

Crewe Arms Festive Menu

3 courses £25.50

2 courses £21.50

To include a glass of Prosecco or 175ml glass of house wine or a pint of beer

Lunchtimes Monday to Thursday Special: 3 courses £22 / 2 courses £18

Pre-orders required with £10 deposit per person

Starters

Vegetable & Barley Broth (VG)

Duck Leg Confit (GF) pan fried shallots, pine nuts, sherry vinegar & rocket

Filled Yorkshire Pudding with creamy chestnut mushrooms & crispy bacon (V available)

Sourdough Crostini (VG) with roasted squash, rosemary, cranberry & red onion jam

Mains

Turkey Escalope filled with cranberry & chestnut farce, roast potatoes, pigs in blankets with a sprout & sage fricassee, turkey jus & crispy parsnips

Squash, Sweet Potato & Bean Wellington (VG) sprout & sage fricassee with roast potatoes

Venison Sausage with Puy Lentil Stew, celeriac mash & broad beans

Baked Cod (GF) with roast squash & chorizo hash

Desserts

Christmas Pudding (V) brandy butter, crème Anglaise

Chocolate & Morello Cherry Roulade (V)

Toffee Apple Crumble (V, VG available) with custard

Forest Fruit Mess (V)

V vegetarian, VG vegan, GF gluten free ingredients

Allergies & intolerances speak to our staff about ingredients

www.crewearmshinton.co.uk | 01280 705 801 | enquiries@crewearms.co.uk & find us on Facebook