



VEGAN & GLUTEN FREE CHRISTMAS PARTY MENU

Available for bookings throughout the month of December
(excluding Sundays, Christmas Eve, Christmas Day, Boxing Day & New Year's Eve)

Please make a provisional booking with us by emailing thethreecrowns@aol.com.

Each booking will require a full pre-order 1 week prior to your booking. A deposit of £10 per head will be taken upon confirmation of your booking.

STARTER

Spicy Sweetcorn Fritters served with salsa (Ve)(Gf)

Potato Skins topped with cheese & bacon, served with sour cream dip (Gf)

Potato Skins topped with 'cheese' & mushrooms served with vegan mayonnaise (Ve)

Bang Bang Cauliflower in a sweet chilli sauce topped with sesame seeds & spring onions (Ve)(Gf)

Spiced Sweet Potato & Carrot Soup served with rustic bread (Gf) or toasted bread (Ve)

MAIN COURSE

Roast Turkey Breast with sausage meat, roast potatoes, pigs-in-blankets, honey glazed parsnips, Brussels sprouts, carrots, tenderstem broccoli & our homemade vegetable gravy (Gf)

Chestnut & Cranberry Nut Roast with roast potatoes, honey glazed parsnips, Brussels sprouts, baby carrots, tenderstem broccoli & our homemade vegetable gravy (Ve)(Gf)

*Beetroot Wellington with roast potatoes, carrots, tenderstem broccoli
& served with vegetable gravy (Ve)*

Butternut Squash, Cranberry & Red Onion Tagine served on a bed of rice (Ve)(Gf)

*Caramelised Onion Sausages with mashed potato & tenderstem broccoli served with our homemade vegetable
gravy (Gf)*

Hot Honey Salmon Fillet with tenderstem broccoli & pan fried new potatoes (Gf)

DESSERT

Trillionaires Cheesecake served with vanilla ice cream (Ve)(Gf)

Blackcurrant Crumble served with vanilla ice cream (Ve)(Gf)

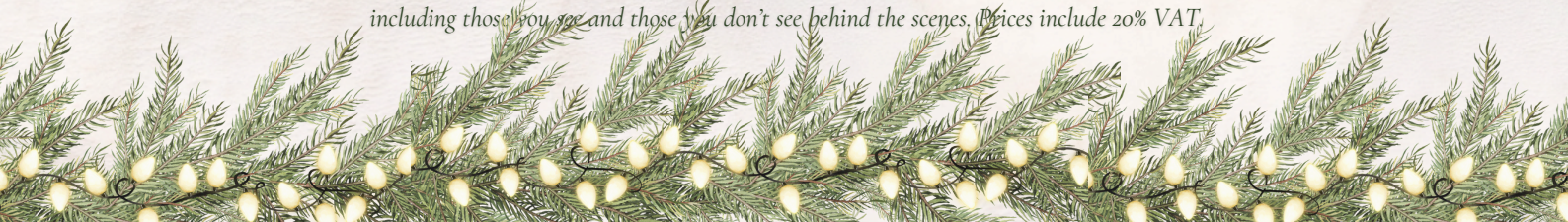
Salted Caramel Brownies with vanilla ice cream (Ve)(Gf)

2 Scoops of Vanilla Ice Cream (Ve)(Gf)

TWO COURSES £35 | THREE COURSES £40

Please let your server know if you have any allergies or dietary requirements

*A service charge of 12% will be added to your bill and shared amongst all of our team
including those you see and those you don't see behind the scenes. Prices include 20% VAT*





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We will need the pre-order for starters, mains and desserts 1 week prior to your booking.

Name:		Time:	
Date:		No. of guests:	
Email:			
Landline:		Mobile:	

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Please leave any notes regarding allergies or dietary requirements below

