



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
Roast parsnip soup with garlic and herb croutons (VE, VE*, GF*)	
Chicken liver pate, red onion marmalade and wholemeal toast (GF*)	
Mulled wine poached pear and Shropshire blue salad with pine nuts, baby leaf and mulled wine dressing (VE, VE*, Contains nuts)	
Smoked salmon and prawn roulade with cucumber salad (GF)	

Main Courses

	Quantity
Roast turkey breast and slow cooked turkey balentine stuffed with pork and apple, duck fat roasties, pigs in blankets sage and onion stuffing (GF*)	
Slow cooked pork shoulder, cauliflower cheese with crispy bubble and squeak and tender stem broccoli. Apple puree, cider jus (GF*)	
Roasted fillet of cod, sag aloo potato, light curry sauce, homemade onion bhaji (GF*)	
Chargrilled courgette rolls stuffed with slow cooked button mushrooms, crispy halloumi and romesco sauce (VE, VE*, Contains nuts)	

Desserts

	Quantity
Traditional Christmas pudding with brandy sauce (GF*)	
Homemade sticky toffee pudding, with rum and raisin ice cream, and toffee sauce (GF*)	
Bailey's crème brûlée with shortbread biscuit (GF*)	
Crown inn cheese board: Tuxford and Tebet Stilton, cave aged cheddar and Somerset Brie, with homemade chutney, biscuits and grapes	

Vegan dessert available on request

Name of booking: _____

Contact telephone: _____

Number in party: _____

Email address: _____

Contact person: _____

Address: _____