



# Christmas Menu pre-order form

Thank you for choosing to have your Christmas meal with us.

Please fill in this form and send it on to us, all bookings must be accompanied by a £10 deposit per person.

Please note all dietary requirements must be noted alongside the dish at point of pre-order.

(GF = Gluten free, Ve = Vegan, V = Vegetarian)

## Starters

Quantity

Roast tomato and red pepper soup, with mozzarella croutons and basil oil (V, Ve*, GF*)	
Homemade lamb and mint koftas, with tzatziki dip, and baby naan bread (GF*)	
Crab and mixed vegetable spring rolls, with sweetchilli dipping sauce	
Mulled wine poached pear, with a roast beetroot and blue cheese salad, and a mulled wine dressing (V, Ve*, GF*)	

## Main Courses

Quantity

Roasted breast of Norfolk turkey, with sage and onion stuffing, pigs-in-blankets, and duck-fat roast potatoes, and rich roasting gravy (GF*)	
Slow-cooked beer-braised beef chuck and ox-tail casserole, with a puff pastry lid, horseradish mash, roast parsnip and crispy Cavolo Nero (GF*)	
Baked lemon sole and prawn mornay, with potato croquettes and tender-stem broccoli (GF)	
Homemade portobello mushroom, Somerset brie, and caramelised red onion Wellington, with sauteed green beans, herb mash, and mushrooms sauce (V, GF*)	

## Desserts

Quantity

Christmas pudding, with sweet mince samosa, and brandy sauce (V, GF*)	
Homemade sticky toffee pudding, with rum and raisin ice cream, and toffee sauce (V, GF*)	
Dark chocolate and salted caramel fondant, with white chocolate ice cream, and chocolate sauce (V)	
Crown Inn Cheese Board, served with apple, real ale chutney, grapes and biscuits (V, GF*)	

Name of booking:

Contact telephone:

Number in party:

Email address:

Contact person:

Address: