



2 Course £17.95
3 Course £21.95

To Start

CRISPY BRIE WEDGE (V)
SERVED WITH CRANBERRY SAUCE

APPLE & PARSNIP SOUP (V|VG)
SERVED WITH WARM CIABATTA

TURKEY & BACON MEATBALLS
LIGHTLY SPICED, WITH CRANBERRY
SAUCE & TOASTED CIABATTA

The Main Event

All mains are served with honey roast parsnips & carrots, Brussel sprouts, pigs in blankets (or vegetarian alternative) roast potatoes, stuffing & green cabbage

SLOW ROAST PORK BELLY
ROASTED WITH APPLE CIDER, FENNEL & GARLIC

HOMEMADE TURKEY ROULADE
WRAPPED IN BACON, WITH SAGE & ONION
STUFFING

ROAST DUCK LEG
IN A PLUM & RED WINE SAUCE

ROAST BUTTERNUT SQUASH (V|VG)
STUFFED WITH WILD MUSHROOMS & CHESTNUTS

For Dessert

CHRISTMAS PUDDING (V)
WITH CRANBERRY ICE CREAM

CHOCOLATE BROWNIE (V |VG)
SERVED WARM WITH A WINTER BERRY COMPOTE

STICKY TOFFEE PUDDING (V)
WITH CUSTARD OR ICE CREAM

CHEESE & BISCUITS (V)

Book Today

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[BOOKING CONDITIONS APPLY]