



**THE
CROWN
TAVERN**

FESTIVE MENU

STARTERS

FESTIVE CHICKEN LIVER PATE

Served with a cranberry & orange jam & toasted sourdough bread

SMOKED SALMON & PRAWN PARCEL

Smoked salmon filled with bloody mary prawns, resting on a bed of salad leaves

HOMEMADE SOUP OF THE DAY

Served piping hot with a crusty roll

ROASTED PEPPER & GOATS CHEESE TART

Served on a bed of salad leaves with a garlic & parsley pesto

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

COD KIEV

Filled with a lemon & herb butter, topped with a parmesan crumb & resting on a bed of buttered spinach

APRICOT GLAZED PORK BELLY

Slow roasted pork belly accompanied with a black pudding puree

CHAR GRILLED RIBEYE STEAK

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

CAJUN SPICED SWEET POTATO ROULADE

Filled with cream cheese & sweet & spicy red peppers (v)

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

A SELECTION OF DESSERTS

COFFEE & MINTS

