

FESTIVE DINING

@ THE CROWN INN

STARTERS

SPICED PARSNIP SOUP (V)

SERVED WITH TOASTED HOMEMADE BREAD
(VEGAN OPTION AVAILABLE (VG)) (GF OPTION AVAILABLE (GF))

HONEY & TRUFFLE GLAZED PIGS IN BLANKETS

BEETROOT & GOATS CHEESE TERRINE (V)

BEETROOT WAFFLE, NUTTY GRANOLA, BEETROOT CRISP & GOATS CHEESE

SMOKED MACEKREL ON TOAST

CELERIAC & RADISH REMOULADE

MAINS

ROAST TURKEY

SERVED WITH PIG IN BLANKET, ROOT MASH, RED CABBAGE, STUFFING, YORKSHIRE PUDDING, ROAST POTATOES & GRAVY
(GF OPTION AVAILABLE (GF))

BRAISED PORK SHOULDER (GF)

GARLIC & SHALLOT MASH, SPRING ONION & PORK JUS

WILD CAUGHT COD (GF)

WINTER VEGETABLES, SAMPHIRE & ST AUSTELL MUSSEL CHOWDER

BUTTERNUT SQUASH ORZOTTO (V)

GOATS CHEESE, CRISPY KALE & TOASTED ALMONDS
(VEGAN OPTION AVAILABLE (VG))

DESSERTS

CHRISTMAS PUDDING

WITH BRANDY CUSTARD

CHOCOLATE ORANGE TORTE (V)

CANDIED ORANGE & CHANTILLY CREAM
(VEGAN OPTION AVAILABLE (VG))

RHUBARB & CUSTARD PANNA COTTA (V)

GINGER CRUMBLE TOPPING
(GF OPTION AVAILABLE (GF))

FESTIVE CHEESEBOARD

SELECTION OF BRITISH CHEESES, CRACKERS & GRAPE & ONION MARMALADE

SHARING PETIT FOURS (V)

£55 PER GUEST | THREE COURSES

Includes: starter, main, dessert, petit fours, Christmas crackers, glass of fizz on arrival

£20 per person deposit | Final numbers, dietaries, choices & remaining balance to be sent two weeks prior to the event

A 10% service charge will be added to your final bill

EVENTS@OLDAMERSHAMHOTELS.COM | 16, MARKET SQ, OLD AMERSHAM | @CROWNINNOLDAMERSHAM

