



The Old Crown

Messing, 1885

December Menu 2021

Starters

Soupe de Poisson- a fish soup with rouille and Gruyere cheese £8.50 (gf)

Game terrine served with quince jelly and brown toast £7.95 (gf)

Trio of Blinis- topped with beetroot and gin gravadlax, Lambton and Jacksons deep smoked salmon and smoked chalk stream trout served with crème fraiche and pickled cucumber £8.95

Taste of Christmas- turkey goujons with a sage crumb, pigs in blankets, melted brie croquette, spicy bacon and cherries, chestnut stuffing and cranberry and port sauce £8.50 (gf)

Twice baked Gruyere cheese soufflé with sautéed wild mushrooms and a drizzle of truffle oil £8.25 (v)

Poached pear salad with blue cheese and Christmas spiced pecan brittle £7.95 (v)

Mains

Rib-eye steak with garlic mushrooms and tomatoes and sautéed potatoes £25.00 (gf)

Add a creamy peppercorn and brandy sauce for £2.50

Beef and Adnams ale steamed pudding with horseradish mashed potato and buttery kale £16.50

Fillet of pork wrapped in pancetta, roasted and served with a creamy cider and Dijon mustard sauce, hassel back potatoes and spinach £16.50 (gf)

Pan-fried breast of pheasant with a bon bon of confit leg, chestnuts and apple served with cranberry and orange braised red cabbage, dauphinois potatoes and a port and red current sauce £15.50 (gf)

Crispy skinned sea bass served with a crab orzo, bisque sauce and samphire £17.00

Dover Sole with lemon and caper butter, new potatoes and vegetables £18.95 (gf)

Melty mushroom Wellington with a rich Madeira gravy and vegetables £15.50 (v)

If you suffer from any allergies please inform your waiting staff

(gf=gluten free alternative available with notice)



Christmas Turkey, Vegan nut roast and Christmas puddings are all available as pre-order only, please ask for details.