



The Crown and Victoria Inn, Tintinhull
Tel: 01935 823341 e-mail info@thecrownandvictoria.co.uk

Christmas Party Menu 2011

This menu is only available to parties who have pre-booked and pre-ordered
Please see overleaf for booking details
£19.95 per person for three courses
£15.95 per person for two courses (strictly lunch times only)

Starters

Broccoli and Dorset Blue Vinny soup with a crusty roll

Goat's cheese panade in almonds, orange zest and black pepper served with red onion marmalade

Chicken liver parfait with spicy gooseberry chutney and sunflower toasted bread

Home cured salmon with beetroot and thyme dressing, crème fraiche and mixed baby leaf salad

Mains

Roast Somerset free range turkey with sage and onion stuffing, sausage wrapped in bacon, roast potatoes and fresh vegetables

Salmon en croute with cranberries and spinach served with new potatoes and fresh vegetables

Beef bourguignon with creamy mashed potatoes and fresh vegetables

Pan roasted chicken breast with a sherry and garlic sauce served with dauphinoise potatoes and fresh vegetables

Sun blushed tomato risotto laced with white wine and fresh herbs served with a green leaf salad

Sweets

Homemade Christmas pudding with dark rum sauce and brandy butter

Baked apple tart with a light creamy custard filling and caramelita ice cream

Blueberry muffin with Amaretti and mascarpone cream

Canapés of West Country cheeses
with "Fudges of Stalbridge" biscuits (£2.50 surcharge)

Where possible our food is locally sourced and free range/organic. It is freshly prepared and made here at the Crown and Victoria Inn. If you have any specific dietary needs please let us know.

