



# THE CROWN & TREATY

## • FESTIVE SIT DOWN MENU •

£25.50 TWO COURSES £28.50 THREE COURSES

wine pairing menu available upon request

### STARTERS

PRAWN AND CRAYFISH COCKTAIL  
mixed leaf and homemade marie rose sauce

HOMEMADE CHRISTMAS VEGETABLE SOUP VG  
warm bread roll

PARMA HAM AND MELON BALLS  
fresh basil

### MAINS

all served with festive roast veg, stuffing, yorkshire pudding roast potatoes, parsnips, sprouts, honey glazed carrots, red cabbage with sultanas and balsamic glaze

ROAST TURKEY WRAPPED IN SMOKED BACON  
with sage with pigs in blankets

MARMALADE GLAZED ROAST GAMMON  
homemade spinach and mushroom wellington

BAKED HADDOCK  
in a creamy creme fraiche, butter and dill sauce

### DESSERTS

HOMEMADE WINTER BERRY PAVLOVA v  
compote

HOMEMADE VEGAN CHOCOLATE TART VG  
vegan ice-cream

CHRISTMAS PUDDING v  
brandy butter sauce

TEA OR COFFEE TO FINISH

Book online at [www.crownandtreaty.co.uk](http://www.crownandtreaty.co.uk) or call 01895 730008



If you require information regarding calories and the presence of allergens in any of our food or drink, please scan the QR code to the right or ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens.

V - vegetarian, VO - vegetarian option VG - Vegan, VGO - Vegan option available, GF - Gluten free