

Boxing Day 2018

*At The Crown & Punchbowl, Horningsea
£35 per person*

Starters

Curried Cauliflower Soup (GF) (DF) (V) (VG)
Garlic & Coriander Croutons

Spiced Pear, Walnut & Blue Cheese Bruschetta (GF) (V) (N)
Thyme & Shallot Dressing

Beetroot Cured Sea Trout (GFO) (DFO)
Rye Crispbread, Pickled Carrot, Horseradish Crème Fraîche

Chicken Liver Parfait (GF) (DF)
Blackberry, Damson Compote & Toasted Bread

Crispy Ham Hock (GF) (DF)
Apple Purée, Pickled Apple & Black Pudding Crumb

Mains

Braised Feather Blade of Beef (GF) (DF)
Bubble & Squeak, Caraway Roasted Carrots, Red Cabbage

Baked Ham (GF)
Sage & Onion Croquette, Tenderstem Broccoli, Black Pudding, Mustard Cream Sauce

Guinea Fowl (GF) (DF)
Roast Potatoes, Honey Parsnips, Savoy Cabbage, Pigs in Blankets, Gravy

Pan-Fried Sea Bream (GF) (DF)
Crushed Lemon Dill New Potatoes, Olive & Caper Crumble, Spinach, Kale, Sauce Vierge

Beetroot, Walnut & Chestnut Roast (GF) (DF) (V) (VG) (N)
Wild Mushroom, Pear, Parsnip, Earl Grey & Mushroom Velouté

Desserts

Chocolate Pot (GF) (V)

Kirsch Soaked Cherries, Vanilla Ice Cream

Winter Crumble (GF) (V)

Quince, Blackberry, Apple, Vanilla Custard

Ginger Bread Cake (GF) (VG) (V)

Clementine Sorbet, Mulled Wine Syrup, Candied Orange

Coconut & Passion Fruit Panna Cotta (GF) (V)

Spiced Pineapple Salsa

Selection of British Cheeses (GFO)

Biscuits & Chutney

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

