



The Crown Hotel

CHRISTMAS MENU

STARTERS

Celery & Stilton soup finished with Parmesan croutons & cream
Homemade chicken liver pate with a herb leaf garnish served with Melba toast
Luxury seafood cocktail, fresh Crab, large Prawns served on crisp lettuce with concasse tomatoes & apple

MAIN COURSE

Pan seared fresh Salmon fillets finished with a Whisky & orange sauce served with seasonal green vegetables & parsley potatoes

Homemade Game pie served with Lyonnaise potatoes & seasonal vegetables finished with a game jus

Vegetarian winter Hot Pot with vegetarian dumplings & parsnip mash

Traditional roast Turkey with orange & cranberry sauce finished with all the trimmings

Roast prime of Sirloin beef served with Yorkshire pudding & seasonal vegetables

DESSERTS

Christmas pudding served with Brandy sauce
Homemade Profiteroles finished with a rich chocolate sauce
Old English sherry trifle
Homemade apple crumble served with cream or custard
Selection of local cheeses with biscuits

2 course £25.00

3 course £28.50

8 High Street, Emsworth, Hampshire. PO10 7JW

Tel No: 01243 372806

WhatsApp: 443 1447 69