

The Three Crowns

Public House and Dining

Christmas Day



£75 per Adult / £40 Per Child (under 12)

Inclusive of Homemade Bread, Olives, Infused Oils and Coffee with Mince Pies for afters
Sitting times at 12noon, 12:30pm, 1 o'clock and 1:30pm

STARTERS

Hendrick's Cured Trout

Crab Croquette, Caviar, Radish, Apple, Wasabi

Brinkworth Farm Egg

Pressed Ham Hock, Garden Peas, Mustard Aioli

Kiddington Goats Cheese

Poached Pear, Toasted Walnuts, Garden Beetroot, Pine Oil

Confit Duck Leg

Jerusalem Artichoke, Saffron Potato, Smoked Duck, Garlic Toast

MAINS

Roast Sirloin of Wiltshire Beef

Served Medium, Yorkshire Pudding

Roast Breast of Turkey

Apricot and Bacon Stuffing

Pave of Pumpkin Seed and Wild Mushroom Nut Roast

Winter Truffle Stuffing, Thyme Gravy

Roast Fillet of Cod

Served with a Mussel, Crayfish and Saffron Broth

PUDDINGS

Christmas Cake

Cherry Ice Cream, Mulled Fruit Compote, Cognac Anglaise

White Chocolate Tart

Hazelnuts, Honeycomb Ice Cream, Poached Cranberries

Selection of Local Cheese

Traditional Garnish

Our Signature "Snickers"

Chocolate Mousse, Salt Caramel Ice Cream, Peanut Brittle, Peanut Parfait

Any dietary requirements must be brought to our attention at the time of booking so we can accommodate to your needs to avoid disappointment.

A 50% deposit and Pre orders are required at least TWO weeks before.

A 10% discretionary service charge will be added

The Three Crowns

Public House and Dining

Christmas Party Menu



Three Courses £25 / Two Courses £20
Inclusive of Coffee with Mince Pies for afters

STARTERS

Kiddington Goats Cheese

Poached Pear, Toasted Walnuts, Garden Beetroot, Pine Oil

Apple and Parsnip Veloute

Parsnip Crisps, Cranberry Oil

Scottish Smoked Salmon

Capers, Apple, Lemon Zest Mayonnaise

Ham Hock Croquette

Pickled Carrots, Dressed Pea Shoots, Our Piccalilli

MAINS

Roast Sirloin of Wiltshire Beef

Served Medium, Yorkshire Pudding

Roast Breast of Turkey

Apricot and Bacon Stuffing

Pave of Pumpkin Seed and Wild Mushroom Nut Roast

Winter Truffle Stuffing, Thyme Gravy

Roast Fillet of Cod

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PUDDINGS

Christmas Cake

Cherry Ice Cream, Mulled Fruit Compote, Cognac Anglaise

Selection of Local Cheese

Traditional Garnish

Baileys Crème Brulee

Hazelnut Chantilly, Biscotti

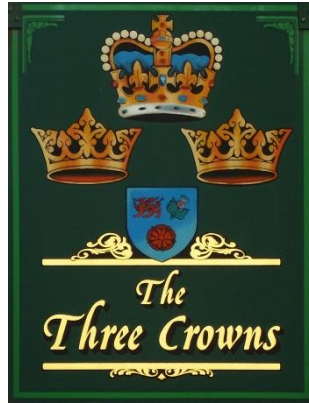
Spiced Poached Pear

Chocolate Ganache, Ginger Cake, Vanilla Ice Cream

Any dietary requirements must be brought to our attention at the time of booking so we can accommodate to your needs to avoid disappointment.

A 50% deposit and Pre orders are required at least ONE week before.

A 10% discretionary service charge will be added



Our Christmas Opening Times

Monday 23rd December

Bar Open 11:30am-11pm

Food served 12-2:30pm/6-9pm*

Tuesday 24th December Christmas Eve

Bar Open 12 noon -10pm

Food served 12-3pm*

****Raffle Squares Drawn at 8pm****

Wednesday 25th December Christmas Day

Bar Open 11:30am -3pm

Food served Reservations Only

Thursday 26th December Boxing Day

****CLOSED****

Friday 27th December

Bar Open 11:30am – 12pm

Food served 12-2:30pm/6-9:30pm*

Saturday 28th of December

Bar Open 11:30am-12pm

Food served Breakfast 9:30am-11:30am Lunch 12-2:30pm Dinner 6-9:30pm*

Sunday 29th December

Bar Open 12noon – 10pm

Food Served Breakfast 10-11am Lunch 12-4pm*

Monday 30th December

Bar Open 12 noon – 10pm

Food served 12-2pm/6-9pm*

Tuesday 31st December

Bar Open 12 noon – LATE!

Food Served 12-3pm*

****New Years Eve Party 7:30pm – Tickets Only on sale from 1st September****

Wednesday 1st January

Bar Open 11:30am – 3pm

Food Served Breakfast Only 11:30am -2pm

Normal hours resume on Tuesday 2nd January

Please note we are closed for maintenance & our staff Christmas Party on Monday 6th of January.

**Please note due to the festive season our delivery schedule is limited therefore we shall be running a slightly reduced menu on these days, we are sorry for any inconvenience this may cause.*

