

Christmas Party Menu 2018

Forest mushroom, tarragon & chestnut soup, seeded baguette £6.50

Pub potted prawns with roasted red peppers, warm bread £7.50

Crispy whitebait, curried mayo, lime £6

Terrine of local game, Cumberland sauce, crostini £7

Goats cheese tartlet, picked walnuts, celeriac & grapes £6.50

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Butchers' steak, fries, tomato, rocket, garlic and herb butter £15
(cooked rare to medium rare only)

Individual pub made pies wrapped in puff pastry:

British farm assured chicken & leek £12

Local game £12

Local steak and local ale £14

Local turkey, local ham, mushroom and sweetcorn £12

All served with roasted carrots, winter greens and proper stock pot gravy

Add fries £2.50 hand cut chips £3 mash £3 sweet potato fries £3

Superfood & nut Wellington, red pepper & tomato sauce,
roasted carrots, winter greens £12

Hand carved roast turkey breast, pig in blanket, chestnut stuffing, duck fat roast potatoes,
roasted carrots, shredded Brussels, stockpot gravy £17

SIDES: Honey roasted parsnips £3 Cauliflower cheese £3 Braised red cabbage £3

Butternut squash, beetroot, chickpea and spinach curry, steamed brown rice, popudum,
minted cucumber raita, onion bahji, mango chutney £12 V

Local ale battered haddock, our hand-cut chips, lightly crushed garden peas, pub tartar,
lemon £12.50

Grilled Haloumi burger, roasted red pepper, char-grilled eggplant, olive tapenade, basil
pesto, sweet potato fries, toasted ciabatta, mayo, tomato, rocket £11 **V (GF bun
available)**

Crown Inn home-ground steak burger GF, toasted ciabatta, mayo, rocket, tomato, our
chips £12.50 **(GF bun available) add pub coleslaw £2.50**

***Burger Toppings; cheddar cheese, local bacon, Sussex Blue, flat mushroom, bbq
sauce, sambal badjak, giant gherkin, balsamic onion relish, jalapenos, Café de Paris
butter.***

1 topping £1.50 2 toppings £2.50 3 toppings £3.00

Homemade puddings

Christmas pudding with custard £6.50
Orange and cointreau pancakes, chocolate sauce £6.50
Sticky toffee pudding, toffee sauce, homemade vanilla ice-cream £6.50
Treacle tart with custard £6.50
Assiette of puddings to share £14

Homemade ices £4 for 2 scoops

British Cheeses

Smoked Applewood, Brie, Olde Sussex Cheddar, Brighton Blue, crackers, black seedless grapes and celery £8.50

Glass of Windsor ruby port 50ml £4

Please ask for a variety of speciality teas and coffees

All food is prepared to order. We do not use separate equipment unless requested for food intolerances, please inform us before ordering of any food allergies and we will provide you with our ingredient information pack. GF denotes dishes without gluten in the ingredient list. A discretionary 10% service charge will be added to parties of 8 or more. All gratuities are shared between the whole team. Local produce and homemade food is our motto