



The Crown at Turners Hill Christmas Day Lunch

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

£100 per person, to be served at 2pm

Canapes, Served With a Glass of Champagne

Saffron King Prawns (GF)
Goats Cheese & Red Onion Filo Tart (V)
Sweet Potato, Ginger & Pesto Rosti (GF,V)
Smoked Salmon Blinis
Mini Yorkshire Puddings, Roast Beef & Horseradish Cream

Starter Course

Blue Cheese Stuffed Baked Figs, Wrapped in Parma Ham (GF)
Smoked Salmon Tartlet
Creamy Garlic Wild Mushroom Vol Au Vent (V)

Main Course

Roasted breast of Turkey, Herb Roasted Potatoes, Honey Basted Parsnip, Braised Red Cabbage, Seasonal Vegetables, Pig in Blanket & Chestnut Stuffing.(GFA)

Roasted Rib of Beef, Herb Roasted Potatoes, Honey Basted Parsnip, Braised Red Cabbage, Seasonal Vegetables & Yorkshire Pudding.(GFA)

Salmon Fillet En Croute, Watercress Sauce, Crushed New Potatoes, Garlic Green Beans & Seasonal Vegetables

Dessert Course

Homemade Christmas Pudding, Brandy Butter & Cream (V)
Chocolate Fondant, Homemade Raspberry Ice Cream (GF,V)

Winter Berry Fool, Shortbread Biscuit (V)

Ice Cream/Sorbet Selection (VG,GF)

To Finish

Local Cheese Platter, Crackers, Grapes & Chutney

Glass of Port

Filter Coffee, Tea, Mints & Mini Mince Pies



All tables will be served at the same time. Please let us know if you suffer from any allergies. Vegetarian & Vegan Menu available upon request. Last drinks orders 4.30pm with the pub closing at 5pm. Full Prepayment and Preorder required Please contact us via email to register your interest.