



CHRISTMAS

AT THE CROWN LIQUOR SALOON

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

Please note, there is a required deposit of £10 per person to secure all Festive bookings (between 22nd November- January 1st). A pre-order will also be needed. A member of our team will be in contact to arrange payment on receipt of your enquiry. The deposit must be paid in full to confirm the booking. Any deposit will be redeemed against the outstanding balance payable.

A pre-order for your entire party, will be required at least 7 days before your booking is due to take place. Cancellations within 14 days of the event may result in your deposit not being refunded. Please let us know if you are running late for your booking and we will do our best to accommodate you. We will hold your table for a maximum of 15 minutes before it will be released. For tables of 6 or more covers, a 10% service charge will be applied.

Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where other cross contamination risks may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking & serving methods could affect this. If you require more information, please ask your server. * = these dishes contain alcohol.



THE CROWN
LIQUOR SALOON

FESTIVE FEAST MENU

2 COURSES £28.95

3 COURSES £31.95

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

TO START

CHESTNUT AND MUSHROOM SOUP (V)

With farmhouse bread and butter.

KING PRAWN & SMOKED SALMON COCKTAIL

King prawns with smoked salmon in Marie Rose sauce, on a bed of lettuce.

With wheaten soda bread and butter.

BREADED CAMEMBERT

Panko crumbed camembert with a tomato and cranberry relish.

ROAST VEGETABLE TART (VE)

Roast courgette, cherry tomato and aubergines, baked in a light pastry tart.

THE MAIN EVENT

HAND-CARVED BREAST OF TURKEY

Hand-carved turkey breast, with sage and cranberry stuffing, cocktail pork sausages, glazed carrots, seasonal greens, roasted parsnips and roast potatoes, with gravy.

GRILLED SALMON FILLET*

Dressed on herb-crushed baby potatoes & long stem broccoli, with an Irish mussel and king prawn sauce.

10OZ RIBEYE STEAK (+ 5.00)

Premium Irish ribeye steak topped with garlic butter, with a roasted flat mushroom, tomato, crispy hand-battered onion rings, chips and peppercorn sauce*.

CONFIT DUCK LEG

With a whisky marmalade glaze with bubble & squeak mash, long stem broccoli and roast parsnips.

VEGETARIAN ROAST (V)

Plant based roast vegetable and mushroom wellington with glazed carrots, seasonal greens, roast parsnips, roast potatoes and vegan gravy.

TO FINISH

CHRISTMAS PUDDING* (V)

Traditional Christmas pudding with a rich brandy sauce.

RICH CHOCOLATE BROWNIE

Warm with vanilla pod ice cream.

CITRUS LEMON TART (V)

With rich raspberry compôte and whipped cream.

CROWN CHEESE BOARD (V) (+ 2.50)

Hagerty's farm house cheddar, Cooleeny camembert and Cashel blue cheeses, with fresh celery and grapes.

COFFEE & MINI MINCE PIES (V) (+ £3.50)

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