



THE CROWN
CHRISTMAS PACK

2021

CHRISTMAS

2021



ENQUIRE TODAY

Contact our Events Elf, Aline, for more booking information:

Tel: 020 8880 7261

Email: crown@youngs.co.uk

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CHRISTMAS FEAST

Starters

- Roast cauliflower soup, chestnut gremolata, sourdough (vg)
- Braised ox cheek & blue cheese croquettes,
plum ketchup, watercress & apple
- Salt baked beetroot, artichoke, radicchio,
pickled walnut & pear salad (vg)
- Orange & fennel Severn & Wye cured salmon,
beetroot compote, chestnut crumble, toasted rye
- Braised harissa squash, dill yogurt,
pickled apple, toasted walnuts (vg)

Mains

- Crown of English turkey, stuffed leg, pig in blanket,
goose fat roast potatoes, crushed winter roots, creamed leeks & Brussel sprouts, maple roast parsnip,
Savoy cabbage, cranberry sauce, gravy
- Slow cooked beef featherblade & kidney pudding, crushed carrots,
swede & lovage, rainbow chard, gravy
- Hampshire pheasant breast, croquette,
braised red cabbage, pear & pickled walnuts
- Pan roast salmon, crushed potatoes, harissa yogurt, samphire
- Pan fried gnocchi, maple roast courgettes, preserved lemon,
rocket pesto, toasted chestnuts (vg)

Puddings

- Young's Double Chocolate Stout Christmas pudding,
brandy butter ice cream (v)
- Lemon thyme posset, honeycomb (vg)
- Bramley apple, fig & chestnut crumble, vanilla custard (v)
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream (v)
- Cropwell Bishop Beauvale blue cheese, quince jelly,
celery, seeded crispbread (v)

3 courses £36

Before you order your food and drink, please inform a member of staff if you have a food allergy intolerance.
We're proud championing British farmers and producing fresh food sustainably
Tables of 6 are subject to a discretionary service charge of 12.5%

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ADD SOME SPARKLE

Each item is priced per person

For the table

Young's ale sourdough, orange & chestnut butter (v) £3.50

Mixed vegetable crisps, lemon verbena olives, seeded crispbread (v) £3.00

○ Baked Cornish camembert, cranberries, walnuts, pistachios, toasted sourdough (v) £4.50

Sides

Pigs in blankets £4.00

Dauphinoise potatoes (v) £4.00

Truffled cauliflower cheese (v) £4.00

Brussel sprouts, bacon & chestnuts £4.00

To finish

Coffee, mince pie (v) £4.00

Dark chocolate truffles x 3 (v) £3.50

BEFORE YOU ORDER YOUR FOOD AND DRINK, PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE A FOOD ALLERGY INTOLERANCE.
WE'RE PROUD CHAMPIONING BRITISH FARMERS AND PRODUCING FRESH FOOD SUSTAINABLY
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CHRISTMAS SHARING

Priced per board
Each board serves 4 people

Turkey, apricot & pistachio Scotch egg, pig in blanket sausage roll, crackling, English mustard, HP brown sauce £30

Baked Cornish camembert, cranberries, walnuts, pistachios, toasted sourdough (v) £30

Beetroot hummus, lemon & parsley hummus, red & white chicory, celery, figs, little gem, radishes, toasted sourdough(vg) £25

Plant based mini burgers, barbecue pulled jackfruit, curly fries, mayonnaise, plum ketchup (vg) £30

Braised ox cheek mini burgers, pigs in blankets hot dogs, truffle & parmesan fries, plum ketchup, harissa mayonnaise £40

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CHRISTMAS PACKAGES

Adding a little sparkle to your festive party

Arrival Drinks

Choose from Prosecco, Hot G&T or Mulled wine
to have on arrival of your party

Mulled wine at £6pp

Prosecco at £7.30pp

Hot G&T at £8pp

Martini Trees

Our trees serve 12 and include both Espresso Martinis
and Passion fruit Martinis

£108

Seasonal Wine Pairing

Enjoy 3 125ml of wine served with your starter,
main and pudding.

These wines include Te Henga Pinot Noir Rosé, La Tournée Syrah
Grenache & Le Tertre Du Bosquet Sauternes.

Prices at £25pp

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CHRISTMAS DAY

Glass of Pierre de Bry Champagne Brut on arrival

Tasters

Smoked duck breast, apple & celeriac remoulade / Orange
& fennel cured salmon, seeded crispbread

Butternut squash & sage arancini / Wild mushroom & truffle crostini (vg)

Starters

Roast cauliflower soup, chestnut gremolata, sourdough (vg)

Smoked goose breast, chicory & watercress salad, port pickled plums

Devon crab & crayfish cocktail, pickled samphire, Bloody Mary sauce

Smoked Hampshire venison carpaccio, celeriac remoulade, cranberries

Devon crab & lobster tortellini, samphire, hazelnuts, brown shrimp butter

Wild mushrooms, Driftwood goat's cheese, truffle honey, toasted brioche (v)

Mains

*All served with Yorkshire puddings, goose fat roast potatoes,
maple roast carrots & parsnips, Brussel sprouts & bacon*

Crown of English turkey, stuffed leg, duck breast, honey glazed gammon, pig in blanket, crushed
winter roots, creamed leeks, Savoy cabbage, cranberry sauce, gravy

8oz Aberdeen Angus fillet of beef, roast shallots,
cream spinach & Sussex Charmer, orange & chestnut béarnaise

Pan roast Gressingham duck breast, confit duck croquette,
braised chicory, dauphinoise potatoes, figs steeped in port

Chanterelle mushroom, truffle & pearl barley risotto, butternut squash, cavolo nero (vg)

Pan roast halibut, salsify purée, wild mushrooms, braised leeks, samphire

Puddings

Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Salted chocolate, hazelnut & Kirsch cherry mousse (v)

Blood orange, ginger & pistachio syllabub (vg)

Cropwell Bishop Beauvale blue cheese, Driftwood goat's cheese,

Sussex Charmer, quince jelly, celery, seeded crispbread (v)

To finish

Coffee, mince pie, 3 dark chocolate truffles (v)

Adult £85 / Child £50

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MERRY CHRISTMAS & HAVE A
HAPPY NEW YEAR!

TEAM CROWN

