



The Crown Hotel
Newton Stewart
Christmas Day Menu
Starters

Smoked Salmon & King Prawn Cocktail

Served with a lemon and dill aioli, dressed leaves and warm brown bloomer bread

(V) Lentil & Chestnut Soup

Topped with herb croutons and served with a warm crusty roll

Duck Pate

Infused with Whitley Neill blood orange gin, served with melba toast, onion chutney and dressed leaves

Hazelnut crusted Goats Cheese

Served warm on top of a ciabatta crouton with red pesto and balsamic glazed dressed leaves

Main Courses

from the carvery

Traditional Roast Turkey
Roast Beef

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) Vegetable Nut Roast Wellington

Red peppers, vegetables and cashew nuts in a light filo case, Served with roast and mash potato, seasonal vegetables and a vegetarian gravy

Desserts

(V) Ferrero Roche Cheesecake

On a light biscuit base with chocolate sauce, served with Cream O' Galloway Vanilla Ice Cream

(V) Strawberry Meringue Roulade

Served with fresh strawberries and & Cream O' Galloway Strawberry Ice Cream

(V) Christmas Pudding

Traditionally served with brandy sauce

(V) Cheese & Biscuits

Selection of Scottish Cheeses accompanied by Red Onion chutney

Followed by Tea, Coffee, Warm Mince Pies
£55.00 per person

