

THE CROWN



20

12

AT TIDDINGTON

Christmas at The Crown 2025

Menu

Booking Form

Party organiser _____
 Email _____
 Tel No. _____
 Number in party _____
 Time of arrival _____
 Total deposit paid (Deposit price: £5 per adult) _____

Please tick one choice from each section

1	Name of guest	Starter				Main				Dessert			
		SOUP	TERRINE	RILLETTE	BITES	TURKEY	CASSEROLE	SALMON	PITHIVIER	XMAS PUD	TRUFFLE	CHEESECAKE	TRIFLE
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) _____

Please tick one choice from each section

1	Name of guest	Starter				Main				Dessert			
		SOUP	PIGEON	PLATTER	BITES	TURKEY	VENISON	HALIBUT	PITHIVIER	XMAS PUD	TRUFFLE	CHEESES	CHEESECAKE
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													

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Menu

2 Courses £23.95

3 Courses £28.95

Pre Orders Only - £5 Deposit Per Person
Monday 1st December - Saturday 20th December
Served 12.00 - 2.00pm & 5.00 - 8.00pm

STARTERS

Homemade Roasted Tomato and Red Pepper Soup, Crusty Baguette **VN/GFO**

Ham Hock and Pea Terrine, Crostini & Piccalilli

Smoked Salmon and Prawn Rillettes, Tarragon Mayo **GF**

Buffalo Cauliflower Bites, Ranch Dressing **VN**

MAINS

Roast Warwickshire Turkey Parcel,

Wrapped in Bacon with an Apricot Stuffing, Pigs in Blankets, Gravy, Roast Potatoes **GFO**

Local Hearty Game and Red Wine Casserole, Herb Dumplings **GFO**

Tuscan Salmon, Sun blushed tomato cream sauce **GF**

All served with Roasted Roots and Brussel Sprouts with Pancetta

Homemade Caramelised Onion, Squash and Spinach Pithivier,

Roast Potatoes, Roasted Roots, Brusse Sprouts **VN**

DESSERTS

Christmas Pudding, Brandy Custard

Chocolate Truffle Cake, Vanilla Ice Cream **VN**

Blackcurrant and Prosecco Cheesecake, Whipped Cream **GF**

Homemade Sherry Trifle, Shortbread

Vegan – VN **Gluten Free – GF** **Vegetarian – V** **Gluten Free Option – GFO**

Allergen information is available on request and special dietary requirements are catered for – please ask.

Christmas Day Menu

£78.00 per person
£25.00 children under 12

£25 Deposit Per Person
Served 12.00 - 2.00pm

STARTERS

Homemade Roasted Tomato and Red Pepper Soup,
Crusty Baguette **VN/GFO**

Pan fried Pigeon Breast, Garlic Toast, Spinach, Mushrooms, Blackberry Jus **GFO**

Smoked Fish Platter, Mackerel, Trout, Salmon, Tarragon Mayo **GF**

Buffalo Cauliflower Bites, Ranch Dressing **VN**

MAINS

Roast Warwickshire Turkey Parcel,

Wrapped in Bacon with an Apricot Stuffing, Pigs in Blankets, Gravy, Roast Potatoes **GFO**

Pan Fried Loin of Venison, Red Wine Sauce **GF**

Oven Baked Halibut, Lemon Butter Cream, Crispy Capers **GF**

All served with Roasted Roots and Brussel Sprouts with Pancetta

Homemade Caramelised Onion, Squash and Spinach Pithivier,

Roast Potatoes, Roasted Roots, Brussel Sprouts **VN**

DESSERTS

Christmas Pudding, Brandy Custard

Chocolate Truffle Cake, Vanilla Ice Cream **VN**

English Brie, Stilton and Cheddar, Seasonal Chutney, Pickled Celery

Blackcurrant and Prosecco Cheesecake, Whipped Cream

CHILDREN'S MENU

Plain Melon or Soup | Turkey and Trimmings

Chocolate Brownie Sundae