EST 2011

THE CROWN

— HAWK GREEN —

FESTIVE MENU

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

Available from: Wednesday 18th November – Thursday 24th December (Excluding Mondays in November)

NIBBLES

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

STARTERS

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*)

MAINS

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 cod loin, mussels, leek & Prosecco velouté, samphire, Hasselback potatoes (*add £3*) (*gf*)

Nut roast, Hasselback potatoes, roasted root vegetables, sprouts, chestnut stuffing, vegan gravy (*vg*)

The Crown's famous festive Camembert & wild mushroom Wellington, buttered sprouts, carrot & swede purée, roast potatoes, vegetarian gravy (*v*)

FESTIVE SIDES

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

DESSERTS

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

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STARTERS

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*)

MAINS

Chicken ballotine, sage & chestnut stuffing, glazed Chantenay carrots, wild mushrooms, thyme jus (*gf*)

The Crown's famous festive Camembert & wild mushroom Wellington, buttered sprouts, carrot & swede purée, roast potatoes, vegetarian gravy (*v*)

Roast cod loin, mussels, leek & Prosecco velouté, samphire, Hasselback potatoes (*add £3*) (*gf*)

Nut roast, Hasselback potatoes, roasted root vegetables, sprouts, chestnut stuffing, vegan gravy (*vg*)

Roast turkey, chestnut stuffing, bacon & sprouts with crème fraîche, carrot & swede purée, pig in a blanket, roast potatoes, rich turkey gravy (*gfo*)

Confit duck leg, roasted squash, tenderstem broccoli, redcurrant reduction (*add £3*) (*gf*)

DESSERTS

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*)

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CHILDREN'S FESTIVE MENU

TWO COURSE £16.95 *12-3pm Mon-Sat* | THREE COURSE £21.95 *All day Mon-Sun*

Available from: Wednesday 18th November – Thursday 24th December

STARTERS

Spiced butternut squash soup, sage, warmed crusty roll (*vg, gfo*)

Garlic ciabatta with cheese (*v, gfo*)

MAINS

Roast turkey, stuffing, pig in a blanket, roast potatoes, carrot & swede purée, turkey gravy (*gfo*)

Nut roast, Hasselback potatoes, roasted root vegetables, sprouts, chestnut stuffing, vegan gravy (*vg*)

Tomato and basil penne pasta with garlic ciabatta (*v, vgo, gfo*)

Chicken goujons, fries and beans

DESSERTS

Warm double chocolate brownie with vanilla ice cream

Two scoops of ice cream or sorbet

Choose from vanilla, chocolate or strawberry

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

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FESTIVE MENU

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

Available from: Wednesday 18th November - Thursday 24th December (Excluding Mondays in November)

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

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FESTIVE COCKTAIL MENU

Glitter Prosecco
Prosecco, Edible Glitter, Strawberry

Winter Berry Bellini
Mixed Berries, Prosecco

Baileys Martini
Espresso, Baileys, Tia Maria

Festive Spritz
Aperol, Prosecco, Blood Orange, Soda

Rhubarb Royale
Rhubarb & Ginger Gin, Elderflower, Ginger Ale, Lemon

Mulled Wine
Warmed Red Wine, Winter Fruits, Spices

After Eight Martini
Vanilla, Vodka, White Chocolate Syrup, Baileys, Creme de Menthe

Spiced Apple
Spiced Rum, Apple Juice, Lemon, Ginger Ale, Cinnamon

Snowball
Advocaat, Lemonade, Lime