



THE CROWN JOULE'S

FESTIVE MENU 2018

TO START

Butternut Soup (V)
Served with toasted ciabatta

Creamy Stilton Mushroom Bruschetta (V)
With a white wine & garlic sauce

Crispy Honey Garlic Chicken Wings
What more do you need...a blue cheese dip!

Duck Parfait
With orange & cognac liqueur. Served with cranberry chutney
& toasted slices of rustic bread



MAIN EVENT

Hand Carved Roast Turkey
With homemade pigs in blankets, stuffing, honey glazed carrots
& roasted parsnips, sprouts, roast potatoes & gravy

Pan Fried Sea Bass
On a bed of dill mash, broccoli & glazed sprouts

Slow Roasted Beef Brisket
With mash, honey glazed carrots, seasonal greens & gravy

Butternut Squash, Leek & Potato Pie (V)
Wrapped in a shortcrust pastry, served with stuffing, honey glazed carrots
& roasted parsnips, sprouts, roast potatoes & gravy



JUST DESSERTS...

Christmas Pudding
Served with custard, cream or ice cream

Chocolate Fudge Cake
With a scoop of Cheshire Farm ice cream

Profiteroles
A handful of cream filled rolls drizzled with chocolate

Dark Chocolate Torte
With whipped cream & chocolate sauce

2 COURSES FOR £15 OR 3 COURSES FOR £18

*Available 22nd November -24th December

FOOD ALLERGIES & INTOLERANCES, PLEASE SPEAK TO OUR TEAM ABOUT THE INGREDIENTS
IN YOUR MEAL WHEN MAKING YOUR ORDER.