



**THE  
CROWN  
TAVERN**

**STARTERS**

**FESTIVE CHICKEN LIVER PATE**

Served with a cranberry & orange jam & toasted sourdough bread

**SMOKED SALMON CIGARS**

filled with king prawns & capers bound in a lemon cream cheese

**HOMEMADE SOUP OF THE DAY**

Served piping hot with a crusty roll

**BUTTERNUT SQUASH, FETA & BEETROOT TART**

Served on a bed of salad leaves with a garlic & parsley pesto  
(v & gf)

**MAIN COURSES**

**BUTTERED ROAST TURKEY**

Carved upon a sage, onion & chestnut stuffing, presented with an embrace of Ayrshire smoked  
bacon & sausage with a port & cranberry sauce

**LEMON SOLE FILLETS**

Filled with crab meat & wrapped in leek & Parma ham served on buttered spinach,  
surrounded in a champagne, lime butter sauce

**ROASTED DUCK LEG**

Roasted with a selection of fresh herbs  
Accompanied with a chick pea & mango puree & a rich Madeira sauce

**CHAR GRILLED RIBEYE STEAK**

Served with onion rings, mushrooms, tomato & a rich red wine sauce

**SPICY CAULIFLOWER WELLINGTON**

Encased in pastry & served with a mixed bean ragu

(v)

all of the above are served with  
roast potatoes & seasonal vegetables

**A SELECTION OF DESSERTS**

**COFFEE & MINTS**

