

# CHRISTMAS FEAST

## STARTERS

Roasted celeriac soup,  
toasted chestnuts & seeds (v)

Cobble Lane cured beef &  
red wine salami,  
root vegetable remoulade,  
pistachios

Root vegetable bubble & squeak,  
poached duck egg, hollandaise (v)

Pheasant, smoked ham &  
tarragon croquettes,  
apple & walnut salad, quince jelly

Severn & Wye smoked salmon,  
pickled cucumber, shallots,  
capers, lemon

## MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Spiced cider braised pork belly,  
Bramley apple purée,  
red cabbage & cranberries

Crown of English Rose turkey,  
pigs in blankets, bread sauce,  
Brussel tops, chestnuts  
  
Beetroot,  
fennel & mixed nut roast, Bloody  
Mary sauce, Jerusalem artichokes,  
olive oil roast potatoes (v) (gf)

Pan roasted salmon, fennel,  
orange & watercress pearl barley,  
mixed herb gremolata

## PUDDINGS

Pear, fig, honey & cinnamon tart,  
crème fraîche ice cream

Whisky treacle tart,  
clotted cream  
  
Blue Monday cheese,  
quince jelly, celery,  
seeded crackers

Bramley apple &  
cranberry crumble, custard

## 3 courses £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Crown, 223 Grove Road, London, E3 5SN T. 020 8880 7261 E. [crownevents@geronimo-inns.co.uk](mailto:crownevents@geronimo-inns.co.uk)

**THECROWNBOW.CO.UK**

[f](#) TheCrownVictoriaPark [t](#) @TheCrownE3 [@](#) thecrowne3

