

Ufford Crown Christmas party menu 2022

Available from 25th November to the 24th December 2022. Prebooking only.

To Start

Butternut, sweet potato, chilli & ginger soup, garlic croutons ^[Ve]

Crown Mezze of olives, lemon & garlic hummus, artichokes, sun blushed tomatoes, pitta, focaccia ^[Ve]

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

Grilled halloumi, madras lentil dhal, tomato & onion salad, mint yoghurt ^[V]

Smoked salmon rillettes, pickled fennel, leaves, granary toast, lemon

Crispy fried chicken wings, Chinese glaze, sesame, spring onions

To Follow

Norfolk turkey, chestnut stuffing, pigs in a blanket, roast potatoes, buttered vegetables, homemade cranberry sauce ^[NUTS*]

Vegetarian nut roast, roast tomato, roast potatoes, vegetables, homemade cranberry sauce ^{[Ve][NUTS]}

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

Crispy oyster mushroom katsu curry, basmati rice, pickled red onion, salad, coriander ^[Ve]

Smoked haddock, garden pea, spring onion mac'n'cheese, truffle crumb ^[V*]

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

10oz rump steak, skin on fries, salad, confit tomato, crispy onions
£.8 supplement

To Finish

Sue Allen's Christmas pudding, brandy cream

The Crown black forest cheesecake, chocolate crumb

Deep fried mince pie, nutmeg sugar, egg nog custard

Warm chocolate brownie, vanilla icecream, toffee sauce ^[Ve*]

Tropical fruit salad, raspberry sorbet, hazelnut praline ^{[Ve][NUTS*]}

Selection of cheeses, oatcake, crackers, apple, chutney
Cashel Blue, Baron Bigod & Norfolk Dapple

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.

[Ve] Vegan

[V] Vegetarian

[NUTS] Contains Nuts

[NUTS*] Nut Free Option Available

[V*] Vegetarian option available

[Ve*] Vegan option available