



THE CROWN TAVERN

FESTIVE MENU

STARTERS

HOMEMADE SOUP OF THE DAY (GF)

Served piping hot with a crusty roll

FESTIVE CHICKEN LIVER PATE (GF)

Served with a cranberry & orange jam & toasted sourdough bread

HAM HOCK & LEEK TART

Resting in a pool of Arran mustard & cheese sauce

SKEWERED COCONUT KING PRAWNS

Accompanied with a bloody Mary dip & salad

CHICKPEA FRITTERS (GF/V)

Served on a spinach & garlic mayonnaise

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

ROASTED COD LOIN (GF)

Lightly dusted with garden herbs, accompanied with a rocket & sweet potato cream with a purple basil oil

VENISON HAUNCH

Accompanied with a timbal of Scottish puddings & a redcurrant & rosemary jus

CHAR GRILLED RIBEYE STEAK (GF)

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

BEETROOT, BRIE & SQUASH TART (GF/V)

With a truffle oil, accompanied with a gin & beetroot jus

**All of the above are served with
roast potatoes & seasonal vegetables**

A SELECTION OF DESSERTS

COFFEE & MINTS

