



The Crown Hotel
Newton Stewart
Pre-Christmas Menu

Starters

Traditional Prawn Cocktail // £6.95
Bound in a Brandy laced Marie Rose sauce

(V) Homemade Roasted Red Pepper & Tomato Soup // £4.50
Served with a warm crusty roll (contains sesame)

(V) Garlic Mushrooms // £5.50
Bound in a white wine and garlic cream sauce. Served on a toasted ciabatta with parmesan shavings

Duck Pate // £5.50
Infused with Whitley Neill blood orange gin, served with onion chutney and oat cakes

Main Courses

Traditional Roast Turkey // £12.95
Accompanied by chestnut stuffing, pigs in blankets, roast & mash potatoes, seasonal vegetables and a rich pan gravy

Balmoral Chicken // £12.95
Chicken Breast stuffed with Haggis & wrapped in Bacon, served with roast & mash potatoes, seasonal vegetables and a creamy brandy peppercorn sauce.

(V) Roasted Beetroot & Butternut Squash Wellington // £11.95
In a light crisp filo pastry served with roast & mash potatoes, seasonal vegetables and a vegetarian gravy

(V) Fillet Seabass & King Prawns // £15.95
Pan seared in a parsley and lemon oil, served on a bed of creamed leek risotto and chargrilled halloumi

Desserts

(V) Strawberry Daiquiri Cheesecake // £5.95
Flavoured with lime & White rum, On a light biscuit base Served with Cream O' Galloway Strawberry Ice Cream

(V) Warm Chocolate Nut Brownie // £5.95
Served with Cream O' Galloway Vanilla Ice cream

(V) Christmas Pudding // £5.95
Traditionally served with brandy sauce

(V) Cheese & Biscuits // £6.50
Selection of Cheeses accompanied by Red Onion chutney & oatcakes

