

EST 2011

THE CROWN

— HAWK GREEN —

FESTIVE MENU

TWO COURSE £26.95 12-3pm Mon-Sat | THREE COURSE £34.95 All day Mon-Sun

N I B B L E S

Honey glazed pigs in blankets £5 (gfo)
Warmed artisan bread & oils £6 (vg)
Marinated mixed olives £6 (vg)

S T A R T E R S

French onion soup, Parmesan crostini
Potted beef brisket, warmed horseradish butter, crostini (gfo)
Spiced butternut squash soup, sage, warmed crusty roll (vg, gfo)
Goat's cheese brûlée, pickled beetroot, candied walnuts, honey roasted fig (v, gf)
Prawn & crevette cocktail, sun-blush tomatoes, lettuce (gf)
Beetroot carpaccio, plant-based feta, rocket, pomegranate (vg, gf)

M A I N S

Roast turkey, chestnut stuffing, bacon & sprouts with crème fraîche, carrot & swede purée, pig in a blanket, roast potatoes, rich turkey gravy (gfo)
Chicken ballotine, sage & chestnut stuffing, glazed Chantenay carrots, wild mushrooms, thyme jus (gf)
Confit duck leg, roasted squash, tenderstem broccoli, redcurrant reduction (add £3) (gf)
Roast hake, clams, leek & Prosecco velouté, samphire, Hasselback potatoes (add £3) (gf)
Nut roast, Hasselback potatoes, roasted root vegetables, chestnut stuffing, vegan gravy (vg)
The Crown's famous festive Camembert & wild mushroom Wellington, buttered sprouts, carrot & swede purée, roast potatoes, vegetarian gravy (v)

F E S T I V E S I D E S

Dauphinoise potatoes £6 (gf)
Bacon, sprouts & crème fraîche £5 (gf)
Roasted root vegetables £4.50 (v, vgo, gf)
Honey glazed pigs in blankets £5 (gfo)

D E S S E R T S

Christmas pudding, brandy sauce
Baileys creme brûlée, blackberry compote, shortbread biscuit (gfo)
Chocolate & orange torte, vanilla ice cream (vgo)
Chambord-macerated winter berry Eton mess
Cheese & biscuits, winter chutney, honey roasted fig, celery (add £5)

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option available



FESTIVE MENU

TWO COURSE £26.95 *12-3pm Mon-Sat*
THREE COURSE £34.95 *All day Mon-Sun*

Available from: Wednesday 8th November – Thursday 24th December

INFORMATION

All bookings to be made with a **non-refundable** £10 deposit per person
Please submit preorder using the preorder form at the same time as paying the deposit.

Deposits can be paid:

- 1) Over the phone – 0161 427 2678
- 2) In person at the bar

All guests on a table must order from the same menu.
We cannot mix and match festive and à la carte menus.

DIETARY

Please explicitly state any dietary requirements or allergies on the pre-order form.

We are a fresh food, multi-ingredient kitchen where traces of all allergens may be present.
Please ask for our full allergens booklet for complete information on ingredients.

If you have complex dietary needs that require discussion, please let us know via email.
Our chefs are happy to pre-prepare special meals to help make sure everyone can enjoy their dining experience at The Crown.

KEY: (v) *vegetarian* (vg) *vegan* (gf) *gluten free* (gfo) *gluten free option available*

PARTIES / PRIVATE EVENTS

We have availability for large private dining events (20–55) or parties (up to 120) in The Frederic Suite throughout November and December. If you would like to discuss either of these, please get in touch with our management team and we can create a festive canapés or buffet package for you.

CONTACT

info@thecrownhawkgreen.co.uk