

New Years Eve

NEW YEARS EVE AT THE THREE CROWNS

Please make a provisional booking with us over the phone on 02089502851 or via email at thethreecrowns@aol.com or over the counter.

The menu is prepared for order, therefore every booking will require a full pre-order by December 27th.

To hold the booking we also require a deposit of £5 per head, this can be paid over the phone or over the counter.

STARTERS

- Tomato & basil soup with warm rustic bread (Ve)
- Salt & pepper squid with a garlic aioli
- Chicken souvlaki skewers with a tzatziki dip & flat bread
- Asparagus wrapped in parma ham with parmesan shavings
- Mackerel pâté with melba toast & pickled cucumber
- Field mushroom topped with pesto, tomato & mozzarella (V)

MAINS

- Red wine & rosemary lamb shank with mashed potatoes & roasted carrots
- Chicken breast stuffed with brie & wrapped in parma ham in a creamy cider & mushroom sauce with new potatoes and braised asparagus
- Beef stroganoff with rice & garlic bread
- Sweet chilli salmon with rice & sautéed tenderstem broccoli
- Roasted vegetables, halloumi & tzatziki flatbreads served with a side salad (V)
- Spiced Thai burger with vegan mayonnaise in a brioche bun with skin on chunky chips & salad (Ve)
- Thai burger is a mix of vegetables, coriander, chilli, lemongrass, sesame & cumin seeds with a lentil crunch*

DESSERTS

- New York style cheesecake served with a scoop of vegan vanilla ice cream & fresh berries (Ve)
- Apple, sultana & cinnamon crumble with warm custard
- Lotus Biscoff banoffee pie
- White chocolate & croissant pudding with white chocolate ice cream
- Assorted cheese board

(V) = Vegetarian, (Ve) = Vegan

Two courses £35, Three courses £40

Prices include a mini bottle of bubbles each & live music performances throughout the night

A discretionary service charge of 10% will be added to your bill & shared out amongst all of our team including those you see & those you don't see behind the scenes.

