

PLANNING A PARTY...
CELEBRATE THE
FESTIVE SEASON
WITH US IN OUR
PRIVATE DINING
ROOM...

Whether dining with friends or celebrating
with family a warm welcome awaits you...

Delicious festive cocktails
and open log fires...

The perfect place to spend time
with family and friends.

For further details about our private
dining room please call:

01653 618777

Or email:

enquiries@thecrownandcushionwelburn.com

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CHRISTMAS &
NEW YEAR
2017

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JOIN US FOR THE FESTIVE SEASON



FESTIVE MENU

Monday to Wednesday £24.95
Thursday to Sunday £29.95

White Onion & Cider Soup (V)
Sage Oil

Pheasant, Black Pudding & Apple Spring Roll
Cranberry & Chilli Relish

Smoked Salmon
Horseradish Crème Fraîche & Buttered Yorkshire 'Blini'

Poached Pear & Harrogate Blue Cheese Salad (V)
Candied Pecans

Traditional Roast Turkey
Sage & Onion Stuffing, Roast Potatoes
& All the Trimmings

Grilled Fillet of Salmon
Crushed Potatoes with Olive Oil &
Spring Onion, Spinach & Salsa Verde

Braised Feather Blade of Beef
Mashed Potato, Glazed Chantenay Carrots,
Red Wine & Parsley Jus

Spiced Vegetable Tagine (V)
Lemon Coriander Cous Cous

Christmas Pudding
Rum Sauce & Brandy Butter

Vanilla Bean Crème Brûlée
Homemade Shortbread

Dark Chocolate Torte
Black Cherry Compote & Mascarpone

Seasonal Cheese Plate
Harrogate Fruit Cake, Grapes, Celery & Chutney

*Festive menu available from 27th November 2017 to 23rd December 2017.
A discretionary 10% service charge will be added to all tables of 8 or more.
All our food is prepared to order and we strive to satisfy all dietary
requirements. If you require information about any ingredients or
allergens in our dishes please ask a member of our team.*



CHRISTMAS DAY MENU

6 Courses £79.95

**Welcome Fizz on Arrival with
Canapés & Nibbles**

Butternut Squash Velouté (V)
Sage Crème Fraîche & Chilli Oil

Trio of Salmon – Gravdax, Smoked, Hot
Marinated Baby Beetroot, Pickled Cucumber,
Horseradish Crème Fraîche

Classic Prawn Cocktail
Paprika Marie Rose, Crisp Baby Gem,
Marinated Tomato & Lemon

Empire Game Plate
Cumin Spiced Venison Kebab, Partridge Spring Roll
& Tandoori Pigeon Breast

Twice Baked Cheddar & Spinach Soufflé (V)
Chicory & Walnut Slaw

Traditional Roast Turkey
Sage & Onion Stuffing, Roast Potatoes & All the Trimmings

Sirloin of Beef Bordelaise
Spiced Carrot & Swede Purée

Pan Fried Fillet of Seabass
Saffron Potato, Brown Crab Thermidor & Chive Beurre Blanc

Roast Root Vegetable Wellington (V)
Winter Truffle & Spiced Tomato Sauce

All Served with Christmas Vegetables to Share...
Roast Potatoes, Brussel Sprouts, Honey Glazed Carrots & Parsnips
Red Cabbage with Apple & Sultanas

Christmas Pudding
Rum Sauce & Brandy Butter

Chocolate Celebration Plate
Mango & Passion Fruit Delice

Coconut Sorbet & Candied Citrus

Pear Frangipane Tart
Crème Anglaise

Christmas Cheese Board

Tea & Coffee with Mince Pies & Petit Fours



SANTA'S LITTLE HELPER CHRISTMAS DAY MENU

Available for the under 12's
£25.00

Orange Juice & Nibbles

Vegetable Sticks & Fruit with Hummus (V)
Chunky Carrots, Cool Cucumber & Juicy Grapes

Tomato Soup with Grilled Cheese Croutons (V)

Classic Prawn Cocktail
Crispy Salad, Marie Rose & Brown Bread

Traditional Roast Turkey
Sage & Onion Stuffing, Roast Potatoes
& All of the Trimmings

Sausages & Mashed Potato
Garden Peas & Gravy

Baked Fillet of Salmon
New Potatoes & Green Trees

Penne Pasta (V)
Roast Vegetable Tomato Sauce & Grated Cheese

Christmas Pudding & Custard

Triple Chocolate Brownie
Vanilla Ice Cream & Hot Chocolate Sauce

Vanilla Ice Cream & Mini Marshmallow
Hot Chocolate Sauce

Hot Chocolate with Marshmallows



NEW YEAR'S EVE MENU

3 Courses £29.95
Kids... 3 Courses £12.95

PLATTERS TO SHARE

Baked Queenie Scallops

King Prawns & Sweet Chili Sauce

Crispy Artichoke, Cauliflower & Leek Salad

Beetroot & Goats Cheese Risotto Balls

Crispy Pork Belly with Apple Sauce

Marinated Olives

Cauliflower Fritters, Fig & Tamarind Chutney

Roasted Pepper Salad

MAIN COURSES FOR THE TABLE

Bertha Grilled Rump Steak Strips
with Béarnaise Sauce

Pot of Mussels Cooked with Black Sheep Beer & Cream

Stuffed Peppers

Piri Piri Chicken Strips

Chunky Chips & House Salad

PUDDING

The Crown & Cushion Plate of Puddings
A Grand Selection of Favourites

*Christmas Day and New Year's Eve Booking Terms and Conditions
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or allergens in our dishes please ask a member of our team.*