



Christmas Menu 2021

Served Monday 29th November to Friday 24th December.
Available Tuesday to Saturday for lunch and dinner. (Monday for dinner only).
Saturday dinner is three courses only at £35.00 per person.
(see terms and conditions overleaf)

Two courses: £29.95pp | Three courses: £35.00pp

Starters

- Roast parsnip, honey and thyme soup with locally baked bread
- Mulled wine poached pear with blue cheese fritters, toasted walnuts and mixed leaves
- Slow cooked crispy pork belly with chilli apple puree and watercress
- King prawn and smoked salmon arancini, with a shellfish bisque

Main Courses

(All served with seasonal vegetables) | (V) = Vegetarian

- Roasted crown of Norfolk turkey with sage and onion stuffing, pigs in blankets and duck fat roast potatoes
- Slow cooked shoulder of pork with chargrilled pak choi, crispy bacon hash browns, cauliflower cheese and apple cider jus
- Roasted fillet of cod with squid and chorizo casserole, saffron and mussel veloute
- Beetroot, goat cheese and red onion tart with glazed figs and mixed salad (V)

Desserts

- Christmas pudding with a sweet mince spring roll and brandy sauce
- Sticky toffee pudding with rum and raisin ice cream and toffee sauce
- Dark chocolate brownie with salted caramel ice cream and chocolate sauce
- Crown Inn cheese board served with homemade chutney, grapes and biscuits
(£3.00 supplement charge)

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 72 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 72 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.