



FESTIVE MENU 2025

2 COURSES £29.95 3 COURSES £34.95

Starters

Crayfish & Avocado stack, Marie rose drizzle & dill mayo.(GF,DF)

Homemade Soup of the day, served with a warm crusty roll.(GFA,VG)

Deep fried Brie, cranberry sauce & salad garnish.(V)

Gin & Beetroot Gravadlax, rocket & Rye bread.(GFA)

Creamy garlic Mushrooms, Cheddar topped, served with ciabatta.(VG)

Chicken liver, whisky & pink peppercorn parfait, toasted ciabatta & Chutney.

Main Courses

Roasted breast of Turkey, Apricot stuffing, pig in blanket, Roasted potatoes & root vegetables, red cabbage, brussels & rich gravy (GFA,DF).

Roasted Topside of Beef, Yorkshire pudding, Roasted potatoes & root vegetables, red cabbage, brussels & rich gravy (GFA,DF).

Pork Tenderloin, stuffed with apricot & prune stuffing, wrapped in smokey bacon, mash, roasted root vegetables, greens & gravy

Slow roasted Lamb shank, mash, greens & red wine gravy.(GF)

Monkfish Fillet, wrapped in pancetta, new potatoes, roasted vine tomatoes, greens, Beurre blanc.(GF, DFA)

Butternut, spinach & pinenut wellington, mash, greens & gravy (DF,GF)

Desserts

Traditional Christmas pudding, Brandy butter & cream.

Apple, Sultana & Cinnamon Crumble, served with Custard.

Chocolate & Cointreau mousse, Chantilly cream(GF).

Lemon posset, shortbread (VG,GF)

Mulled wine poached pears, Cinnamon cream(GF,DFA)

Cheese platter, Chutney, celery, grapes & crackers.(GFA)

**V-VEGETARIAN VG-VEGAN GF-GLUTEN FREE DF- DAIRY FREE GFA- GLUTEN FREE
AVAILABLE DFA- DAIRY FREE AVAILABLE**

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