

Christmas party menu 2018

www.theuffordcrown.com

To Start

Pork, cranberry and chestnut scotch egg, coleslaw

Crown Mezze - olives, hummus, goats cheese & sunblush tomato dip, breads (V)

Smoked salmon rillettes, toast, lemon

Curried cauliflower & lentil soup, crusty ciabatta (Ve)

Ham hock terrine, pineapple salsa, toast

Smoked haddock and crab fishcake, spinach & samphire, white wine cream

To Follow

Norfolk turkey, stuffing, sausage wrapped in bacon, roast potatoes, buttered vegetables, homemade cranberry sauce

Tiger prawn linguini carbonara, peas and fennel

Slow roasted Dingley Dell pork belly, creamy mash, braised red cabbage, Bramley apple sauce

Chickpea & butternut squash curry, Basmati rice and Asian slaw (Ve)

Cod steak, new potatoes, spinach, baby leeks, beurre blanc

9oz Sirloin of Ketley steak, frites, salad (£7.50 supplement per person)

To Finish

Sue Allen's Christmas pudding, brandy cream

Dark chocolate torte, crème de cassis ice cream

Crème brûlée, spiced shortbread

Apple and blackberry crumble, crème Anglaise

Selection of cheeses, homemade oatcakes, celery, chutney

Vegan chocolate brownie, raspberry sorbet (Ve)

Two courses: £21

Three courses: £26

TEL: 01394 461030

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