

THE CROWN INN, BROAD HINTON

CHRISTMAS EVE MENU

24/12/25

Bookings between 12pm - 2pm.

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)
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