



# CHRISTMAS 2024 AT THE THREE CROWNS

2 courses £35

3 courses £40

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Duck liver parfait, toasted brioche & pear chutney. (gfo)

Prawn cocktail, brandy, gem hart salad, lemon dressing (gf)

Carrot & nutmeg soup, toasted seeds & sourdough (vg/ gfo)

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Roasted turkey breast with roast potatoes, pigs in blankets, braised red cabbage, sherried parsnips & chestnuts & gravy (gf)

Braised ox-cheek with wholegrain-mustard mash, heritage carrots, sauteed kale & red wine jus. (gf)

Pan-roasted hake with brown butter crushed new potatoes, sauteed kale, tenderstem broccoli & romesco sauce (gf)

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

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Sticky date pudding, salted caramel ice cream. (v)

Pecan chocolate brownie, vanilla ice cream. (vg)

Lemon tart with crème fraiche. (v)

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

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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 2024 AT THE THREE CROWNS

## KIDS MENU

2 courses £15

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Roasted turkey breast, mashed potatoes, carrots, peas & turkey gravy. (gf)

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 (gf/vg)

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