



THE BALLROOM

AT THE OLD CROWN COACHING INN

CHRISTMAS MENU BY SAMUEL SQUIRES

27TH NOVEMBER - 13TH JANUARY

CHEF'S BREAD COURSE & SNACK

TO START

CONFIT TURKEY TERRINE

CRANBERRY PICKLED VEGETABLE.

CRAB CUSTARD

GRAPEFRUIT RADISH TOMATOES BRIOCHE.

GOATS CHEESE TORTELLINI

BEETROOT CHIVE OIL FRISÉE LEMON.

MUSHROOM CONSOMME

CELERIAC HAZELNUT WILD MUSHROOM CONFIT EGG YOLK TRUFFLE.

TO FOLLOW

BRAISED BEEF SHORT-RIB

HORSERADISH POMME PUREE BABY CARROT CRISPY BEEF FAT ONION.

ROASTED GOOSE

REDCURRANT LEG PITHIVIER HONEY PARSNIP.

TURBOT

RATTE POTATOES LEEKS SAMPHIRE OYSTER LEAVES.

BEETROOT AND CARROT WELLINGTON

CARROT PUREE SHALLOT.



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CHEESE COURSE

GORGONZOLA

CARAMELISED FIG TART.

£5 SUPPLEMENT

TO CONCLUDE

BLOOD ORANGE CREMEUX

CHOCOLATE VANILLA AND COFFEE KOMBUCHA CARAMEL.

MONT BLANC TART

CHESTNUT PEDRO XIMENEZ MERINGUE PRUNES.

GRANNY SMITH AND CARAMELISED WHITE
CHOCOLATE GALETTE

APPLE SORBET MUSCOVADO APPLE.

PLUM AND GINGERBREAD TRIFLE

CINNAMON CRÈME ANGLAISE PLUM COMPOTE PAIN D'ÉPICE.

PETIT FOUR

TWO COURSES: £38

THREE COURSES: £45

