

The Three Crowns

Public House and Dining

Christmas Day

Five Courses

£80 per adult/ £40 per child

-----APPETIZERS-----

Caramelised Onion Tart with Brie

Homemade Bread, Brinkworth Butter and Infused Oils

-----STARTERS-----

*Wild Mushroom Soup
Toasted Chestnuts and Truffle Oil*

*Old Spot Pork Belly
Seared Scallop, Apple, Chorizo, Five Spice Jus*

*Hendricks Cured Salmon
Wasabi Puree, Cucumber Ketchup, Crab Cake*

*Goats Cheese
Beetroot, Walnut, Dressed Pea Shoots*

-----MAINS-----

*Sirloin of Beef
Served Medium with Yorkshire Pudding*

*Seared Hake
Saffron, Shellfish Soup and Samphire*

*Turkey Breast
Apricot and Chesnutt Stuffing*

*Cranberry, Mushroom and Brie Pie
Poppy Seed Crust, Sage Stuffing*

-----DESSERTS-----

*Frosted Christmas Cake
Plum Puree, Cognac Anglaise, Glazed Cherry*

*Chocolate Mousse
Textures of Orange, Chocolate Soil*

*Sticky Ale and Date Pudding
Toffee Sauce and Vanilla Ice Cream*

*Selection of Brinkworth Cheeses
Traditional Garnish*

-----AFTERS-----

Coffee and Mince Pies