



The
Crown
Hotel & Bar.
CHRISTMAS MENU.

Appetiser:

Warm SourDough, sweet Garlic Truffle Butter & prosecco.

Starters:

Duck Liver Pate with Chestnuts and Glazed Cranberries Topped with Baby Herbs.

Mushroom duxelles, pickled mushrooms and Jerusalem artichoke (VG, GF)

Classic Prawn Cocktail (GF)

Mains:

Turkey Dinner and trimmings. (GF OPT)

Vegetarian Christmas Dinner (V, GF OPT)

Beetroot & garlic mushroom Wellington with TD trimmings (VG)

Salmon and spinach en crouete with Mini Potato Terrine, Caramelised leeks with a lemon Berblanc.

Deserts:

Christmas Pudding custard or Brandy sauce (VG)

Dark chocolate soufflé with Christmas pudding ice cream and cinnamon sugar (V)

Sticky ginger pudding, marinated pineapple, mango cream and ginger beer syrup. (V)

Gluten-Free Sticky Toffee Pudding.

Norfolk Cheese Board.

After's

Hot coffee with a mince pie.

£55.00 pp

£27.50 Per Child under 10 years old.

(GF) Gluten Free (V) Vegetarian (VG) Vegan If you have any allergies or intolerances please speak to your server before Ordering.