



THE

Crown

— AT BRAY —

DECEMBER 2023 3 COURSE MENU £42.50

Champagne Cocktail 13.50 | Sloe'groni' 12.50 | Prosecco 7.80 | Goose Fat Old Fashioned 12.50

Bar Snacks

Sourdough Bread, Whipped Sea Salt Butter* 4.95

Fish Cakes, Aioli 7.50 | Pigs in Blankets 6.50

Charcuterie

Bresola, Finocchiona, Coppa, Country Terrine, Tunworth, Cornichons * 17.50

Starters

Delica Pumpkin Soup, Curds & Sage * (v)

Course Country Terrine, Picalili *

Clementine Cured Salmon, Fennel, Dill

Mains

Stone Bass, Pickled Fennel, Fregola, Shellfish Bisque

Norfolk Free Range Turkey, Braised Red Cabbage, Roast Potatoes, Bread Sauce

Hay Baked Celeriac, Preserved Blackcurrents, Warm Freekah Salad (v)

Sides 6.00

Fries (v) | Warm Freekah Salad (v) | Roasted Potatoes | Braised Red Cabbage (v)
Brussel Tops, Chestnut (v) | Truffle Fries (v) add 75p | Caesar Salad 6.00 or large 14.50

Desserts

Black Forest 'Pot au Chocolat'

Pannacotta, Heritage Orchard Fruits, Breton Biscuit

Christmas Pudding, Brandy Cream *

Port Fed Stilton, Crackers, Quince Chutney (*Supplement 3.00*)*

Tea or Coffee & Mince Pies *

£5.50 Per Person

MENU SUBJECT TO AVAIABILITY AND MARKET PRICES

All of our fish is from sustainable sources. All of our dishes are freshly cooked to order, we appreciate your patience during busy periods.

Please make us aware of any allergies and ask for further details of dishes that contain allergens. (v)

Vegetarian *Contains traces of nuts.

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.