



THE CROWN TAVERN

FESTIVE MENU

STARTERS

FESTIVE CHICKEN LIVER PATE

Served with a cranberry & orange jam & oatcakes

GOATS CHEESE TART

Filled with butternut squash & goat's cheese, topped with a light dusting of herbs & toasted pinenuts finished with a drizzle of beetroot dressing

HOMEMADE SOUP OF THE DAY

Served piping hot with a crusty roll

ROASTED PORK BELLY BITES

Served on a bed of salad leaves accompanied with a pear & apple puree

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 FILLET

Filled with crab meat & wrapped in poached leeks & Parma ham, served on sesame seed spinach with a butter saffron sauce

SMOKED DUCK BREAST

Sitting upon a black pudding fritter, accompanied with ribbons of mixed vegetables, served with a Cointreau & orange sauce

CHAR GRILLED RIBEYE STEAK

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

SWEET POTATO, CHESTNUT & CRANBERRY LOAF

Accompanied with a port & cranberry sauce

All the above are served with
roast potatoes & seasonal vegetables.

A SELECTION OF DESSERTS

COFFEE & MINTS

