



Crown & Crossed Swords Christmas Fayre Menu



2 COURSES £25 | 3 COURSES £30

First Course



SALMON GRAVLAX whipped cream cheese with colemans

HAM HOCK piccalilli & treacle dressing

SPICED NYONYA CHICKEN satay peanut sauce (GF) (N)

CARROT & CORIANDER SOUP bread & butter (GFA) (V) (**vegan without butter**)

Main Course



TRADITIONAL TURKEY DINNER served with creamy mashed potato, roasted vegetables, herbed roast potatoes, homemade Yorkshire pudding, pigs in blankets, sage & onion stuffing & gravy (GFA)

SLOW COOKED ROAST BEEF served with creamy mashed potato, roasted vegetables, herbed roast potatoes, homemade Yorkshire pudding & rich gravy (GFA)

GINGER & SOY SALMON EN PAPILLOTE herbed roast potatoes, kimchi ketchup (GF)

PISTACHIO & LEMON CRUSTED LAMB RUMP smashed Kumara, vegetables & balsamic (N)

MUSHROOM, CRANBERRY & SAGE ROAST vegetables, mashed potato, caramelised vegetable jus, Yorkshire pudding (V) (GFA) (**Vegan without the Yorkshire pudding**)

Sweet Course



HOMEMADE CITRUS & WINTER BERRY CHEESECAKE fresh pouring cream (V)

TRADITIONAL CHRISTMAS PUDDING creamy brandy sauce (V)

HOMEMADE RICE PUDDING Blueberry mulled compote (V)

CHOCOLATE ORANGE BROWNIE chocolate orange sauce & vanilla ice cream (V)

GOLDEN APPLE & RHBUBARB CRUMBLE hot custard (V) (GFA)
(**Vegan Ice cream available**)

(GF) gluten free - (GFA) gluten free available - (N) Contains nuts - (V) vegetarian

Please note that all items are made in our kitchen, so we are unable to guarantee absence of allergens in our products. Please tell a member of staff if you have an allergy, require allergen information, or have special dietary requirements.