



A glass of Testulat Champagne on arrival

STARTERS

Brixham crab thermidor,
fennel & watercress salad,
sourdough toast

Roast monkfish cheeks,
brown shrimp & orange butter,
spinach, capers

Quinoa, beetroot, avocado,
Brussel tops, watercress &
pumpkin seed salad (v) (gf)

Butternut squash, orange &
chestnut soup (v)
Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

MAINS

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

Fillet of Aberdeen Angus beef,
truffled wild mushrooms,
celeriac purée, roasted shallots

Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

Crown of English Rose turkey,
honey glazed gammon,
seared goose breast,
pigs in blankets, bread sauce,
Brussel tops & chestnuts

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Pan fried Gressingham
duck breast, duck leg croquette,
chicory, butternut squash purée,
cherries in brandy

PUDDINGS

Blue Monday,
Rosary Ash goat's cheese,
Sharpham brie, Lincolnshire
Poacher, quince jelly,
seeded crackers
(£4 Supplement)

Whisky treacle tart,
clotted cream

Bramley apple &
cranberry crumble, custard

Christmas pudding,
brandy butter ice cream

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

TO FINISH

Coffee & mince pie

4 courses Adult £85 Child £40

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 (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.

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