

The Crown at Turners Hill

Great Service, Great Food & Great Drink,
the 3 Jewels to our Crown



New Years Eve Dining

£70 per person to include a glass of bubbles
Live music from Anouska Assisi at 9pm

To Start

Saffron King Prawns, served with Ciabatta (GFA)
Smoked Haddock Timbale, Poached Egg (GF)
Minted Lamb Kofte, served with Cucumber Yoghurt
Red Pepper, Cheddar & Chive Tartlet (V)
Tempura Vegetables, served with Garlic Mayo (GF, VG)

Main Course

Beef Wellington, Dauphinoise Potatoes, Seasonal Vegetables,
Mushroom & Red Wine Sauce (£5 suppliment)
Herb Crusted Rack Of Lamb, Celeriac Puree, Rosti Potato,
Seasonal Vegetables, Redcurrant Gravy (GFA)
Cod Loin Wrapped In Smokey Bacon, Crushed Herb
Potatoes, Greens & White Wine Sauce (GF)
Roasted Supreme Of Chicken, Mashed Potatoes, Vegetables,
Chestnut & Cider Cream Sauce (GF)
Porcini & Wild Mushroom Wellington, Mashed Potatoes,
Seasonal Vegetables, Gravy (VG)

Desserts

Limoncello Panna Cotta, Homemade Strawberry
Sorbet (GF, V)
Raspberry & Hazelnut Meringue Roulade (GF, V)
Chocolate & Baileys Mousse (GF, V)
Homemade Prosecco Sorbet, Mixed Berries
(VG, GF)
Local Cheese & Biscuit Platter, Grapes, Chutney
(GFA)



All of our produce is sourced as locally as possible, with sustainability at the forefront. Our aim is to support local suppliers which reflects a menu of the seasons. All our food is cooked fresh to order so may take a little longer than non fresh food establishments. During busy periods, food may take at least 45 minutes. Our food is prepared in an environment where major allergens are present. It is your responsibility to inform the team of any allergies or intolerances you may have.

A 12.5% discretionary service charge will be added to all tables

V- Vegetarian VG - Vegan GF - Gluten Free
GFA - Gluten Free Available DF - Dairy Free
DFA - Dairy free available N - Contains Nuts

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