



Christmas Menu

1st December to 23rd December

STARTERS

Lightly curried parsnip soup with croutons & fresh crusty bread (v)

Crown of Galia melon with a forest fruit compote (v)

Chicken liver, wild mushroom & brandy pâté served with toasted brioche

Salmon, smoked haddock & spring onion fish cake with a sweet chilli dip

MAINS

Pot roasted partridge in its own sauce with root vegetables & roast potatoes

Pesto crusted fillet of salmon with baby new potatoes & a lemon, caper & artichoke butter sauce

Grilled escallop of turkey with a rich red wine & cranberry sauce, gratin potatoes & creamed sprouts

Roast pumpkin & leek risotto topped with toasted pine nuts & parmesan (v)

DESSERTS

Steamed Christmas pudding with a brandy custard

Chefs Brulée of the day

Chefs Cheesecake of the day

2 Courses £14.95

3 Courses £17.95

*The Crown at Hopton T: 01299 270372 F: 01299 271127
Clebury Mortimer DY14 0NB
desk@crownathopton.co.uk*