



# THE BALLROOM

AT THE OLD CROWN COACHING INN

CHEF'S BREAD COURSE & SNACK

## TO START

TURKEY PÂTÉ EN CROÛTE

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

BEEF

HORSERADISH POMME PUREE BABY CARROT BRAISED BEEF.

ROASTED DUCK

CRANBERRY LEG PITHIVIER HONEY PARSNIP.

TURBOT

POTATOES LEEKS SAMPHIRE CHAMPAGNE.

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 GALETTE

APPLE SORBET MUSCOVADO APPLE.

PLUM AND GINGERBREAD TRIFLE

CINNAMON CRÈME ANGLAISE PLUM COMPOTE PAIN D'ÉPICE.

## PETIT FOUR

TWO COURSES: £40

THREE COURSES: £45

