



Christmas Menu

Arrival

Canapés and a glass of fizz

To begin

Shaved fennel, pomegranate, radicchio, goats cheese, tarragon (v)
Cured duck ham, mulled wine pickled salad, orange, endive
Pigeon pistachio terrine, toasted brioche, spiced fig jam
Shellfish bisque cocktail, crab croquettes, celery cress

Soup Course

Jerusalem artichoke soup, truffle oil, chive(v)

Main meal

Broughton reared turkey with all the trimmings
Halibut, crown prince squash, porcini mushrooms, spinach, celeriac thyme potato
Cauliflower, red onion tart tatin, roast shallot puree, candied parsnip (v)
Braised blade of beef, confit cabbage, mini bourguignon tart, horseradish mash

Pudding

Crown Inn Christmas pudding, brandy sauce, rum butter
Layered chocolate sponge cherry mousse, white chocolate chip cream, kirsch
syrup
Glazed lemon tart, roast quince, crème fraiche, poppy seed wafer
British artisan cheeses, fennel crackers, walnut bread, membrillo, grapes

To finish

Tea, coffee, Mince pie and chocolate truffles

£ 85.00 per adult

£ 45.00 14 years and under

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