NICHOLSON'S
ALE & GIN
ESTABLISHMENTS
SINCE 1873

THE CROWN
LIQUOR SALOON

FESTIVE FEAST MENU

2 COURSES 25.95

3 COURSES 28.95

ADD A WELCOME DRINK
FOR YOUR ARRIVAL
PROSECCO £5
CHAMPAGNE £10

BOOK IN PUB OR ONLINE AT
WWW.NICHOLSONSPUBS.CO.UK

TO START

Cream Of Mushroom Soup (v)
Served with bloomer bread and butter.

King Prawn & Smoked Salmon Cocktail
King prawns with smoked salmon in Marie Rose sauce, on a bed of lettuce. Served with wheaten soda bread and butter.

Breaded Camembert (v)
Panko crumbed camembert served with a tomato and cranberry relish.

Roast Vegetable Tart (ve)
Roast courgette, cherry tomato and aubergine baked in a light pastry tart.

THE MAIN EVENT

Turkey With All The Trimmings
Hand-carved turkey breast served with sage and cranberry stuffing, cocktail pigs in blankets, glazed carrots, seasonal greens, roasted parsnip and roast potatoes. Served with gravy.

Grilled Salmon Fillet
Dressed on herb-crushed baby potatoes, long stem broccoli, served with a king prawn and Irish mussel white wine sauce.

10oz Ribeye Steak (+ 5.00)
Premium Irish Ribeye steak topped with garlic butter, served with a roasted flat mushroom, tomato, crispy hand-battered onion rings, chips and peppercorn sauce*.

Slow Cooked Leg of Duck
Glazed with whisky marmalade and served with bubble & squeak mash, long stem broccoli, roasted parsnips.

Vegetarian Roast (v)
Vegetarian roast, served with glazed carrots, seasonal greens, roasted parsnips, roast potatoes and gravy.
Vegan option available, please speak to a member of the team.

TO FINISH

Christmas Pudding (v)
Cherries and citrus fruits steeped in Guinness® with almonds and walnuts, served with brandy sauce.

Belgium Chocolate Torte
Rich Belgium chocolate mousse topped with chocolate ganache and served with fresh cream and chocolate sauce.

Citrus Lemon Tart (v)
Served with rich raspberry compote and whipped cream.

Crown Cheese Board (v) (+ 2.50)
Hegarty's Cheddar, Coleeny Camembert and Cashel® Blue served with chutney, celery and grapes.

COFFEE & MINI MINCE PIES (v) (+ 3.50)

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes.

Our fish dishes may contain small bones. *Contains nuts. ^Contains alcohol. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.