



The Crown Hotel

Newton Stewart

Christmas Party Night Menu

Starters

Traditional Prawn Cocktail

Bound in a Brandy laced Marie Rose sauce, served with a warm crusty roll

(V) Homemade Roasted Red Pepper & Tomato Soup

Served with a warm crusty roll

(V) Garlic Mushrooms

Bound in a white wine and garlic cream sauce. Served on a toasted ciabatta with parmesan shavings

Duck Pate

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

Main Courses

Traditional Roast Turkey

Accompanied by chestnut stuffing, pigs in blankets and a rich pan gravy

Balmoral Chicken

Chicken Breast stuffed with Haggis & wrapped in bacon. Served with roast & mash potatoes, seasonal vegetables and a rich pan gravy

(V) Roasted Beetroot & Butternut Squash Wellington

In a light crisp filo pastry served with roast & mash potatoes, seasonal vegetables and a vegetarian gravy

(V) Fillet Seabass & King Prawns

Pan seared in a parsley and lemon oil, served on a bed of creamed leek risotto and chargrilled halloumi

Desserts

(V) Strawberry Daiquiri Cheesecake

Flavoured with lime & white rum, On a light biscuit base and Served with Cream O' Galloway Strawberry Ice Cream

(V) Warm Chocolate Nut Brownie

Served with Cream O' Galloway Vanilla Ice Cream

(V) Christmas Pudding

Traditionally served with brandy sauce

(V) Cheese & Biscuits

Selection of Cheeses accompanied by Red Onion chutney & oatcakes



3 courses £25.00