



THE CROWN INN
at Marnhull

Festive Fayre Menu

Starters

Sweet potato & ginger soup, served with homemade bread, butter
& croutons (V, VG*, GF*)

Homemade crab cakes, served with sweet chilli jam & a dressed salad garnish (GF)

Cheddar stuffed mushrooms, served with a garlic mayonnaise dip
& a dressed salad garnish (VG)

Ardennes pâté, served with Melba toast, homemade red onion chutney
& a dressed salad garnish

Mains

Roast turkey breast & honey baked ham (GF*)

Served with fluffy roast potatoes, bacon-wrapped chipolata, sausage meat, apricot & chestnut stuffing, Yorkshire pudding, seasonal vegetables & roast rosemary gravy

Roast topside of beef (GF*)

Served with fluffy roast potatoes, bacon-wrapped chipolata, sausage meat, apricot & chestnut stuffing, Yorkshire pudding, seasonal vegetables & roast rosemary gravy

Homemade vegetable parcel (VG)

Served with fluffy roast potatoes, seasonal vegetables & roast vegetable gravy

Oven baked salmon fillet (GF)

Served with a dill & prawn sauce, new potatoes & seasonal vegetables

Desserts

Christmas pudding, served with warm homemade brandy sauce (V, GF*)

Homemade raspberry & white chocolate cheesecake, served with pouring cream (V)

Warm chocolate orange brownie, served with vanilla ice cream (V)

Tarte au citron, served with pouring cream (V)

Trio of sorbets (VG, GF)

Coffee, chocolate mint & mini mince pie to finish (V, GF*)

2 Courses £19.00

3 Courses £25.00

V – Vegetarian VG – Vegan GF - Gluten Free VG*/GF* - Option Upon Request.

Before you finalise your menu choices, please speak to a member of the team if you, or any of your guests, have any food allergies or intolerance. Allergen information can be provided upon request. We are able to cater for all dietary requirements upon request, so please just ask.