

The Banningham Crown

Tel 01263 733534

www.banninghamcrown.co.uk

Christmas Menu 2020

Starters

Spiced Winter Root Vegetable Soup (Ve) (GFa)

Topped with vegetable crisps and served with homemade bread and butter

Smoked Salmon, Prawn and Crab Pot (GFa)

Layers of locally smoked salmon, crab and prawns topped with a lemon mayonnaise with sliced ciabatta

Three Cheese Fondue (GFa)

Creamy melted Binham Blue, mature Cheddar and French Brie served with a festive spiced chutney and mixed bread

Creamy Garlic and Thyme Mushrooms (GFa)

Local button mushrooms cooked in garlic, thyme and cream served with thyme infused focaccia

Whites of Aylsham Smoked Pigeon Breast (GF)

with festive braised red cabbage, orange segments and a port jus

Main Courses

Roast Norfolk Turkey (GFa)

Slow roasted Norfolk turkey served with sausagemeat, chestnut and cranberry stuffing, pig in blanket, duck fat roast potatoes and cranberry sauce

Poached Smoked Haddock (GF)

with a winter leek and roasted shallot mash and a creamy cheese sauce

Clarkes of Hevingham 8oz Sirloin Steak (GF) (£4 surcharge)

Cooked to your liking on the griddle, served with garlic-studded roasted tomato, grilled portobello mushroom, chunky chips and stout pan sauce

Slow-braised Local Venison, Smoked Bacon and Wild Mushrooms (GF)

in a rich Madeira gravy served with light horseradish mash

Beetroot and Squash Wellington (Ve)

Beetroot, butternut squash, puy lentils and chestnuts encased in puff pastry, served with a kale, tomato and pesto sauce.

All served with a selection of seasonal fresh vegetables

Desserts

Traditional Christmas Pudding (GFa)

served with brandy sauce and fresh redcurrants

Sticky Toffee Pudding

served with butterscotch sauce and vanilla pod ice-cream

Trio of Chocolate (GFa)

Chocolate and salted caramel brownie, white chocolate mousse and Parravani's double choc chip ice-cream served with honeycomb crumb

Caramelised Orange and Cinnamon Cheesecake

Served with glazed oranges and Parravani's cinnamon ice-cream

Blackcurrant Crumble Slice (Ve)

served with vanilla seed ice-cream or vegan vanilla ice-cream

Local Cheese Board

Norfolk Dapple, Copy's Cloud and Binham Blue cheeses served with a selection of biscuits, apple and celery with spiced apple chutney

Mixed Parravani's Ice-Cream

A selection of cinnamon, double choc chip and amaretto Ice-cream with chocolate sauce and fan wafer

Two Courses £18.00 Three Courses £23.00

Menu available from 1st to 24th December Lunch & Evenings – Bookings only

Two-Course Christmas Lunch

Roast Norfolk Turkey (GFa)

Slow roasted Norfolk turkey served with sausagemeat, chestnut and cranberry stuffing, pig in blanket, duck fat roast potatoes and cranberry sauce. Served with a selection of seasonal fresh vegetables

or

Beetroot and Squash Wellington (Ve)

Beetroot, butternut squash, puy lentils and chestnuts encased in puff pastry, served with a kale, tomato and pesto sauce.

Traditional Christmas Pudding (GFa)

With brandy sauce and fresh redcurrants

or

A Selection of Strawberry, Chocolate and Vanilla Ice-creams

£15.95

Menu available from 1st to 24th December Lunch – Bookings only

Christmas Crackers included with both menus

(GF) dish is gluten free.

(GFa) dish can be made gluten free on request.

(Ve) dish is suitable for vegans.

Please pre-order Christmas meals at least five days ahead of your booking