



Christmas

at
The Crown at Turners Hill

Roasted Leek & Sweet Potato Soup

Freshly homemade, served piping hot with a chunk of fresh bread

Pan Seared Shetland Scallops

Served with apple puree and black pudding

Homemade Winter Pate

A smooth homemade pate infused with juniper & bay served with caramelized tomato chutney, dressed leaves and toast

Smoked Salmon Eggs Benedict

Served on a toasted English muffin with hollandaise sauce and rocket salad

Baked Camembert

Studded with rosemary and garlic and served with toasted crostini's

Homemade Hoi Sin Duck Spring Rolls

Hoi sin glazed crispy duck wrapped in filo pastry served with shredded spring onion and cucumber



Roast Turkey Breast

The Christmas choice, succulent turkey traditionally served with roast and new potatoes, bacon wrapped chipolata, homemade stuffing, fresh vegetables and thick gravy

Roasted Topside of Bird In Eye Farm Beef

Finest Sussex beef, served with roast and new potatoes, Yorkshire pudding, fresh seasonal vegetables and thick gravy

Honey Roast Gammon

Cooked in house, honey glazed gammon served with roast potatoes, fresh steamed vegetables, pease pudding and a white wine parsley sauce

Homemade Chestnut Roast

A vegetarian roast served with roast and new potatoes, fresh seasonal vegetable and vegetarian gravy

Pan Seared Seabass

Fresh pan roasted seabass fillets served on a bed of pea, prawn and parsley risotto with roasted cherry vine tomatoes

Mushroom, Spinach and Feta Filo Parcel

Served with saute potatoes, steamed vegetables and a caramelized red onion and tomato jus



Xmas Pudding

The traditional Festive dessert, served with brandy sauce

Chocolate, Orange & Hazelnut Torte

Served with vanilla Chantilly cream & caramelized orange

Coffee & Caramel Panna Cotta

Served with a mokka foam

Bramley Apple Tarte Tatin

Served with vanilla ice cream

Apple and Spiced Plum Crumble

With your choice of custard, ice cream or custard

Limoncello Cheesecake

With a lemon glaze and lime Biscotti

Local Cheese Platter

Selection of local cheeses with crackers and our spiced winter chutney

Two Courses £19.95

Three Courses £24.95