



The Three Crowns Christmas Menu



Served from Monday 27th November until Saturday 23rd December (excluding Sundays)

Starters

Roast Red Pepper & Tomato Soup - with Cream, Basil and a warm crusty roll (v)

Kiln of Homemade Chicken Liver Pate - With Toast, Red Onion Relish & Dressed Leaves

Prawn & Smoked Salmon Cocktail - Fresh water prawns & Smoked Salmon Slices on crisp lettuce with homemade Marie Rose sauce & wholemeal slice

Creamy Garlic Mushrooms - With Toasted Garlic Flatbread Slice (v)

Chicken Kromeski's - Chicken Breast Goujons wrapped in Parma Ham, in a light beer batter with dressed leaves & Curried Mayonnaise

Boxed Baked Camembert - Whole Camembert with Red Onion Relish & Toasted Crostini's to dip(v)

Melon & Parma Ham Plate - Galia Melon with Parma Ham, Dressed Rocket & Balsamic Glaze

Kiln of Cropwell Bishop Stilton Parfait - with Apple, Cider & Brandy Chutney, Toasted Brioche & Dressed Watercress (v)

Main Courses

Succulent Roasted Turkey

Roast Turkey Breast with homemade pork, sage & onion stuffing, bacon wrapped sausages, roast potatoes, creamy mash, Homemade Yorkshire Pudding & Chef's special gravy

Beef Wellington

Fillet of Beef, Mushroom Duxelle, Smooth Chicken Liver Pate encased in Puff Pastry, Chunky Chips & Peppercorn Sauce

Lamb Shank

Slow Braised 16oz Lamb Shank in a Thyme & Red Wine Gravy served over Creamy Mash topped with Parsnip Crisps

Sea Bass

Two Pan-Fried Sea Bass fillets, Dauphinoise Potatoes, White Wine Cream Parsley Sauce

(v)Camembert, Portobello Mushroom, Cranberry & Spinach Wellington

With Dauphinoise Potatoes & Homemade Vegetable Gravy

All main courses above are served with Cauliflower Cheese, Button Brussel Sprouts, Carrots & Petit Pois

Festive Burger - 6oz Turkey Burger topped with Brie & Smoked Bacon. Served in a toasted Brioche Roll with skewered 'Pigs in Blankets', Skinny Fries, Pot of Cranberry Sauce

8oz Sirloin Steak - Chunky Chips, Grilled Tomato, Homemade Onion Rings, Petit Pois
(add a sauce for £2.00 - Peppercorn, Blue Cheese, Red Wine or Garlic)

Desserts

Locally made Christmas pudding with Brandy Sauce or Custard

The Three Crowns Eton Mess - crushed meringue, whipped cream, raspberry coulis, fresh raspberries & strawberries

Mango & Passionfruit Cheesecake - served with Mango Coulis & Whipped Cream

Apple & Sultana Strudel - with Custard

'Snowball' Profiterole Bianco - Profiteroles filled with rich chocolate cream, covered in white vanilla & chocolate sauce with Triple Chocolate Ice-Cream

Ferrero Rocher Chocolate Gateaux - with chocolate sauce, whipped cream & a Ferrero Rocher Chocolate

Lemon Meringue Roulade - served with whipped cream & coulis

Chocolate Brownie Stack - served warm topped with vanilla ice-cream & chocolate sauce

English Cheese Board - Isle of Man Vintage Cheddar, Wensleydale & Cranberry, Red Leicester & Cropwell Bishop Blue Stilton with a selection of Biscuits, Frozen Grapes and Apple, Cider & Brandy Chutney

To Finish - Tea or Coffee & Mince Pie

Two Course £18.95

Three Course £23.95



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