



THE CROWN INN, REGIL

Christmas Menu

Starters

- Chestnut, Bacon and Parsnip Soup**, warm bread roll and butter (gfo)
King Prawn Cocktail, vodka infused marie-rose sauce, granary bread and butter (gfo)
Oven Baked Camembert, studded with fresh garlic and rosemary drizzled in honey, served with warm ciabatta and tomato & chilli chutney (v)
Chicken Liver and Port Parfait, hoggs bottom apple, onion and cider chutney, toast

Mains

- Festive Roast Turkey**, orange & herb butter, cranberry stuffing, goose fat roasties, pigs in blankets, honey glazed root vegetables, brussel sprouts, braised red cabbage and proper gravy (gfo)
Black Pudding, Sage and Apple Stuffed Porchetta, goose fat roasties, honey glazed root vegetables, braised red cabbage, cheddar valley cider apple gravy
Slow Braised Beef Bourguignon, served with brown butter mash, seasonal greens and caramelised shallots
Maple and Mustard Glazed Salmon Fillet, served with hasselback potatoes, honey glazed carrots and buttered greens (gf)
Brie, Cranberry and Mushroom Wellington, roasted vine cherry tomatoes, sautéed new potatoes and chestnut mushroom sauce (v)
(Please ask for vegan option)

Desserts

- Traditional Christmas Pudding** served with brandy cream
Chocolate Orange Melt in the Middle Pudding, clotted cream, orange zest
Baileys Cheesecake served with vanilla bean ice-cream or fresh cream
Chefs Cheeseboard, Stilton, Brie & Cheddar, caramelised red onion chutney, grapes and crackers (+£3 supplement)

2 courses £30, 3 courses £37
Both Options Inc. Tea/Coffee, Mince pie
(gf- gluten free, gfo- gluten free offered, v- vegetarian)

RESERVATIONS RECOMMENDED, LARGE PARTIES WELCOME, CONTACT NUMBER
01275 618879

£10 deposit pp required for tables of 8 and over