

Starters

Curried Parsnip Soup
served with fresh bread (v)

Smoked Mackerel Paté
with petite salad and toast

Capri Salad
with a basil dressing

Chorizo & Chilli Parmesan Bruschetta

Main Course

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

Roast Beef
with all the trimmings

Fillet of Plaice with Garlic & Lemon Butter
with new potatoes and vegetables

Rustic Vegetables & Bean Cassoulet
with garlic bread

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

Desserts

Traditional English Christmas Pudding
served with brandy sauce

Bailey Crème Brulee
served with shortbread biscuits

Profiteroles filled with Cointreau Cream & Dark Chocolate Sauce

Classic Crown Cheeseboard
served with homemade chutney

and to finish...

Coffee and Mince Pie (3 course only)

01892 864 742
www.thecrowngroombridge.com

How to book your meal

Our Festive Season is starting from Tuesday 26th November 2019 and running through everyday till Tuesday 24th December 2019. 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
£21.95

3 Courses
£26.95