

Christmas Day 2017

At The Crown & Punchbowl, Horningsea

£80 per person

Selection of Canapés & Glass of Blanquette de Limoux

Starters

Mushroom & Celeriac Soup (GF) (DF) (V) (VG)
Truffle Popcorn

Butternut Squash & Cumin Croquettes (DF) (N) (V) (VG)
Curried Mayonnaise, Smoked Hazelnuts & Sultanas

Seared Scallops (GF) (DF)
Crispy Pumpkin Seeds, Apple, Celeriac & Mustard

Duck Parcel
Sweet & Sour Cucumber, Soy & Sesame Dressing

Venison & Pigeon Terrine (GF) (N)
Beetroot Relish, Chestnut Purée

Champagne Sorbet

Mains

Two Bird Roast: Turkey & Goose (GFO) (DFO) (N) (NFO)
Roast Potatoes, Stuffing, Pigs in Blankets, Sprouts with Chestnuts & Pancetta, Gravy

Beef Fillet
Blue Cheese & Truffle Crust, Fondant Potato, Mushroom Purée, Fried Mushrooms & Spinach

Roast Rump of Lamb
Crispy Sweetbreads, Apricot Cous Cous, Aubergine Purée, Mint Gremolata

Pan-Fried Hake Fillet (GF) (DFO)
Confit Potatoes, Roast Celeriac & Kale, Watercress Velouté

Root Vegetable, Smoked Garlic & Chestnut Wellington (N) (V)
Braised Red Cabbage, Pan-Fried Sprouts, Sautéed Sweet Potatoes, Red Wine Gravy

Desserts

Christmas Pudding (GFO) (DFO) (N) (V) (VGO)
Brandy Butter & Winter Berry Compote

Sticky Toffee Pudding (GF) (V)
Toffee Sauce & Vanilla Ice Cream

Chocolate Crème Brûlée (GFO) (V)
Orange Shortbread

Coffee Cake (N) (V)
Candied Walnuts, Coffee & Walnut Ice Cream

Honey Roasted Plums (GFO) (DFO) (V) (VGO)
Ginger Crumble, Apple Sorbet

Selection of British Cheeses (GFO)
Biscuits & Chutney

Tea & Coffee

Handmade Chocolates (GF) (V)



Bookings

To book a table please contact us:
E: crown@cambscuisine.com
T: 01223 860643

Please contact us to view our booking terms & conditions.

We are flexible in catering for allergies & intolerances, please let us know when booking.

(GF)Gluten-Free (GFO)GF Option
(DF)Dairy-Free (DFO)DF Option
(N)Contains Nuts (NFO)Nut-Free Option
(V)Vegetarian (VO)Vegetarian Option
(VG)Vegan (VGO)Vegan Option