

# The Crown Inn Pulham Market Christmas Menu

## STARTERS

Local game terrine with sautéed mushrooms, dill pickles, toasted sourdough and truffle butter (GFA) (DFA)

North Atlantic prawn, smashed avocado and chilli bruschetta with a "bloody" Marie Rose gel and ruby char (DF) (GFA)

Wild mushroom arancini served with vegan parmesan truffle oil and pesto (VE) (DF) (GFA)

Panko breaded Norfolk cheeseboard with bacon jam and crusty bread (V)

## 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 (DF) (GFA)

Mixed local game casserole with herb dumpling and honey roasted root vegetables (DF) (GFA)

Fruit de mare of salmon, cod, smoked haddock in a creamy white wine dill sauce with conchiglie pasta, smoked prawns and crevettes (GFA) (DFA)

Chestnut Norfolk wild mushroom, boozy cranberry wellington served with garlic & the gravy seasonal vegetables and potatoes (VE)

## DESSERTS

Christmas pudding with redcurrant puree and brandy sauce (VEA)

Chocolate dome filled with baileys mousse and served with chocolate soil (GF)

Caramel profiteroles with vanilla panna cotta and gingerbread crumb

Crown cheeseboard accompanied by home made chutney and a selection of crackers (£2 supplement)

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2 Courses £26.95 | 3 Courses £32.95

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Menu available from 3rd - 21st 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](mailto:dine@thecrowninnpulham.co.uk)