

Christmas party menu 2021

www.theuffordcrown.com

01394 461030

info@theuffordcrown.com

To Start

Leek & potato soup, truffled croutons ^(V)

Crown Mezze

olives, lemon & garlic hummus, artichokes, sun blushed tomatoes, pitta, focaccia ^(Ve)

Duck liver and brandy parfait, spiced plum chutney, granary toast

Duo of cold and hot smoked salmon horseradish cream, leaves, lemon

Goats cheese crotin, pickled beetroot, granola, walnut ketchup

Crispy fried pulled pork croquette, BBQ habanero hot sauce, salad

To Follow

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

Vegetarian nut roast, roast tomato, roast potatoes, vegetables, homemade cranberry sauce ^(V)

Slow roasted Dingley Dell pork belly, mash, seasonal vegetables, Bramley apple sauce

Aubergine, butternut squash and spinach pie, mash, seasonal vegetables, mango relish ^(Ve)

Pan fried sea bream, white wine and garlic cream, spinach, leeks, pappardelle, caviar, pea shoots

Thai red spicy tiger prawn coconut curry, basmati rice, green papaya salad

10oz Ribeye steak, skin on fries, salad, confit tomato, crispy onions

To Finish

Sue Allen's Christmas pudding, brandy cream

Upside down spiced pineapple sponge, salted caramel sauce, clotted cream ice cream

Vanilla Crème Brûlée, spiced orange shortbread

Warm chocolate brownie, vanilla ice cream, salted caramel sauce

Caramelised mandarin, passion fruit sorbet, hazelnut praline ^(Ve)

Selection of cheeses, oatcakes, crackers, apple, chutney

Cashel Blue, Baron Bigod & Norfolk Dapple

Please enquire for prices

Christmas crackers included

This menu is subject to change. Please let us know of any allergies or dietary requirements when pre-ordering. Please let us know how you would like the steak cooked when pre-ordering.