

ELEPHANT AND BARREL

DRINK TRADITIONALLY



Starters

Choose one

Roasted Heritage Tomato & Red Pepper Soup (V)

Cold Cut Meats & Charcuterie

Duck à l'Orange Pâté with onion marmalade and warm granary toast

Classic Prawn Cocktail

Mains

Choose one

Roast Turkey Breast

Pigs in blankets, apricot & sage stuffing, garlic and rosemary roast potatoes, carrots and parsnips, brussels sprouts and pan gravy.

Five-Hour Braised Beef in Local Ale with Sage and Juniper

Pigs in blankets, apricot & sage stuffing, garlic and rosemary roast potatoes, carrots and parsnips, brussels sprouts and pan gravy.

Classic Chicken Coq au Vin

Dauphinoise potatoes, roasted winter root vegetables.

Baked Salmon (GF)

Baked salmon with creamy creole sauce & quinoa.

Cumin Butternut Squash & Lentil Wellington (VG)

Tender stem broccoli, braised red cabbage, brussels sprouts, festive trimmings and gravy.

Desserts

Choose one

Traditional Christmas Pudding

Served with brandy custard and cranberry sauce.

Eton Mess Cheesecake

Served with strawberry compote.

Warm Forest Berry Crumble

Served with a scoop of vanilla ice cream.

Pear & Gingerbread Tart

Served with rum and raisin ice cream.



THE CROWN

HOTEL | LONDON

2 COURSE

£32

3 COURSE

£38



Please inform a member of staff of any allergies or dietary requirements. While every care is taken, we cannot guarantee that dishes are free from traces of allergens.

V -Vegetarian / VG -Vegan / GF -Gluten Free