



THE CROWN INN, BROAD HINTON

FESTIVE MENU

03/12/25 to 21/12/25

Bookings of 10 or more with pre-orders Wednesday to Saturday

2 COURSES £30 / 3 COURSES £35

STARTERS

Parsnip Soup, Truffle Oil & Crispy Parsnip Garnish (GFO)(VO)

Duck & Pistachio Terrine (GFO)

Cured Salmon Roulade, Crème Fraîche, Dill & Beetroot (GF)

Brie & Cranberry Crumble served with Cranberry Reduction (VG)

MAINS

ROAST TURKEY or HONEY GLAZED HAM (GFO)

Home made Stuffing, Roast Potatoes, Bacon Sprouts, Pig in a Blanket, Garlic Butter Mixed Greens, Honey Glazed Carrots & Parsnips,

ROAST SIRLOIN BEEF (GFO)

Yorkshire, Roast Potatoes,, Bacon Sprouts, Garlic Butter Mixed Greens, Honey Glazed Carrots & Parsnips

COD LOIN (GF)

Bacon Crumbed Cod with Brussel Sprout & Crème Fraîche
Crushed Potatoes & Tenderstem Broccoli in a Creamy
Sweetcorn Sauce.

STUFFED BUTTERNUT (V)(VGO)(GF)

Butternut Squash, Quinoa, Feta, Pecans, Maple Syrup & Dried
Cranberries served with a Red Wine & Cranberry Gravy

DESSERTS

Christmas Pudding,

Served with a Creamy Courvosier & Orange Zest Sauce

Chocolate & Cherry Mousse

Served with chocolate shard

Spiced Poached Pear, (VGO) + (GF)

Mulled Wine Reduction with a Rich White Chocolate Mousse

Clementine Posset (GFO)

Served with shortbread biscuit

SUNDAY FESTIVE MENU



Starts Sunday 07th December until Sunday 21st December 2025

STARTERS

Parsnip Soup, Truffle Oil & Crispy Parsnip Garnish (GFO)(VO) - £7.50

Duck & Pistachio Terrine (GFO) - £8.50

Cured Salmon Roulade, Crème Fraîche, Dill & Beetroot (GF) - £9

Brie & Cranberry Crumble served with Cranberry Reduction (VG) - 8.50

MAINS

ROAST TURKEY or HONEY GLAZED HAM (GFO) - £20

Home made Stuffing, Roast Potatoes, Bacon Sprouts, Pig in a Blanket, Garlic Butter Mixed Greens, Honey Glazed Carrots & Parsnips,

ROAST SIRLOIN BEEF (GFO) - £24

Yorkshire, Roast Potatoes,, Bacon Sprouts, Garlic Butter Mixed Greens, Honey Glazed Carrots & Parsnips

COD LOIN (GF) - £22

Bacon Crumbed Cod with Brussel Sprout & Crème Fraîche Crushed Potatoes & Tenderstem Broccoli in a Creamy Sweetcorn Sauce.

STUFFED BUTTERNUT (V)(VGO)(GF) - £18

Butternut Squash, Quinoa, Feta, Pecans, Maple Syrup & Dried Cranberries served with a Red Wine & Cranberry Gravy

DESSERTS

Christmas Pudding, - £7

Served with a Creamy Courvosier & Orange Zest Sauce

Chocolate & Cherry Mousse - £8

Served with chocolate shard

Spiced Poached Pear, (VGO) + (GF) - 7.50

Mulled Wine Reduction with a Rich White Chocolate Mousse

Clementine Posset (GFO) - £8

Served with shortbread biscuit



CHILDRENS SUNDAY FESTIVE MENU

SUNDAY 03/12 - 21/12 2025



MAINS

Beef Striploin (GFO) - £12

Yorkshire, red cabbage, sweet potato purée, honey glazed parsnips, garlic butter mixed greens & cauliflower cheese

Roast Turkey, (GFO) - £10

Yorkshire, Blackpudding Stuffing, Roast Potatoes, Bacon Sprouts, Pig in a Blanket, Garlic Butter Mixed Greens, Honey Glazed Carrots & Parsnips,

Honey Glazed Ham, (GFO) - £10

Yorkshire, Blackpudding Stuffing, Roast Potatoes, Bacon Sprouts, Pig in a Blanket, Garlic Butter Mixed Greens, Honey Glazed Carrots & Parsnips

OR:

Fish Fingers, Fries, Peas - £5

Chicken Nuggets, Fries, Broccoli - £5

Macaroni Cheese - £6

DESSERTS

Waffle, £5

Served with chocolate sauce & Vanilla Ice Cream

Chocolate Brownie £6

Served with chocolate sauce & Vanilla Ice Cream

Cookie Sandwich, - £5

Served with Vanilla Ice Cream

Ice Cream Scoops x2 - £3.50

Vanilla, Chocolate, Strawberry

