

Christmas Day 2018

At The Crown & Punchbowl, Horningsea
£80 per person

Selection of Canapés & Glass of Blanquette de Limoux

Starters

Cauliflower Soup (GF) (DF) (N) (V) (VG)
Chestnuts, Truffle

Port & Stilton Bruschetta (GF) (DFO) (V) (VGO)
Parsnip Crisps, Mixed Leaf Salad

Seared Scallops (GF) (DF) (N)
Apple, Celeriac, Hazelnuts

Smoked Duck Salad (GF) (DF)
Candied Orange, Orange, Red Wine Sauce, Chicory

Wild Boar Terrine (GF) (DF)
Beetroot Chutney

Champagne & Cranberry Sorbet

Mains

Roast Turkey (GF) (DF)
*Roast Potatoes, Sage & Apricot Stuffing, Pigs in Blankets, Sprouts, Carrot & Swede Mash,
Honey Roast Parsnips, Turkey Gravy*

Fillet Steak (GF) (DFO)
Triple Cooked Chips, Mushrooms, Hollandaise Sauce, Mixed Leaf Salad

Venison (GF) (DF)
Polenta Chips, Horseradish Cauliflower, Sprouts, Madeira Sauce

Pan-Fried Monkfish (GF) (DFO)
Lobster Risotto, Braised Leek, Lemon Balm

Swede & Beetroot Cake (GF) (DF) (V) (VGO)
Roast Turnip, Salsify, Poached Egg

Parsnip, Cranberry & Chestnut Loaf (GF) (DF) (N) (V) (VGO)
Salsify, Horseradish Cauliflower

Desserts

Christmas Pudding (GFO) (DFO) (N) (V) (VGO)
Brandy Sauce

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

Apple & Mincemeat Strudle
Crème Anglaise

Chocolate Pot (GF) (V)
Kirsch Soaked Cherries, Vanilla Ice Cream

Poached Pear & Glazed Orange (GF) (DF) (V) (VG)
Dates, Figs, Orange Sorbet, Mulled Wine Syrup

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