



CHRISTMAS DAY AT THE THREE CROWNS

95.00 PER HEAD - BOOKING ESSENTIAL

STARTERS:

GENERATION 11 CURED SALMON (GF)

Avocado, blackberry, toasted walnut

TRUFFLED PARSNIP SOUP (VG)

Parsnip crisp, fresh bread

SMOKED CHICKEN & HAM HOCK TERRINE
Clementine & cranberry chutney, toasted brioche

BEETROOT TART (GF)

Whipped goats cheese, orange, almond

MAINS:

ROAST TURKEY

Pigs in blankets, garlic & herb roast potatoes, spiced red cabbage, honey roasted root vegetables, sausage & herb stuffing, bacon roasted Brussels, red wine gravy

BEETROOT, SQUASH & SPINACH WELLINGTON (VG / GF)

Shallot & herb stuffing, garlic & herb roast potatoes, roasted root vegetables, spiced red cabbage, Brussels, red wine gravy

BAKED MONKFISH (GF)

BOCO English sparkling caper cream sauce, crushed new potatoes, crispy leek, tarragon aioli

BLACK TREACLE BRAISED SHORT RIB

Horseradish mashed potato, onion rings, tender stem broccoli, chantennay carrots, rich red wine gravy

DESSERT:

CHRISTMAS PUDDING (VGA)

Brandy butter

CHOCOLATE ORANGE PANNACOTTA (V / GF)

White chocolate snow, mulled berry compote

APPLE & CINNAMON STRUDEL (V)

Sussex vanilla ice cream, crystallised apple

TO FINISH:

TEA OR COFFEE & MINI MINCE PIES



PLEASE DISCUSS ANY ALLERGIES WITH A MEMBER OF THE TEAM
V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | VA - VEGETARIAN AVAILABLE | VEA - VEGAN
AVAILABLE | GFA - GLUTEN FREE AVAILABLE