



The Crown Winter Ball

Saturday 30th November 2024

Arrival drink

Crémant rosé or Peach Bellino

*Basket of warm speciality bread rolls with Netherend Farm salted butter,
extra virgin olive oil and balsamic vinegar*



Smoked salmon, trout and crayfish roulade with pickled cucumber,
pink peppercorns and peashoots (gf)

Beetroot and whipped ricotta tart with candied walnuts and watercress (v)



Surrey Farms Roast Sirloin of Beef with Port jus, celeriac purée and seasonal vegetables (gf)

Roasted Vegetable Wellington on celeriac purée, vegetable jus and seasonal vegetables (v)



Trio of desserts

Candied orange cheesecake

Chocolate Opera gâteau

Lemon meringue tart

Arrival from 7pm

3 course dinner

The Crown Limoncello Luge

Live music and disco

Carriages 12.30pm

£75 per person

Cocktail dress or Black Tie





Booking information

Please return the attached pre-order form along with full payment by Wednesday 30th October and inform us of any allergy information for each guest.

Please include all guest names on pre-order form.

Please note that not all our ingredients are listed on the menu

Payment can be paid by card over the phone or we can send you bank transfer details.

Pre-order wine for your table

We would like to offer you the opportunity to pre-order wine for your table at this time at a reduced early bird price.

This can be added to your pre-order form and will be ready on your table for your arrival.

Sparkling wine

Gusbourne Brut Reserve £67

Crémant rosé £38

White

Pinot Grigio, Italy £25

Gavi di Tassarolo, Italy £34.50

Sauvignon Blanc, NZ £31.50

The Crown Burgundy, France £42.00

Red

Merlot, France £23.50

Pinot Noir, Australia £40.00

Malbec, Argentina £27.50

Dessert Wine

Boschendal Vin d'or, S. Africa £22.50

St. Stephen's Crown Tokaji, Hungary £31.50

Our full wine list will be available to order from on the night at normal prices.

All pre-ordered wine must be paid for at the time of booking.

