



# THE OLD CROWN COACHING INN

Faringdon

## CHRISTMAS DAY

### STARTERS

**Smoked Salmon Tartar**, Crispy potato rosti, caviar, dill emulsion.

**Caramelised Shallot and Goats Cheese Galette**, spiced plum puree, hazelnut and pistachio cake, compressed apple.

**Confit Duck Terrine**, foie gras mousse, bitter orange ketchup, brioche bun.

### MAINS

**Roast Turkey Crown**, stuffed with apricot and pistachio, goose fat roast potato, honey roasted parsnips & carrot, pig in blanket, braised cabbage, red wine jus.

**Beef Wellington**, Goose fat roast potato, honey roasted parsnips & carrot, pig in blanket, braised cabbage, red wine jus. (Served pink)

**Roasted Monkfish**, bouillabaisse, baby fennel, crushed saffron potatoes, sea vegetables.

**Wild Mushroom & Chestnut Pithivier**, roasted potato, honey roasted parsnips & carrots, braised red cabbage, mulled wine jus.

ALL MAINS SERVED WITH WINTER VEGETABLES FOR THE TABLE.

### DESSERTS

**Chocolate and Orange Torte**, 74% chocolate, Baileys ice cream.

**Christmas Sticky Toffee Pudding**, brandy sauce, cinnamon ice cream.

**Dark Cherries and Pistachio Baked Alaska**, pistachio sponge, cherry jam, meringue.

**£120 per person.**

**Additional £30pp for Canapés & Champagne.**

**£60 for kids.**



Please speak to a server if you have any allergies or intolerances. All food is made in a kitchen where all allergens are present. A service charge of 10% is added to all bills.

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