

THE
CROWN
TAVERN

FESTIVE MENU

STARTERS

FESTIVE CHICKEN LIVER PATE

Served with a pear chutney and Arran oatcakes

SMOKED TROUT

Resting on a toasted flat bread with avocado and finished with a horseradish cream

HOMEMADE SOUP OF THE DAY

Served piping hot with a crusty roll

SPICY AUBERGINE & CHICKPEA TART

Topped with feta cheese & drizzled with a balsamic glaze

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

PAN FRIED VENISON FILLET

Resting on a bed of buttered spinach with a sweet potato puree & colcannon bridie accompanied with a rich red wine sauce

HONEY ROASTED SALMON FILLET

Topped with crispy mango & chilli prawns, nestled in a vibrant Cointreau, orange & chilli sauce

CHAR GRILLED RIBEYE STEAK

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

BUTTERNUT SQUASH & KALE ROAST

A wholesome blend of butternut squash, chestnuts, kale, apricots & brown rice, topped with sweet onion marmalade, crunchy pumpkin & poppy seeds and finished with a drizzle of honey & orange gravy

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

A SELECTION OF DESSERTS

COFFEE & MINTS

