

BOLLAND & CRUST

AT THE THREE CROWNS

- CHRISTMAS MENU -

Two courses £24 / Three courses £28

STARTERS

Country terrine, cornichons, toasts

Beetroot, orange & juniper cured salmon,
horseradish crème fraiche & house rye

Bitter leaves, pomegranate, sumac croutons & mint (vg)

Leek & Coolea croquettes, apple ketchup (v)

MAINS

Roasts with all the trimmings below:

Pork belly / Venison haunch / Confit duck leg /
Turkey, sage & bacon / Salt baked celeriac

Trimmings:

duck fat potatoes, honey roast carrots,
braised red cabbage & wilted greens

Salt cod & potato gratin

Sides

Cauliflower cheese: £2/Head

Winter salad £1.75/head

DESSERTS

Steamed pudding, custard

Warm chocolate & hazelnut fudge cake, vanilla ice cream

New York style baked cheesecake, passion fruit coulis

Neals yard cheese, house chutney, mixed wafers (*supplement +£2*)

12.5% service if table service.

ALLERGENS: full list of allergens available on request.