

  
*The Three Crowns*  
**STARTERS**

(v)Homemade Leek & Potato Soup with Warm Crusty Roll  
Chicken Liver & Wild Mushroom Pate with Red Onion Chutney, Salad Garnish & Toasted Bloomer  
Melon & Parma Ham Plate – Fanned Galia Melon, Parma Ham & Rocket  
Classic Prawn Cocktail with Wholemeal Slice  
Whitebait –Tiny Crispy Fried Fish Served with Garlic Mayonnaise  
(v)Creamy Garlic Mushrooms with a Slice of Garlic Bread  
Southern Fried Chicken Goujons with Dressed Leaves & Barbecue Sauce Dip  
Honey & Mustard Giant Pigs in Blankets with Chilli Jam  
Smoked Salmon Rolls filled with Prawns in Marie Rose Sauce over Dressed Leaves with Wholemeal Slice  
(v)Nachos - Tortilla Chips with Salsa, Cheese, Guacamole, Soured Cream & Jalapeno Peppers  
(v)Cheesy Jalapeno Garlic Bread with Dressed Salad  
Duck Gyoza with Hoisin Sauce Dip  
Scampi Bucket with Dressed Salad & Tartar Sauce

**MAINS**

Sunday Roasts – all served with Roast Potatoes, Homemade Yorkshire Pudding, Creamy Mash, Four Vegetables & Chef's Special Gravy (NEW! Gluten Free Gravy, Yorkshire Pudding & Stuffing!!)

Roast Topside of Beef  
Roast Turkey, Homemade Sage, Onion & Pork Stuffing  
Roast Leg of Lamb (£2.00 Supplement)  
Roast Leg of Pork with Homemade Sage, Onion & Pork Stuffing  
Boneless Chicken Breast with Homemade Sage, Onion & Pork Stuffing  
(V) Homemade Nut Roast with Vegetarian Gravy  
Trio of Meats – Beef, Lamb & Pork with all the trimmings (£2.00 supplement)

Poached Salmon in White Wine Parsley Sauce - served with Creamy Mash & Vegetables of the Day  
Stuffed Chicken – Chicken Fillet filled with Sage, Onion & Pork Stuffing wrapped in Bacon with Creamy Mash,  
Roast Potatoes, Yorkshire Pudding & Vegetables of the Day  
Homemade Chilli Con Carne – With Basmati Rice & Tortilla Chips  
Homemade Steak & Ale or Chicken, Gammon & Leek Pie - Creamy Mash, Roast Potatoes, Vegetables of the Day  
Homemade Lasagne – with dressed salad & Chunky Chips  
Wholetail Scampi – With Chunky Chips, Garden Peas & Tartar Sauce  
(v)Beer Battered Halloumi – served with Chunky Chips, Mushy Peas

**DESSERTS**

The Three Crowns Eton Mess – Fresh Strawberries & Raspberries, Meringue, Whipped Cream & Raspberry Coulis  
Individual Christmas Pudding & Custard or Brandy Sauce  
Milk Chocolate Profiteroles – filled with Cream served with Chocolate Ice-Cream & Whipped Cream  
Ginger, Rum & Raisin Sponge Pudding – with Custard  
Raspberry Panna Cotta Cheesecake – Vanilla Cheesecake with Raspberry Glaze, Whipped Cream & Coulis  
Heavenly Chocolate Sundae - Chocolate Brownie, Mars Bar, Maltesers, Chocolate Buttons, Chocolate Chip Ice-Cream,  
Toffee Ice-Cream, Whipped Cream topped with Chocolate Wafer  
Homemade Mandarin Orange Sherry Trifle  
Limoncello Truffle - Ball of Lemon Italian Ice- Cream with a Liquid Limoncello Centre covered in Lemon  
Meringue Sprinkles with Whipped Cream, Lemon Coulis & Fresh Fruit  
Treacle Sponge – served with Custard  
Warm Triple Chocolate Brownie – with Chocolate Sauce, Vanilla Ice-Cream  
Blackberry & Apple Crumble – With Custard  
Individual Ferrero Rocher Chocolate Dessert - A chocolate and hazelnut sponge, layered with  
a mocha wafer and hazelnut filling, covered in chocolate served with Whipped Cream  
Apple & Sultana Strudel – with custard

*One Courses £11.95*

*Two Courses £17.95*

*Three Courses £23.95*

*Children (under 13 years old) –One Course £8.00 Two Course £14.00, Three Course £20.00*