



THE OLD CROWN

FARINGDON



CHRISTMAS DAY

TASTING MENU

We look forward to welcoming you this Christmas Day. To ensure everyone enjoys a relaxed dining experience, we will be offering two sittings: 12:00–12:30 and 13:30–14:00.

Homemade Bread and Churned Butter

Amuse, roasted celeriac velouté, truffle dumpling.

Beef Tartare, roasted hazelnut, onion puree, onion petals, nasturtium, beef dripping waffle.

Confit Turbot, cauliflower, salted grapes, Champagne sauce, caviar.

Venison Wellington, wild mushroom, caramelised parsnip, piccolo parsnip, Brussel sprout, red wine jus.

Spiced Apple Bauble, Christmas pudding crumble, apple and cinnamon jus.

Orange & Chocolate Tartlet

Petit Fours

£125pp



2023-25 2AA Rosettes for culinary excellence.

Prices include VAT. Optional service charge of 10% added to bills. Please speak your server if you have any allergies.



THE OLD CROWN

FARINGDON



CHRISTMAS DAY

VEGETARIAN TASTING MENU

We look forward to welcoming you this Christmas Day. To ensure everyone enjoys a relaxed dining experience, we will be offering two sittings: 12:00–12:30 and 13:30–14:00.

Homemade Bread and Churned Butter

Amuse, roasted celeriac velouté, truffle dumpling.

Beet Tartare, roasted hazelnut, onion puree, onion petals, nasturtium, beet waffle.

Roasted Cauliflower, cauliflower, salted grapes, Champagne sauce.

Butternut Squash & Wild Mushroom Wellington, caramelised parsnip, piccolo parsnip, brussel sprout, truffle vegetable jus.

Spiced Apple Bauble, Christmas pudding crumble, apple & cinnamon jus.

Orange & Chocolate Tartlet

Petit Fours

£125pp



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