



THE CROWN HOTEL POOLE

23 Market Street, Poole, Dorset. BH15 1NB

Telephone: 01202 672137

CHRISTMAS MENU

STARTERS

Lightly spiced roasted butter nut squash and lentil soup with baked French baguette and a crisp cheese straw

Smooth duck and Gran Marnier Parfait topped with orange clarified butter and served with the Crown's own orange and cranberry chutney and a toasted crostini

Warm salad of flat field mushrooms served with crumbed goats cheese , honey roasted walnuts , roasted beet-root, home pickled radish, lemon balsamic and dressed endive

Warm Prawn Cocktail with chilli , lime , garlic and coriander served with spiced marie rose sauce , home baked brown bread , chicory and dressed endive

MAINS

Turkey Roulade stuffed with crushed walnut , apricot & onion confit, wrapped in smoked bacon slices ,on a chestnut puree, served with a roasted chipolata , glazed parsnip, roasted potato and a port jus

6 oz Sirloin steak cooked to your liking , served over a carrot puree with a wild mushroom fricassee, a herb roasted plum tomato , fondant potato and a cooking liquor

Pan Fried fillet of Seabass on a rich steamed mussel, poached prawn and Dorset Crab bisque, topped with a black olive crumb and served with buttered charlotte potatoes

Roasted butternut squash, wild mushroom , chestnut, baby spinach and goats cheese wellington , served with potato fondant , pea cream and vegetable gravy

DESSERTS

Rum and ginger dark belgian chocolate Truffle Torte with an orange & cinnamon syrup, clotted cream ice cream and sherry Chantilly

Winter Berry Eton mess with crumbled meringue, s strawberry ice cream and topped with crushed hazelnuts and a cardomen & black pepper shortbread

Traditional Christmas Pudding with lashings of brandy custard and vanilla bean ice cream

A Selection of finest Cheese The Crowns Own Chutneys served with Crackers

TWO COURSES—£19.95

THREE COURSES—£24.95