

THE CROWN  
*at Tiddington*



**Party Menu**  
**Booking Form**

Party organiser \_\_\_\_\_

Email \_\_\_\_\_

Tel. No. \_\_\_\_\_

Number in party \_\_\_\_\_

Time of arrival \_\_\_\_\_  
Total deposit paid \_\_\_\_\_  
(Deposit price: £25 per adult)

No.	Name <small>Please tick one choice from each section</small>	Starter				Main				Dessert			
		SOUP	PATE	CRAYFISH	SALAD	TURKEY	VENISON	PLAICE	CHESTNUT ROAST	ETON MESS	XMAS PUDDING	CAKE	TRIFLE
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													

**Christmas Day Menu**  
**Booking Form**

Party organiser \_\_\_\_\_

Email \_\_\_\_\_

Tel. No. \_\_\_\_\_

Number in party \_\_\_\_\_

Time of arrival \_\_\_\_\_  
Total deposit paid \_\_\_\_\_  
(Deposit price: £25 per adult)

No.	Name <small>Please tick one choice from each section</small>	Starter				Main				Dessert			
		SOUP	PIGEON	COCKTAIL	CHEESE SALAD	TURKEY	VENISON	MONKFISH	CHESTNUT ROAST	ETON MESS	XMAS PUDDING	TRUFFLE CAKE	CHEESE BOARD
1													
2													
3													
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6													
7													
8													
9													
10													
11													
12													

# Menu

**2 Courses £18.95**

**3 Courses £23.95**

**£5 deposit Per Person**

**Monday 4<sup>th</sup> December - Saturday 23<sup>rd</sup> December**

**Served 12.00 - 2.00pm & 5.00 - 8.00pm**

## STARTERS

Homemade White Onion, Cider & Thyme Soup (VN), *Warm Ciabatta*

Duck & Port Pate, *Crostini & Seasonal Chutney*

Tian of Crayfish, *Guacamole, Pico de Gallo & Citrus Mayo*

Warm Goats Cheese Salad (V), *Roasted Beetroot, Walnut & Seasonal Leaves*

## MAINS

Roast Warwickshire Turkey,

*Cranberry Stuffing, Pigs in Blanket, Roast Potatoes & Gravy*

Local Venison Bourguignon, *Buttery Mash*

Paupiette of Plaice,

*Stuffed with Salmon Mousse, Rosti Potato, Seasonal Greens & Beurre Blanc Sauce*

Luxury Chestnut Roast (VN), *Roast Potatoes & Gravy*

All Roasts served with Roasted Root Vegetables & Brussel Sprouts with Pancetta

## DESSERTS

Black Forest Eton Mess

Christmas Pudding, *Brandy Custard*

Chocolate Truffle Cake (VN, GF), *Winter Berry Compote*

Orange & Whisky Trifle, *Homemade Shortbread*

# Christmas Day Menu

**£70 per person**

**£25 Deposit ~ Children Under 12 - £25**

**12.00pm ~ 1.45pm**

**Rustic Bread & Olives To Share**

## STARTERS

Homemade White Onion, Cider & Thyme Soup (VN), *Warm Ciabatta*

Pan Fried Pigeon Breast, *Parsnip Puree, Roast Carrot & Sour Cherry Jus*

Crayfish Tail, Crab & Salmon Cocktail, *Bloody Mary Mayo*

Warm Goats Cheese Salad (V), *Roasted Beetroot, Walnuts & Seasonal Leaves*

## MAINS

Roast Warwickshire Turkey,

*Confit Leg, Cranberry Stuffing, Pigs in Blankets, Goose Fat Roast Potatoes & Gravy*

Roast Loin of Local Venison,

*Fondant Potato, Orange Glazed Endive, Port and Orange Sauce*

Spiced Monkfish, *Lentils, Curried Cauliflower Puree and Shallot Pakora*

Luxury Chestnut Roast (VN), *Roast Potatoes & Gravy*

All Roasts served with Roasted Root Vegetables & Brussel Sprouts with Pancetta

## DESSERTS

Black Forest Eton Mess

Christmas Pudding, *Brandy Custard*

Chocolate Truffle Cake (VN, GF), *Winter Berry Compote*

Duo of English Cheese, *Seasonal Chutney & Pickled Celery*