



THE CROWN & TREATY CHRISTMAS DAY MENU

£80 ADULT £40 CHILDREN UNDER TEN

PROSECCO ON ARRIVAL

STARTERS

HOMEMADE NEPALESE EGG FRITTER TARTS v
rocket and balsamic glaze, warm bread rolls

PARMA HAM, MELON AND MOZZARELLA v
pesto dressing

CHRISTMAS VEG SOUP vg
warm bread roll

HONEY AND ROSEMARY BAKED CAMEMBERT v
toasted ciabatta

MAINS

TURKEY WRAPPED IN PANCETTA AND SAGE

PEPPER CRUSTED ROAST BEEF

HONEY GLAZED GAMMON

MOROCCAN SPICED VEGETARIAN WELLINGTON vg

all served with homemade yorkshire puddings
homemade stuffing, pigs in blanket and gravy, roast rosemary potatoes, parsnips, buttered sprouts with chestnuts, honey glazed
carrots and tarragon, red cabbage with sultanas and a balsamic glaze

WHOLE BAKED RAINBOW TROUT

crushed roasted baby potatoes tender stem broccoli and honey, glazed carrots

DESSERTS

CHRISTMAS PUDDING
brandy sauce

PROFITEROLES v
chocolate sauce and winter berries

HOMEMADE SALTED DARK CHOCOLATE TART vg
with vegan ice-cream

HOMEMADE CHRISTMAS PLUM AND WALNUT CRUST FLAPJACK CRUMBLE vo
Custard

CHEESE BOARD v
Stilton, Brie, Cheddar, apricot wensleydale, mixed crackers and grapes and pear chutney

TEA OR COFFEE AND CHOCOLATE TRUFFLE TO FINISH

Book online at 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