

New Years Eve 2009 Dinner & Dance

Champagne on Arrival with Canapés:

Roquefort cream and bacon * Fresh anchovies and horseradish * Marinated shrimp
* Fig comfit with foie gras and dried apricot * Goats cheese, broccoli and tomato jam
* Smoked salmon and poppy seed with lemon cream cheese
* Smoked duck and peach chutney * White crabmeat with lemon.

Followed by an evening of luxurious hot and cold mouth watering dishes from our feasting table.

Lobster Platter - Southern lobster tails with caviar

Garlic BBQ King Tiger Prawns - Home barbequed king tiger prawns
marinated in chilli & garlic

Hand Dived Scottish Scallops - Seared with Calvados by the chef in view at the
feasting table. Served with basil beurre blanc

Home Smoked Leg of Lamb - Slowly smoked with oak, rosemary and thyme for 8.5 hours

Carpaccio of British Beef Fillet - Thinly sliced beef fillet, fanned over a lightly
whipped mustard crème fraîche

Also serving a selection of exotic salads and hand carved fruit and vegetables,
Terrines and Pâtés as well as a variety of hot vegetarian and meat dishes. From wild
mushroom risotto to a more adventurous Kangaroo Fillet rested over mango salsa.

Dessert Selection

Éclairs * Apricot Tart * Layer Chocolate Shortbread * Passion Fruit and Pistachio Nut
Squares * Lemon Cream Topped Sponge * Almond Chocolate Brownie * Raspberry Fruit
Tart * Mango Tart * Cheese Cake * Profiteroles

Tea and Coffee

Then dance the night away through to 1:30am with,
our DJ playing music from the seventies, eighties and best of today!

£60.00 per person

A non-refundable deposit of £20 per guest will be required to secure your booking.

Places are restricted so book now to avoid disappointment!

Some dishes may vary slightly due to seasonal ingredients.



The Crown at Playhatch

01189 472872

Festive Menu 2009

Starters

Tomato and Herb Soup(V)

Gourmet garlic bread with cheese(V)

Goats Cheese & Tomato Tart with Rocket, dressed with lime balsamic reduction
(this dish can also be served as a main course) (V)

Mixed fresh crayfish, lobster, prawn and smoked salmon crustacean tower served
with soft ciabatta and ginger infused tartar sauce

Main Courses

Traditional Roast Turkey breast stuffed with dried apricot, sage & onion,
served with all the trimmings

Roasted Sirloin of Beef with Yorkshire pudding, served with winter vegetables
and roasted potatoes

Seared Fillet of Salmon on rocket salad with seasoned new potatoes, finished with
oyster and sweet chilli sauce

Strips of Tender Chicken Breast, stir fried with seasonal vegetables,
served with Pilaf rice

Pasta with Almond Pesto, Basil Leaves and Sun-Blushed Tomatoes, topped with
Feta Cheese & Fresh Parmesan Shavings (V)

Desserts

Chef's Cheesecake of the Day

Home-Made Sticky Date Pudding with butterscotch sauce

Traditional Christmas pudding with brandy sauce

Coffee and Tea with Mince pies

2 courses £21.50

3 courses £26.50

A non-refundable deposit of £10 per guest will be required to secure your booking.

Christmas Day Menu 2009

Starters

Pumpkin & Pear soup with stem ginger and beetroot glaze (V)

Chef's Venison terrine served with spiced apple chutney and warm bread

Strips of Oriental marinated Duck on mixed leaf salad with sesame seeds

Mixed Wild mushrooms braised in Chardonnay with lime zest and balsamic,
served on rocket salad with puff pastry (V)

Seared hand-dived Scottish Scallops with Champagne and pink peppercorn sabayon

Main Courses

Traditional Roast Turkey breast with dried apricot, sage and onion stuffing,
served with all the trimmings

Seared Fillet of Barramundi on rocket salad with citrus & basil beurre blanc

Oven glazed plump chicken breast wrapped in Parma ham, served on pommes puree
with creamy calvados & oyster mushroom sauce

Chef's pasta bound with cream, pesto, baby spinach and sun dried tomato topped
with feta cheese and pesto with fresh parmesan shavings (v)

Beef Wellington fillet wrapped in crepes and buttered puff pastry with mushroom
duxelle farce served over red wine jus

All the above served with winter vegetables and roasted potatoes

Desserts

Traditional Christmas pudding with brandy sauce

Dark chocolate & marshmallow cheesecake

Sticky date pudding with butterscotch sauce

Coffee and Tea with Mince pies

£60 per person

A non-refundable deposit of £10 per guest will be required to secure your booking.

The Crown Inn- Festive Menu Pre-order Form				Name of Booking:			
	Date: / /	Preferred Time:	Tel:	Address:			
	No of Guests:	Deposit:	Email:	Post Code:			
	Name of Guest	Starter	Main	Dessert	Allergies/Special requests:		
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- Totals**
- Soup _____
- Garlic Bread _____
- Goats Cheese _____
- Pasta _____
- Tower _____
- Turkey _____
- Beef _____
- Salmon _____
- Chicken _____
- Pasta _____
- Cheesecake _____
- Sticky Toffee _____
- Christmas Pud _____

The Crown Inn- Christmas Day Pre-order Form**Name of Booking:****Date: / /****Preferred Time:****Tel:****Address:****No of Guests:****Deposit:****Email:****Post Code:****Name of Guest****Starter****Main****Dessert****Allergies/Special requests:****Totals**

Soup

Terrine

Duck

Mushrooms

Scallops

Turkey

Barramundi

Chicken

Pasta

Beef

Christmas Pudd

Cheesecake

Sticky Toffee