

THE  
**CROWN**  
HOTEL

**3 Courses £150**  
**Under 12 £60 / Under 6 £30**  
**A glass of our Collet Brut Champagne on arrival**

## Starters

### The Crown's French Onion Soup

Served with toasted gruyère crouton

OR

### Caramelised Carrot & Coriander Soup

Served with Askers bread

### Chicken Liver Parfait

Served with sourdough crispbread and red onion marmalade

### Hake Scampi

Served with garlic aioli, crispy seaweed and capers

### Pickled Beetroot & Whipped Goats Cheese

Served with toasted focaccia finished with candied apple

## Mains

### Norfolk Black Barn Turkey

Served with pigs in blankets, fondant potato,  
sage & onion stuffing and brussel sprout gratin

### KNEAD Farm Rib of Beef with Bourguignon Sauce

Served with potato gratin, roasted baby vegetables and Yorkshire pudding

### Roasted Plaice Fillet

Served with lemon and champagne hollandaise,  
new potatoes, samphire and crispy seaweed

### Full Pastry Sweet Potato & Kale Pie

Served with sauteed potatoes, roast hispi cabbage,  
beetroot and vegan gravy

## Desserts

### Christmas Pudding

Served with brandy sauce

### Caramel & Chocolate Torte

Served with white chocolate ice cream & salted caramel sauce

### Tipsy Trifle

Boozy Swiss roll topped with layers of custard, winter berries and pears  
finished with whipped cream, meringue and glazed cherries

### Lemon & Mascarpone Cheesecake

Served with raspberry sorbet and winterberry compote

### Crown Cheese & Biscuits

A selection of English cheeses served with biscuits, grapes and chutney

**Pre-order required by 1<sup>st</sup> December**  
**Please email David at [events@thecrownhotelstamford.co.uk](mailto:events@thecrownhotelstamford.co.uk)**

/Christmas Day

kneadpubs.co.uk

Vegan and gluten free options available on request  
Please ask a member of staff if you require information on allergens within our dishes

6 All Saints' Place Stamford PE9 2AG





# Merry Christmas