



# Christmas

at  
The Crown at Turners Hill



## **Honey Roasted Parsnip and Apple Soup**

Homemade, rich and creamy soup with artisan bread

## **Local Game Terrine**

With plum chutney, winter slaw and toasted sour dough

## **Shallot Tart Tatin**

Balsamic glaze, confit tomatoes and watercress

## **Smoked Mackerel Pate**

With chicory and pickled cauliflower

## **Prawn and Avocado Tian**

Lemon and lime mayonnaise, baby gem and brown bread and butter



## **Roast Turkey Paupiette**

The Christmas choice with all the trimmings, succulent turkey wrapped in bacon with cranberry and apricot stuffing, roasted potatoes, pigs in blankets, buttered sprouts and vegetables and gravy

## **Braised Ox Cheek**

Served in a rich red wine sauce with horseradish dumplings, honey roasted carrots and parsnips and creamy mash potatoes

## **Pan Roasted Duck Breast**

Crispy Duck Leg Croquette, dauphinoise potato, swede mash, tenderstem broccoli

## **Wild Mushroom and Butternut Squash Suet Pudding**

Chive mashed potato, seasonal vegetables and vegetarian gravy

## **Pan fried Hake**

Crushed lemon and pepper new potatoes, fennel and pepper stew, braised cavolo nero and crispy leeks

## **Roasted Sirloin**

Rosemary roasted potatoes, seasonal vegetables, braised red cabbage, Yorkshire pudding and red wine gravy



## **Xmas Pudding**

The traditional festive dessert, served with brandy sauce

## **Baileys Creme Brulee**

Served with shortbread biscuit

## **Mulled Poached Pear**

Red wine syrup and vanilla ice cream

## **Chocolate and Orange Cheesecake**

With caramelized orange

## **Warm Maple and Pecan Tart**

Peanut brittle, and crème Anglaise

## **Local Cheese Platter**

Selection of local cheeses with crackers and our spiced winter chutney

**Two Courses £20.95**

**Three Courses £25.95**

This Christmas Party menu is served from 1<sup>st</sup> until 24<sup>th</sup> December

