



THE BALLROOM  
**CHRISTMAS DAY**

At The Old Crown Coaching Inn

STARTERS

**SMOKED SALMON TARTARE**

Crispy potato rosti, caviar, dill emulsion.

**CARAMELISED SHALLOT AND GOATS CHEESE GALETTE**

Spiced plum puree, hazelnut and pistachio cake, compressed apple.

**CONFIT DUCK TERRINE**

Foie gras mousse, bitter orange ketchup, brioche bun.

MAINS

**ROAST TURKEY CROWN**

Stuffed with apricot and pistachio, goose fat roast potato, honey roasted parsnips & carrot, pig in blanket, braised cabbage, red wine jus.

**BEEF WELLINGTON**

Goose fat roast potato, honey roasted parsnips & carrot, pig in blanket, braised cabbage, red wine jus. (Served MR)

**ROASTED MONKFISH**

Bouillabaisse, baby fennel, crushed saffron potatoes, sea vegetables.

**WILD MUSHROOM & CHESTNUT PITHIVER**

Roasted potato, honey roasted parsnips & carrots, braised red cabbage, mulled wine jus.

ALL MAINS SERVED WITH WINTER VEGETABLES FOR THE TABLE.

PUDDINGS

**CHOCOLATE AND ORANGE TORTE**

74% Chocolate, Baileys ice cream.

**CHRISTMAS PUDDING STP**

Brandy sauce, cinnamon ice cream

**DARK CHERRIES AND PISTACHIO BAKED ALASKA**

Pistachio sponge, cherry jam, meringue.

**£120 per person. Additional £30pp for Canapés & Champagne.**

**£60 for kids.**



The  
Ballroom  
Best  
Restaurant

Please speak to a server if you have any allergies or intolerances. All food is made in a kitchen where all allergens are present. A discretionary service charge of 10% is added to all bills.