

Christmas Day 2020

At The Crown & Punchbowl, Horningsea
£85 per person

Selection of Canapés & Glass of Blanquette de Limoux

Starters

Celeriac & Jerusalem Artichoke Soup (V)
wild mushroom & truffle oil

Rabbit & Sage Tortellini
chestnut & shallot purée, crisp parsnips

Pan-Fried Scallops (N)
cauliflower & horseradish purée, chicory, toasted hazelnuts, pear salsa

Smoked Duck Breast Salad
blood orange gel, blood orange, sweet mixed pickles

Cured Salmon
honey & dill mayo, popped capers, beetroot & potato salad, watercress

Sorbet

Mains

Roast Turkey
honey roast carrots and parsnips, roast potatoes, pigs in blankets, brussel sprouts, red wine gravy

Pan-Roasted Venison Haunch
glazed fig, dauphinoise potato, braised red cabbage, celeriac purée, red wine sauce

Pan-Fried Halibut
pickled romanesque, tenderstem broccoli, saffron risotto, clam & white wine sauce

Roasted Squash, Chestnut & Rosemary Wellington (V)
mashed potato, glazed baby carrots, kale, wild mushroom velouté

Roast Guinea Fowl Breast
*guinea fowl leg croquette, sweet potato fondant, rosemary roast parsnips,
fried sprouts, red wine sauce*

Desserts

Christmas Pudding
brandy sauce

Dark Chocolate Delice
bay leaf ice cream, brandy snap, glazed fig

Carrot & Sultana Cake (v)
orange frosting, oregano, apple purée, pomegranate

Whisky & Hazelnut Parfait
caramel & chocolate shortbread, pickled pear

Selection of British Cheeses
oatcakes, grapes, celery, chutney

Tea & Coffee

Handmade Chocolates



Bookings

For all bookings & enquiries, please email:

crown@cambscuisine.com

Please contact us to view our booking terms & conditions.

We are flexible in catering for allergies & intolerances, please let us know when booking.