



Ben's Kitchen
at **Est 2015**
The OLD CROWN INN
Winter Menu *Snarestone*

(Available from the 24th November 2021)

Starters

Homemade Soup of the Day, Crusty Bread (v, gfa)

Ham Hock Terrine, Cranberry Puree, Sour Dough Wafer, Peas Biegniet (gfa)

Pan Seared Pigeon Breast, Celeriac Puree, Black Pudding, Parsnip Crisp, Port, Pickled Blackberry (gfa)

Fresh Scallops, Lobster Bisque, Crispy Seaweed, Parmesan (£5 supplement) (gf)

Mains

Christmas Dinner (gfa)

Thyme Roasted Turkey or Blade of Beef

All Served with served with Goose Fat Roast Potatoes, Sausage Meat Stuffing,
Pigs in Blankets, Yorkshire Pudding, Brussel Sprouts, Carrots,
Tenderstem Broccoli & Gravy.

Nut Roast (v) / Mediterranean Tart (ve, gfa)

All Served with served with Roast Potatoes, Stuffing,
Halloumi Wrapped in Aubergine, Yorkshire Pudding, Brussel Sprouts, Carrots,
Tenderstem Broccoli & Gravy.

Prosciutto Wrapped Loin of Cod

Served with Potato Cake, Dill Butter Sauce, Kale (gf)
(Also available without the Prosciutto)

Lamb Rump

Served with Fondant Potato, Red Cabbage, Port Reduction (gf) (£2 supplement)

A selection of Owen Taylor's Steaks is also available.

Desserts

Christmas Pudding, Brandy Sauce

Sticky Toffee Pudding, Custard

Cheesecake of the day, Pouring cream (vea)

Brownie, Ice-cream (gf)

Cheeseboard (£2 supplement) (gfa)

Ask a member of the bar team for a selection of drinks to suit.

2 courses - £25 / 3 courses - £30

Can't see your favourite? Then just ASK!!! Here at Ben's Kitchen, we work with the freshest local ingredients enabling us the adaptability to create almost any dish!

Please note any dietary requirement when ordering regardless to your knowledge of the dish.