The Crown Hotel

Newton Stewart

Christmas Day Menu

Starters

Smoked Salmon & Tiger Prawns
With a lime and Horseradish Dressing

(V) Homemade Lentil Soup
Served with a warm crusty roll

(V) Garlic Mushrooms
Bound in a creamy white wine and garlic cream sauce. Served in a puff pastry basket.

Chicken Liver Pâté
Infused with Port & Thyme, topped with a pink peppercorn butter and served with red onion chutney and melba toast

Main Courses

from the carvery

Traditional Roast Turkey
Roast Beef
Honey & Mustard Glazed Gammon

Have the chef carve your meat, then help yourself to a selection of seasonal vegetables, creamy mashed potatoes, crispy roasted potatoes, homemade chestnut stuffing, pigs in blankets and rich homemade gravy.

(V) Wild Mushroom and Asparagus Wellington
with roasted shallots and a cheese sauce

Desserts

(V) Mulled Wine Cheesecake
On a light biscuit base with berry compote and vanilla cream

(V) Warm Chocolate, Nut & Fudge Brownie
With white chocolate ice cream and raspberry coulis

(V) Christmas Pudding
Traditionally served with brandy sauce

(V) Cheese & Biscuits
Selection of Cheeses accompanied by Red Onion chutney

Followed by Tea, Coffee & Warm Mince Pies
£45.00 per person