

Festive Menu: For groups of up to 18 people maximum.

Available for bookings from 28th November to the 24th December with pre-orders and non-refundable deposit of £5 per person a minimum of 1 week in advance

£19.95 for 3 courses:

Starters

Baked field mushroom stuffed with ricotta and basil pesto. (v)(gf)

Crayfish cocktail with paprika Mary Rose, served with bread.

Ardennes paté with real ale relish and toasts.

Main Course

Roast breast of turkey with all the Christmas trimmings.

Braised mutton with all the Christmas trimmings.

Braised blade of beef with all the Christmas trimmings

The Crown's famous beer battered fish and chips with homemade tartar and minted pea puree.

Butternut squash, stilton, and spinach risotto, with truffled peashoots. (v)(gf)

Desserts

Double chocolate tart with clotted cream.

Christmas pudding with brandy sauce.

Vanilla and biscoff almond cheesecake.

Parties of 19-50 people - £18.95 for 3 courses. No pre-order necessary:

Starters

Platters of baked camembert, cured hams, olives, breads, and oils.

Main Course

Carvery served Roast turkey with all the Christmas trimmings.

Butternut squash, stilton, and spinach risotto, with truffled peashoots. (v)(gf)

Desserts

Double chocolate tart with clotted cream.

Christmas pudding with brandy custard.

Vanilla and biscoff cheesecake.