

Christmas Day Menu @ The Crown Inn Dial Post

Mushroom, chestnut and sherry soup, seeded baguette

Smoked salmon, cream cheese and crayfish tail roulade, lemon & dill, granary bread and butter

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Roast sirloin of local beef, Yorkshire pudding, steamed carrots, Brussel sprouts, goose fat roast potatoes, cauliflower Talegio cheese, honey glazed parsnips and roasting pan gravy.

Nut roast, red pepper and tomato coulis, Brussel sprouts, steamed carrots, honey glazed parsnips, olive oil roasted sweet potatoes with garlic & rosemary.

Hand carved local bronze award winning turkey galantine, pig in blanket, chestnut stuffing, goose fat roast potatoes, steamed carrots, shredded Brussels, cauliflower Talegio cheese, honey glazed parsnips stockpot gravy.

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Christmas plum pudding, brandy sauce

Chocolate ganache tart, orange glaze, crème fraiche

British cheeseboard, Brie, Blue, Smoked, Olde Sussex Cheddar, grapes, celery, nuts, quince

£98 PER PERSON to include a £10 voucher per person to be used anytime in January. Pre order required.

£25 non-refundable deposit which can be converted to a take away if we have to close due to COVID

Bookings preferred via email. Bookings taken between 12 and 1pm. closing at 4pm.

Christmas Day Lunch – Take Away

£20 Per person. Main course only as above. Full heating instructions included. Please email for take away form to complete.