

THE FESTIVE SEASON

at the crown pub henlow

In The Games Room or Tent

If you're looking 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 20 people
We can create bespoke bar food and drink packages for you, from sliders to seafood, charcuterie to cheese ... let us know your perfect party and we'll make it happen.

WEEKEND ENTERTAINMENT
we have a disco friday & saturdays nights in December
friday 4th,11th & 18th / saturday 5th,12th & 19th

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

jess@crownpub.co.uk
For direct bookings please visit our website
crownpub.co.uk

Restaurant Menu Pricing

TWO / THREE COURSE LUNCH £30 / £36 per person (service inc)
mon-sat - available 1st december to 23rd december

TWO / THREE COURSE DINNER £36 / £42 per person (service inc)
sun-thurs - available 1st december to 23rd december

THREE COURSE DINNER & ENTERTAINMENT (FRI & SAT)
£45 per person (service inc)
fri-sat - available 4th december to 19th

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





Restaurant Menu

STARTERS

ham hock bon bons, apple puree, crackling
goats cheese & fig tart, rocket, balsamic dressing (v)
roasted sweet potato soup, chilli jam (vgn,gfa)
chicken liver pate, tomato chutney, brioche (gfa)
salmon rillettes, pickled cucumber, sourdough (gfa)

MAINS

roast turkey crown, pigs in blankets, festive trimmings (gfa)
12 hour cooked pork belly, dauphinoise potatoes, apple jus (gf)
chestnut & orange nut roast, festive trimmings (vgn)
red snapper, roasted new potatoes, white wine & saffron cream (gf)
10 oz flat iron steak, triple cooked chips, watercress (gf) *(£7 supplement)*
chicken supreme, bacon mash, thyme jus (gf)

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

DESSERTS

mulled wine poached pear, crumble, chantilly (gf)
christmas pudding, brandy butter, vanilla custard
panacotta, winter berries (vgn,gfa)
white chocolate & baileys cheesecake, cherry compote
double chocolate brownie, charred clementine, vanilla ice cream (gfa,vgna)