THE CROWN INN LEA

CHRISTMAS FUNCTION MENU

£40 per person • £45 including cheeseboard

STARTERS

SMOKED SALMON (GF)
Smoked salmon with cucumber, fennel and horseradish cream

HERITAGE BEETROOT (V, GF*)
Roasted heritage beetroot with garlic-whipped goat's cheese, toasted walnuts, rocket and balsamic glaze

CHICKEN LIVER PARFAIT (GF*)
Smooth chicken liver parfait with quince jelly, toasted bread and dressed salad leaves

HAY-SMOKED DUCK (GF)
Slices of hay-smoked duck with mustard & cherry dressing, mixed leaves and crisp popcorn topping

MAINS

TRADITIONAL ROAST TURKEY
Served with pigs in blankets, roast potatoes, carrots, parsnips, greens, braised red cabbage, sprouts, cauliflower cheese, stuffing, gravy and a Yorkshire pudding

SLOW-BRAISED BEEF CHEEK (GF)
Tender beef cheek with garlic mashed potato, wilted greens with bacon, carrots, parsnips and red wine gravy

WILD SEA BASS FILLET (GF)
Pan-fried fillet of sea bass with chorizo, tomato & bean ragù, charred tenderstem broccoli and lemon purée

SWEET POTATO WELLINGTON (V, VE*)
Roast sweet potato in puff pastry with chestnuts, sautéed cabbage and a creamy mushroom sauce

NUT ROAST (V, VE, GF)
Classic nut roast with roast potatoes, seasonal greens, carrots, parsnips, braisedred cabbage and vegetarian/vegan gravy

DESSERTS

CHRISTMAS PUDDING (V, GF*)
Steamed pudding with brandy sauce

BRANDY PANNACOTTA (V, GF*)
Creamy brandy pannacotta with orange frozen parfait and cinnamon

STICKY TOFFEE PUDDING (V, GF*)
Warm sponge pudding with sticky toffee sauce and vanilla ice cream

LEMON TART (V, GF*)
Tangy lemon tart served with raspberry sorbet

CHEESEBOARD *(+£5 per person)* (GF*)
Cheddar, Brie, and Blue cheeses with chutney, grapes and celery

DIETARY KEY

VE	V	GF	GF*
VEGAN	VEGETARIAN	GLUTEN FREE	CAN BE MADE GLUTEN FREE

ALLERGEN & DIETARY INFORMATION
Please inform a member of staff of any allergies or dietary requirements before ordering. While every care is taken in our kitchen, we cannot guarantee that any dish is completely allergen-free