



THE OLD CROWN

FARINGDON



CHRISTMAS PARTY MENU

Homemade Bread and Churned Butter

TO START

Celebration of Beef, smoked braised beef, beef bresaola, confit egg yolk, gerkin, radish, oxo powder.

Wild Mushroom & Jerusalem Artichoke Tart, king oyster duxelles, roasted artichoke mousse, black truffle.

Mackerel, kohlrabi slaw, horseradish ketchup, lemon, bronze fennel.

Home Smoked Salmon, dill mayonnaise, caviar, compressed radish, taramasalata.

MAINS

Chicken Supreme, leeks, potato fondant, Brussel sprouts, roasted chicken jus.

Venison, black pudding croquette, braised onion, turnip, venison jus.

Celeriac Steak, celeriac and rest puree, kale, Roscoff onion, celeriac jus.

Poached Cod, chorizo, bean cassoulet, fennel, parmesan and herb crust.



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.



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DESSERTS

Sticky Honey Cake, yoghurt ice cream, honey tuile.

Chocolate & Orange Tart, dark chocolate mousse, orange cremeux, orange zest, orange pieces, tempered chocolate.

Figgy Pudding, brandy custard foam.

Rum Spiced Pineapple, Baba au Rhum, yuzu sauce, coconut sorbet.

PETIT FOURS MINCE PIES

TWO COURSES £40

THREE COURSES £50



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