

THREE COURSE CHRISTMAS MENU £30

STARTER

Butternut squash soup (Vg)

Salmon rillette on sourdough toast

Chicken liver pate

MAIN

Turkey, carrots, potatoes, parsnips, sprouts, bread sauce, pig in blankets and gravy

Nut roast with salsa picante, roast potatoes, carrots, kale and sprouts (Vg)

Pork belly with apple purée, kale and carrots.

DESSERT

Mince pie

Christmas pudding with warm brandy custard

Cheese board.

Brûlée' tart



DRINKS PACKAGES

BEER

Bottled beer - a selection of Asahi,
Peroni and Meantime Pale Ale

24 for £100

SPARKLING

Fiol Prosecco

5 bottles for £120 (Approximately 25 serves)

WINE

House wine

6 bottles £115 (Approximately 30 serves)

12 bottle £215 (Approximately 60 serves)

OLD CROWN CHRISTMAS COCKTAIL SANTAS LITTLE HELPER

Cointreuax, vodka, pommegranite, cranberry, fresh lime and house made star anise syrup.

Served in a hi-ball glass over ice.

30 GLASSES £195 50 GLASSES £300