# 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)

Chestnut mushroom and sherry pâté with shallot onion jam and charred toast (VE) (DF) (GFA)

Mini baked camembert studded with garlic and rosemary served with bacon jam and crusty bread (V)

Roasted winter root vegetable and red lentil soup served with fresh baked bread (VE) (GFA) (DFA)

## MAIN COURSE

Traditional roast turkey, pigs in blankets, chefs stuffing, baked pancetta and sage sprouts with all the trimmings topped with chefs gravy (DF) (GFA)

Poached then roasted pheasant with buttery savoy cabbage, honey glazed root vegetables, sherry vinegar pearls and pan jus(GF)

Braised beef blade in ale with roasted root vegetables in caraway seeds and bacon infused creamy mashed potato (GFA) (DFA)

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

Roasted English cauliflower with sweet and sour glazed chicory, toasted pine nuts and cauliflower puree (VE) (N)

## DESSERTS

Christmas pudding with redcurrant puree and brandy sauce (VEA)

Black forrest yuletide log and bittersweet chocolate sauce and cherry sorbet

Chocolate, honeycomb and winterberry parfait served with raspberry textures (VE) (DF) (GF)

Blueberry waffle trifle with gingerbread soil and biscotti

## 2 Courses £28.95 | 3 Courses £32.95

## Menu available 25th November – 21st December

Only available on a pre order basis
£10pp non-refundable deposit on booking
Call now to book 01379 831239