

THE
THREE CROWNS
EST 1634

CHRISTMAS MENU 20¹⁷

– STARTERS –

Ham Hock & Game Terrine w/ cornichons, mixed baby leaf salad & croutons
Sweet Cured Charred Salmon w/ horseradish crème fraiche, pickled radish & seeded crackers
Squash Risotto w/ butternut squash, berkwell cheese, fried sage, chestnuts, fresh rocket

– MAINS –

All served with garlic & rosemary roast potatoes cooked in duck fat,
spiced braised red cabbage, buttered kale, brussel sprouts w/ chestnuts & streaky bacon*,
star anise buttered carrots and Yorkshire pudding*

**Veggie options available / All vegetarian dishes can be served Vegan on request*

Roasted Turkey Breast w/ cranberry sauce
Honey Glazed Gammon w/ wholegrain mustard gravy
Topside of Beef w/ red wine & cranberry jus
Nut Roast w/ buckwheat kasha, chestnuts, dried cranberries, wild mushroom & sumac nut mix

– SIDES –

Cauliflower Cheese – 4.00 | Pigs in Blankets – 4.00

– DESSERTS –

Pannetone & Custard Pudding w/ vanilla ice cream
Christmas Pudding w/ brandy cream
Neals Yard Cheeses w/ fig chutney / spanish quince paste / carrs water biscuits and grapes

– 2 COURSES –

23.95 (1.00 beef supplement)



– 3 COURSES –

29.95 (1.00 beef supplement)

Bookings: threecrownsn16.com • info@threecrownsn16.com • 020 7241 5511

A deposit of £10 per person is required to secure your booking which must be paid 2 weeks before.

This is redeemed upon payment on the day but is non-refundable in the event of a cancellation.

Minimum booking size 4 people. All bookings are subject to 12.5% service charge.

Please notify the staff of any allergies or dietary requirements at the time of pre-ordering, allergen specific menu available on request.

The Three Crowns works closely with "H&M" Independent Catering Operators to produce food of the highest quality food.