and a homemade real ale chutney

Boxing Day Menu 2017

Two courses: £23.95 pp | Three courses: £29.95 pp

Starters

Spiced parsnip soup with garlic and herb croutons

Chicken liver, port and brandy parfat with red onion marmalade and Melba toast

Betroot and goats cheese terrine, toasted pine nuts and homemade crab cakes, shellfish bisque and baby watercress

Main Courses

Roast 30 day, dry-aged beef, Yorkshire pudding, roast potatoes and red wine gravy

Roast loin of free range pork (Dingley Dell), duck fat roast potatoes, Yorkshire pudding and a traditional gravy

Slow roast shoulder of lamb, leek and potato gratin and root vegetable mash

Cod fillet wrapped in Parma ham with gnocchi, saffron spinach and parmesan

Puy lentil and root vegetable cottage pie with cheddar mash topping

Desserts

Baileys crème brulee with homemade shortbread

Dark chocolate torte with orange compote and clotted cream

Sticky toffee pudding, toffee sauce and salted caramel ice cream

Platter of English cheese with biscuits, chutney and grapes

