



MERRY
CHRISTMAS
from the crown henlow ...





in the bar or tent ...

for a less formal affair why not book a space in our bar or tent for your celebratory party drinks, we offer discounted drinks packages for pre ordered drinks or can arrange a bar tab for your guests to order whatever suits them.

*Minimum 15 people for bar bookings.
Please see below for our bar food options*

bar nibbles

festive boards £15pp

meat *pork belly bites, maple & bacon arancini, pigs in blankets, korean glazed chicken wings*

fish *salmon gravadlax, smoked haddock scotch egg, mackerel pate, whitebait*

mezze *hummus, tzatziki, olives, roasted mediterranean vegetables, pitta*

sliders & fries £13pp

Platters of beef & buttermilk chicken sliders & buckets of crown fries

seafood & champagne

choose one or more of the following

oysters (10) £27 (20) £50.00 (30) £75.00

fruits de mer £20pp

(a selection of oysters, prawns, crayfish, pickled cockles & crab)

add a glass of champagne for £10pp

(15% discount on all pre ordered bottles of bubbles & wine when 5 or more are ordered)

selection of British & French cheeses £12pp

(served with biscuits, breads, chutney & grapes)

add a glass of port £5pp

port can also be ordered by the bottle

weekend entertainment !

disco every friday & saturday night.

full schedule coming soon.

for all your festive enquiries & large party bookings please email ...

christmas@crownpub.co.uk

For direct bookings please visit our website

crownpub.co.uk



in the restaurant ...

starters

maple roasted parsnip soup, crispy parsnips & croutons (vg)

smoked bacon & leek arancini, brie sauce

prawn & lemon mousse, melba toast, rocket (gfa)

caramelised red onion & goats cheese tart, chicory leaf (v)

orange & sage glazed pork belly bites, braeburn apple purée

mains

roast turkey, crown pigs in blankets, festive trimmings (gfa)

braised beef shin, horseradish mash, roasted shallots, port jus (gfa)

chalk stream trout en croute, tarragon & white wine cream

beetroot, feta & toasted pumpkin seed wellington, festive trimming (vgna)

roast pork loin, gratin potato, apple cider jus (gfa)

(all served with glazed roots, braised red cabbage, creamed brussels & smoked bacon)

desserts

double chocolate brownie, salted chocolate fudge, vanilla ice cream (gfa)

black forest trifle, amaretti biscotti (gfa)

christmas pudding, brandy butter, nutmeg custard (v)

lemon & passion fruit tart, caramelised white chocolate, raspberry cream

coconut & lime cake, mango sorbet, toasted almond crumb (vg)

TWO / THREE COURSE LUNCH £30 / £36 per person (service inc)

mon-sat - available 1st december to 20th december

TWO / THREE COURSE DINNER £36 / £42 per person (service inc)

sun-thurs - available 1st december to 21st december

THREE COURSE DINNER & ENTERTAINMENT (FRI & SAT)

£44 per person (service inc)

fri-sat - available 5th december to 20th

*we've included service charge in the price,
a little something that goes straight to our team,
the elves behind your festive feast*

a £10pp deposit is required to confirm reservations

