



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.
(GF = Gluten free, GF* - Gluten Free option, V = Vegetarian, VE - Vegan, VE* - Vegan option)

Starters

	Quantity
Roasted parsnip honey and thyme soup with garlic and herb croutons (V, VE*, GF*)	
Wild mushroom arancini romesco sauce and baby leaf (V)	
Mussel, prawn and clam mornay with crusty bread	
Smoked duck salad with Shropshire blue, mulled wine poached pear and hazelnuts with a mulled wine dressing (GF, Contains nuts)	

Main Courses

	Quantity
Roast breast of Norfolk turkey with sage and onion stuffing, pigs-in-blankets and duck-fat roast potatoes with a rich roasting gravy (GF*)	
Slow cooked pork shoulder with crispy bacon hash brown, cauliflower cheese and tenderstem broccoli with apple puree and cider sauce (GF)	
Roast fillet of cod with squid and chorizo casserole, crab and mixed vegetable spring roll and herb crushed new potatoes with mussel and saffron sauce (GF)	
Homemade portabello mushroom, Somerset brie and caramelised red onion Wellington with sauteed green beans, herb mash and mushroom sauce (GF*, V)	

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*)	
Chocolate torte with black forest gelato and white chocolate sauce	
Crown Inn Cheese Board served with apple, real ale chutney, grapes and biscuits	

Vegan dessert available on request

Name of booking: _____

Contact telephone: _____

Number in party: _____

Email address: _____

Contact person: _____

Address: _____