

FESTIVE MENU

£39 Three courses £32 Two courses

STARTERS

Breaded Brie Wedges *Cranberry* **V**

Tomato & Basil Homemade Soup *Crusty baguette* **GFA V**

Tomato Bruschetta *Tomato, red onion, pesto* **GFA V**

Prawn Cocktail *Prawns, marie rose, gem lettuce, brown bread* **GFA**

Stuffed Charred Peppers *Cous cous, sultanas, dried apricots, ras el hanout* **VE GF**

Hummus *Toasted pitta, crudites* **VE GFA**

MAINS

Turkey & Cranberry Pie *Mash, seasonal vegetables, gravy*

Grilled Salmon Fillet *Crushed new potatoes, tenderstem broccoli, hollandaise* **GF without sauce**

Beef Bourguignon *Mash, seasonal vegetables, gravy*

Steak Frites *Fries, tomato, mushroom, onion rings* **GF**

Nut Roast, *Roasted vegetables* **VVE GF**

Aubergine & Mediterranean Vegetable Tagine *Slow roasted, ras el hanout, sultanas, dried apricots*

DESSERTS

Profiteroles *Chocolate sauce* **GF**

Sticky Toffee Pudding *Custard* **V**

Christmasmas Pudding *Brandy sauce (vegan available, served with dairy free cream)*

Chocolate Orange Cheesecake *Chocolate orange shavings, clotted cream*

Rich Vegan Chocolate Torte *Dark chocolate ganache* **VG**



THE CROWN
LYNTON