

The Crown Inn

Pulham Market

Christmas Menu

STARTERS

Curried parsnip soup served with fresh baked bread (VE) (GFA) (DFA)

Crayfish prawn cocktail with a horseradish cream set on baby gem lettuce and sun-dried tomatoes

Chicken liver pate with balsamic tomato salad, sourdough and whipped sage butter

Mini baked camembert stuffed with honey, garlic & rosemary served with bacon jam and crusty bread (V)

Butternut squash arancini served with giant cous cous, with a beetroot and balsamic puree (VE)

MAIN COURSE

Traditional roast turkey, pigs in blankets, chefs stuffing, baked pancetta and sage sprouts with honey and maple roasted carrots and parsnips, garlic & rosemary potatoes topped with chefs gravy

Braised daube de boeuf with roasted root vegetables, garlic and bacon infused mash potato, sweet potato puree and chefs gravy

Pan fried sea bass with crusty new potatoes, green almond salad, lemon caper dressing and a salsa verde puree

Moroccan spiced jackfruit and lentil tagine, served with sweet chilli and sultana couscous and warm flatbread (VE/DFA)

DESSERTS

Christmas pudding with brandy sauce (VE/A)

White chocolate and raspberry roulade, winter berry compote with white chocolate & raspberry ice cream

Sticky toffee pudding with hot caramel sauce and vanilla ice cream

Mars bar and baileys cheesecake served with caramel sauce

Crown cheeseboard accompanied by home made chutney and a selection of crackers

2 Courses £28.95 | 3 Courses £33.95

Menu available from 4th - 24th December

Only available on a pre order basis
£10pp non-refundable deposit on booking

For more information or to book please call us on
01379 831239 or email dine@thecrowninnpulham.co.uk