



# CHRISTMAS SET MENU 2024

2 COURSES £35

3 COURSES £40

## STARTER

DUCK LIVER PARFAIT, TOASTED BRIOCHE & PEAR CHUTNEY  
PRAWN COCKTAIL, GEM HART SALAD & LEMON DRESSING  
ROASTED CARROT & NUTMEG SOUP, TOASTED SEEDS & SOURDOUGH (VG)

## MAIN COURSE

ROASTED TURKEY BREAST, ROAST POTATOES, PIGS IN BLANKETS, SHERRIED PARSNIPS,  
BRAISED RED CABBAGE, CHESTNUTS & GRAVY

BRAISED OX CHEEK WHOLEGRAIN MUSTARD MASH,  
HERITAGE CARROTS, SAUTEED KALE & RED WINE JUS

PAN-ROASTED HAKE, CRUSHED BROWN BUTTER NEW POTATOES, TENDER STEM  
BROCCOLI, SAUTEED KALE & ROMESCO SAUCE

BUTTERNUT SQUASH, CRANBERRY & NUT ROAST WELLINGTON, ROAST POTATOES,  
BRAISED RED CABBAGE, TENDERSTEM BROCCOLI & GRAVY (VG)

## PUDDING

STICKY DATE PUDDING , SALTED CARAMEL ICE CREAM  
LEMON TART, CREME FRAICHE

CHOCOLATE BROWNIE, VANILLA ICE CREAM (VG)

ICE CREAM SELECTION: VANILLA, GINGERBREAD OR RASPBERRY SORBET (VG)

AVAILABLE BY PREORDER ONLY,  
**BOOKINGS@THREECROWNSN16.COM**