



THE OLD CROWN COACHING INN

Faringdon

CHRISTMAS PARTY MENU

Chefs Breads and House-Churned Butter.

STARTERS

**Salmon Gravlax**, whisky jelly, cucumber, tonka bean mayo, shaved fennel, croutons.

**Beef Neck Ravioli**, wild mushroom, Roscoff onion, coriander, soy sauce.

**Beetroot Mousse**, goats cheese, hazelnut crumble, beetroot, dill.

MAINS

**Red Wine Braised Beef**, wild mushroom, bone marrow potato fondant, celeriac.

**Cod**, saffron potato, rouille, herb crumb, clams, mussels, bouillabaisse.

**Parsnip, Sage and Apple Wellington**, parsnip puree, crispy parsnip, Brussel sprouts, beurre noisette sauce.

**Pan fried Chicken**, baby carrots, savoy cabbage and fondant potatoes with a red wine jus.

DESSERTS

**Chocolate & Baileys Mousse**, cocoa nibs syrup, coffee ganache, mascarpone, almond sponge.

**Granny Smith Tartlet**, tonka bean, liquorice ice cream, apple.

**Christmas Pudding Sponge**, brandy sauce foam, orange and vanilla ice cream, Christmas pudding crumb.

**British Cheese Board**, 3 cheeses, celery, grapes, crackers, quince, chutney. *£5 supplement.*

PETIT FOURS

**TWO COURSE: £38**

**THREE COURSE: £45**