THE CROWN HOTEL

/Christmas Parties 2026

6 All Saints' Place Stamford PE9 2AG

Starters

Caramelised Leek, Pea and Potato Soup
Finished with chive oil and garlic crouton

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

Roasted Fig Chutney and Camembert Tart
Micro herb salad and lemon and honey dressing

Mains

Norfolk Black Barn Turkey
Served with pig in blanket, fondant potato, sage & onion stuffing and Brussel sprout gratin

Braised Beef Cheek with Bourguignon Sauce
Served with potato gratin, roasted carrot, roast hispi cabbage and parsnip crisps

Salmon and Cream Cheese Wellington
With Chive and Hollandaise Sauce served with Hasselback potatoes, roasted sprouts and glazed carrots

Full Pastry Sweet Potato & Kale Pie
Served with Hasselback 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
Monday to Wednesday – 3 courses £50.00pp | Thursday to Saturday – 3 courses £60.00pp

For any enquires please email David at
events@thecrownhotelstamford.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

kneadpubs.co.uk



Cheers to the Season

THE CROWN HOTEL