



CHRISTMAS 2023 AT THE THREE CROWNS

2 courses £35

3 courses £40

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Chicken liver parfait, toasted brioche & pear chutney.

Prawn cocktail, brandy, gem hart salad, lemon dressing.

Parsnip & celeriac soup, nutmeg, toasted seeds & sourdough. (vg)

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Roasted turkey breast, braised red cabbage, roast potatoes, pigs in blankets, sherried parsnips & chestnuts, turkey gravy.

Braised feather blade of beef, wholegrain-mustard mash, chantenay carrots, red wine jus.

Pan-roasted cod, crushed new potatoes, tender-stem broccoli, amandine & romesco sauces.

Butternut squash, cranberry & nut roast wellington, roast potatoes, braised red cabbage, tenderstem broccoli & gravy. (vg)

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Chocolate praline tart, brandy cream.

Sticky date pudding, salted caramel ice cream.

Poached pear, vegan chocolate mousse, pomegranate sorbet. (vg)

Ice cream selection: vanilla, chocolate, gingerbread
or pomegranate sorbet. (vg)

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Mince pies for the table.



** all bills will incur a discretionary 12.5% service charge, this goes straight to the staff.*

Please inform us of any allergies you may have prior to ordering.



CHRISTMAS 2023 AT THE THREE CROWNS

KIDS MENU

2 courses £15

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Roasted turkey breast, mashed potatoes, carrots, peas & turkey gravy.

Fish goujons, chips & peas.

Ousmane's Mac & Cheese, peas. (v)

** Vegan option available on request.*

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Ice cream selection: vanilla, gingerbread, or raspberry sorbet (vg)

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