



Christmas Day Lunch 2022

Wild mushroom soup with truffle oil (v/v)

Soft cheese and beetroot terrine (v/v)

Confit belly of pork, black pudding, with braised red cabbage

The Three Crowns Smokies - smoked haddock in a creamy veloute topped with cheddar cheese and a king prawn

Confit of Duck leg served on a bed of crisp leaves with cucumber ribbons, shredded spring onion and an oriental spiced plum sauce

Traditional roast turkey with pig in blanket and sage and onion stuffing or local roast beef or roast pork or nut roast (v/v) served with all the trimmings

Venison steak served pink with a confit of red cabbage, redcurrant and port reduction served with a selection of fresh, seasonal vegetables and potatoes

Whole sea Bass with Provençal herbs and fennel served with a selection of fresh, seasonal vegetables and potatoes

Courgette crespolini filled with ricotta and spinach baked in Provençal sauce served with a crisp green salad (v)

Crème brulee

Christmas pudding with brandy sauce

**Warm chocolate brownie, chocolate sauce, salted caramel ice cream
Chocolate and salted caramel cheesecake with vanilla vegan ice cream (v/v)**

**Three scoops of luxury ice cream or sorbet
Cheddar and stilton cheese plate with artisan crackers**

Pre order by Saturday 17th December latest please

**£57.50 per person ~ children under 12 ~ £27.50 per child
deposit £12.50 per person to secure booking**