THE CROWN HOTEL

/Christmas Day 2026

6 All Saints' Place Stamford PE9 2AG

3 Courses £165
Under 18 £150 / Under 11 £75
A Glass of Collet Champagne on Arrival

Starters

The Crown's French Onion Soup
Served with toasted gruyère crouton

Caramelised Leek, Pea and Watercress Soup (V)
Served with rarebit toast

Chicken Liver Parfait
Served with sourdough crispbread and red onion marmalade

Hake Scampi
Served with lemon aioli and crispy seaweed

Prosciutto di Parma, Roasted Fig and Whipped Goats Cheese Tart
Served with rocket & aged balsamic

Beetroot Cured Salmon
Served with pickled cucumber and dill crème fraîche

Mains

Norfolk Black Barn Turkey
Served with pigs in blankets, roast 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 Halibut
Served with lemon hollandaise, Saffron potatoes
and brown butter root vegetables

Winter Roast Vegetable Pithivier (V)
Served with creamed leeks and roasted parsnip fondant

Desserts

Panettone Bread and Butter Pudding
With nutmeg clotted cream and candied orange

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

Classic Christmas Pudding
Served with brandy sauce

Caramel & Chocolate Torte
Served with white chocolate ice cream & salted caramel sauce

Lemon Tart
With raspberry sorbet

Crown Cheese & Biscuits
A selection of English cheeses served with biscuits, grapes and chutney

Pre-order required by 1st December
Please email David at events@thecrownhotelstamford.co.uk

kneadpubs.co.uk

A discretionary service charge of 12.5% will be included on the final bill
Vegan and gluten free options available on request
Please ask a member of staff if you require information on allergens within our dishes

(V) Vegetarian | (VE) Vegan


Merry
Christmas
and a Happy New Year
THE
CROWN
HOTEL