



## **Festive Season Party Menu 2022**

**Carrot, parsnip and sage soup (v)**

**Fan of melon, served with smoked salmon, prawns and crayfish bloody Marie Rose sauce**

**British duck liver parfait with artisan crackers**

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

**Bubble and squeak with crispy smoked bacon (optional), a poached hens egg and chive hollandaise**

**Haloumi, pomegranate and walnut salad V/V**

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

**Fillets of sea Bass, pan fried in clarified butter served on fresh rocket salad and boiled potato's**

**Pan fried tender rump steak (8oz) cooked to your liking with a rich Diane sauce served with peas, breaded mushrooms, onion rings , chips or fries**

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

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**Christmas pudding with brandy sauce**

**Boozy mango and passion fruit Eton Mess Sundae**

**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 5 days before latest please**

**2 courses ~ £25.00 per person**

**3 courses ~ £30.00 per person**

**deposit £10.00 per person to secure booking**