

Starters

Honey Roasted Parsnip Soup
topped with parsnip crisps and fresh bread (v)

Thai Style Chicken Skewers
with hot satay sauce, cucumber salad and lime

Traditional Prawn & Salmon Cocktail
with marie rose sauce and brown bread

Kiln Smoked Trout Fillet Paté
with horseradish crème fraiche, petite salad and toast

Main Course

Roasted Crown of Norfolk Turkey
with sage onion stuffing, pigs in blankets, roasted potatoes, vegetables, cranberry sauce and a rich turkey gravy

Homemade Roasted Nut and Cranberry Wellington
with mashed potatoes and vegetable velouté (v)

Seabass Fillet in a Prawn Chilli and Coconut Sauce
with thai jasmine rice

Slow Braised Steak
with onions, lyonnaise potatoes, vegetables, cranberry and red wine jus

All main courses are served with festive red cabbage, sprout ragout and roast parsnips

Desserts

Traditional English Christmas Pudding
served with brandy sauce

White Chocolate and Irish Cream Cheesecake

Dark Chocolate and Orange Tart

Classic Crown Cheeseboard
served with homemade chutney

and to finish...

Coffee and Mince Pie (3 course only)

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www.thecrowngroombridge.com

How to book your meal

Our Festive Season is starting from Tuesday 28th November 2017 and running through everyday till Sunday 24th December 2017. A non-refundable deposit of £10 per person for the Lunch or Dinner menu secures your booking. A receipt for your deposit will be issued and deducted from your final bill. Please telephone first to confirm availability of your required date and make a provisional booking and then complete the appropriate booking form and return to us within 7 days with your deposit. Please make Cheques payable to The Crown Inn Ltd. I'm afraid that we cannot guarantee our food is free of any nut traces/fish bones. A discretionary 10% service charge will be added to parties of 8 or more.

2 Courses
£19.95

3 Courses
£24.95