## Entrée

Baked Camembert, charcuterie Melting Camembert, prosciutto, salami, olives & sourdough. GFA VA

**Duck parfait, festive chutney & brioche** A smooth duck pate
served with toasted brioche, apple
chutney and hazelnut. GFA

King Prawns & chorizo in garlic butter with tomato bruschetta GFA

Crispy artichokes with beetroot dip GFA DFA VA VEA Fried globe artichokes, beetroot with sushi ginger, parsnip crisps, mixed leaves.

Warming winter soup GFA DFA VA VEA A velvet smooth soup of butternut squash parsnip, celeriac & honey, with sourdough baguette.

**A bowl of pigs in blankets**, topped with gravy and cranberry sauce. Oh my

### Mains

Haddock from our Grimsby fishmonger, 'Fish & Chips' GFA DFA VA Battered Haddock, chips, tartare, mushy peas, dressed salad.

Homemade Nut Roast GFA DFA VA VEA Nut roast with sweetcorn fritters, chutney and a jug of gravy. Served with vegetables roast potatoes and cauliflower cheese.

Crown Beef Burger, American cheese, burger relish, lettuce, pickles & pub chips GFA DFA VA VEA Coates' beef burgers, sliced American cheese, lettuce, pickle, in our favourite burger bun with relish, and served with pub chips.

# **Festive Menu**

24th November - 23rd December

4 Courses only £31.50p
Includes crackers, festive decoration,
entrée/main/dessert/tea, coffee
& mince pies

Book now to secure your preferred date

Details on reverse. Organiser to send
pre-order form & party deposit.
Menu also available at
www.theCrownAlrewas.co.uk

# Roast turkey breast with all the trimmings GFA DFA Roast turkey breast, pigs in blankets, stuffing, red wine gravy & cranberry. Served with vegetables, roast potatoes & cauliflower cheese.

French cassoulet with Confit Duck GFA DFA VA Juniper and orange infused confit duck leg, French white bean cassoulet and served with vegetables & roasties.

Pork fillet with Normandy sauce GFA Pan fried pork fillet with an apple, brandy cream sauce. Served with vegetables & roasties.

**Duo of Pheasant and Faggot GFA**Pan fried pheasant breast and one
of our favourite Black Country
pork faggot, rich onion gravy,
mushy peas. Served with
vegetables and roast potatoes.

Grilled seabass fillet with smoked haddock & creamed leeks GFA DFA Served with vegetables and roast potatoes. Grilled fillet of seabass with creamed leeks and smoked haddock sauce – "it's like a fish pie on a fillet of fish".

#### Desserts

Christmas Pudding spiked in brandy and served with warm custard GFA DFA VA VEA

Warninks Snowball cocktail Crème Brûlée with all butter shortbread **GFA VA** 

Chocolate brownie, vanilla ice cream **GFA VA** 

Burnt Basque Cheesecake, Biscoff, fresh berries and morello cherries **GFA VA** 

Apple & cinnamon crumble, vanilla ice cream **GFA DFA VA VEA** 

Cheese plate with crackers and chutney  ${\tt GFA\,VA}$ 

