



# CHRISTMAS

## *at The Crown*

### STARTERS

**Vegetarian Roast Butternut Squash and Red Pepper Soup (V)**  
served with a garlic parmesan crouton (vegan option also available)

**Classic Prawn Cocktail**  
served on chiffonade lettuce, marie rose sauce, brown bread and butter

**Chicken Liver Pâté and Orange**  
served with melba toast and Christmas chutney

### MAINS

**Roast Turkey wrapped in West Country Smoked Bacon**  
served with cranberry sauce

**Slow Roasted Topside of West Country Beef**  
served with creamed horseradish sauce

**West Country Roast Pork and Crackling**  
served with Crown Inn home grown apple sauce

**Roast Beetroot and Butternut Squash Wellington (V) or (Ve)**  
served with port and red wine jus

**Mediterranean Tart (V) or (Ve)**  
served with port and red wine jus

*All served with roast potatoes, seasonal vegetables, cauliflower cheese,  
pigs in blankets, Crown sausage meat stuffing, Yorkshire pudding and gravy  
Vegan & Vegetarian dishes served accordingly*

### DESSERTS

**Traditional Christmas Pudding**

**Cheesecake of the Day**

**Baileys Crème Brulee**

**Mince Pies**

*served with your choice of brandy butter, chantilly cream, or custard sauce*

Please notify your server of any dietary requirements or preferences.  
V = Vegetarian, Ve = Vegan

**Two  
Courses**  
**£26.95**

**Three  
Courses**  
**£29.95**

*Pre-booking  
essential,  
please call us on  
01271 862790*

