

## Starters

### Caramelised Carrot & Coriander Soup

Served with Askers bread

### Crown Prawn Cocktail

Served with pickled cucumber, baby plum tomatoes, cos lettuce and classic cocktail sauce

### Chicken Liver Pate

Served with sourdough crisp bread and onion marmalade

### Whipped Goats' Cheese

Served with toasted focaccia with pickled beetroot and apple

## Mains

### Norfolk Black Barn Turkey

Served with pigs in blanket, fondant potato, sage & onion stuffing and Brussel sprout gratin

### KNEAD Farm Braised Beef Bourguignon

Served with potato gratin and roasted baby vegetables

### Smoked Haddock & Prawn Thermador

Served with brioche & parmesan crumb, buttered greens and parsley mash

### Full Pastry Sweet Potato & Kale Pie

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

## Desserts

### Caramel & Chocolate Torte

Served with white chocolate ice cream and salted caramel sauce

### Lemon & Mascarpone Cheesecake

Served with raspberry sorbet and winter berry compote

### Christmas Pudding

Served with brandy sauce

### Crown Cheese & Biscuits

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

**Minimum of 6 guests | £20pp deposit required on booking**

**Pre-order required 14 days prior to the date of your event**

**3 courses £50.00 per person**

**For any enquires please email David at  
events@thecrownhotelstamford.co.uk**

/Christmas

6 All Saints' Place Stamford PE9 2AG





Eat  
Drink  
& Be  
Merry