



Christmas Day

For toasting and sharing

Glass of Laurent Perrier Cuvee

Smoked salmon blinis

Starters

Truffled Jerusalem artichoke velouté, parmesan croutes (v)

Smoked duck, roasted beetroot, walnut and orange salad (g)

Wessex Gin cured Salmon on smoked trout mousse, pickled cucumber ribbons and peashoots (g)

Roasted lemon and chili butternut squash with whipped ricotta, watercress and herb oil (g) (v)

•
Clementine Sorbet

Mains

Roast turkey, pork, sage and apricot stuffing, pigs in blankets, rosemary and garlic roasted potatoes, honey-glazed parsnips, buttered seasonal vegetables served with bread sauce, cranberry sauce and red wine jus (available g)

Roasted 'Surrey Farm' Beef Fillet on celeriac mash, confit shallot, buttered kale, chateau potato, red wine jus (g)

Roasted Turbot supreme, wilted baby spinach on a crab and white bean fricassee (g)

Chestnut Mushroom, puy lentil, baby spinach and feta wellington with sweet potato fondant and vegetable jus (v)

Oh, bring us some Figgy pudding...

Christmas Pudding with The Crown brandy butter

Dark Chocolate pot with Chantilly cream, Kirsch cherries and chocolate shavings (g)

Dulce de leche crème brûlée (v)

Selection of English cheeses, served with biscuits, seasonal fruit and chutney

•
Mince pies and coffee

£110.00 per person





Children's Christmas Menu

Cheers!

Rudolph 'Nose' if you've been good mocktail!

Cheese puffs

To Begin

Roasted Tomato soup, cheese twist

Smoked Salmon and brown bread

Pigs in blankets

•
Clementine sorbet

The Main Event

•
Roast turkey with all the trimmings

Fillet Steak, chateau potato, tenderstem broccoli and jus

Oven Roasted Cod fillet, garden peas and new potatoes and parsley cream

• Oh, bring us some Figgy pudding...

Christmas pudding and ice cream

The Crown Christmas ice cream sundae

Christmas Chocolate Bomb and ice cream

Baubles and biscuits



Available for children under 12 years
£47.50 per person





Booking information

Reservations 12.00pm - 2.30pm

Please advise your preferred time when booking and we will allocate your table accordingly.

Please advise of any dietary requirements at the time of booking. We will be pleased to offer alternatives or amendments to the menu where possible.

Pre-orders and full pre-payment is required by 5th December 2022 to secure your booking.

Please note, after this date, any un-paid bookings will be released.

A discretionary service charge of 12.5% to be shared with the whole team will be added to your bill.

Please email to make your reservation.

We will contact you to confirm your reservation, take pre-orders and payment.

enquiries@thecrownhiddingfold.com

