



# THE CROWN TAVERN



## FESTIVE MENU

### STARTERS

#### **Festive Chicken Liver Pate**

Served with a cranberry & orange chutney & oatcakes

#### **Smoked Haddock & Crab Risotto**

Drizzled with a lemon & honey oil, finished with parmesan shavings

#### **Homemade Soup of the Day**

Served piping hot

#### **Warm Pheasant & Bacon Saled**

Sliced pheasant breast & bacon snippets resting on mixed salad leaves with a cranberry dressing

### 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

#### **Venison Casserole with Dumplings**

Scottish diced venison & root vegetables in a rich red wine & redcurrant sauce served with parsley dumplings

#### **Salmon, King Prawn & Haddock**

Lightly poached, finished in a dill cream sauce & served in a filo basket

#### **Char grilled Ribeye Steak**

Served with hand cut chips, beer battered onion rings, field mushroom & grilled tomato, accompanied with a rich red wine gravy

#### **Mushroom, Spinach & Stilton Wellington**

Encased in puff pastry accompanied with a cranberry & red wine sauce all served with roast potatoes & vegetables

### A Selection of Desserts

Coffee & Mints

