

# THE BALLROOM

## EVENING MENU

At The Old Crown Coaching Inn

### TO START

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#### TROUT GRAVLAX

Sour cream, dill oil, potato crumb, caviar, radish.

#### DUCK LIVER PARFAIT

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

#### PRAWN CAPPELETTI

Lobster jus, lemon pith puree, fennel puree, bronze fennel, sliced baby fennel.

#### HAY BAKED CARROT

Maple syrup, goats curd, walnuts, carrot crisps.

#### WILD MUSHROOM CIGAR

Pickled mushroom, pistachio, onion powder.

### TO FOLLOW

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#### ROASTED COTSWOLD CHICKEN

Potato & leek, beurre noisette and sherry sauce, burnt leek powder.

#### CEP GNOCCHI

Shallots, wild mushrooms, parmesan crisp, parmesan foam.

#### BRAISED SHORT RIB OF BEEF

Parsnip puree, fondant, hispi cabbage, honeyed parsnip, red currant jus.

#### ROASTED COD

Lentils, bacon lardons, onions, chives, bacon foam.

#### PIGEON PITHIER

Salt baked celeriac & truffle jus.

Thinking about having a wonderful Christmas party? Let us amaze your party. Speak to a member of staff for details.



The Ballroom

Top 67  
Sunday  
Roasts in  
England.

## 2023

End & start the New  
Year in style.

Live music | 7-course  
tasting menu

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to the duty manager before placing an ordering or booking. A **discretionary service charge of 10% is added to your bill.**

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### TO CONCLUDE

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#### BAILEYS AND CHOCOLATE TART

Salt caramel ice cream.

Dessert wine recommendation: Kopke Tawny Port. £8

#### "CHRISTMAS PUDDING"

Ginger sponge, Christmas pudding ice cream, burnt orange puree, poached orange.

Dessert wine recommendation: Pedro Ximenez. £7

#### BLUE CHEESE MOUSSE

Nuts and seed granola, celery, port compressed grapes.

Dessert wine recommendation: Kopke Ruby Port. £8

#### PISTACHIO & ORANGE BAKED ALASKA

Meringue, pistachio nuts.

Dessert wine recommendation: Oliver Zeter Sweetheart Sauvignon Blanc. £7

#### VANILLA CUSTARDS MOUSSE

Mulled wine berries, mint foam.

Wine recommendation: 125ml Taittinger Champagne. £12

**Two Courses: £35**

**Three Courses: £40**

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