

BOOKING FORM

Please complete your guests meal choices below & your contact details, then hand this booking form with your deposit to a member of staff who will be happy to confirm your booking.

NAME:

TEL:

DATE OF BOOKING:

E-MAIL:

TIME OF BOOKING:

NO. OF GUESTS:

If any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name:

All deposits & pre-order required at least 7 working days before your booking. Non-refundable £10 per person deposit needed to secure booking.

NAME	STARTERS			MAINS			DESSERTS				
	Soup	Bruschetta	Pate	Salmon	Steak	Chicken	Fish Cakes	Risotto	Tart	Cheesecake	Tiramisu

The Old Crown, 466 Aldermans Green Rd, Alderman's Green, Coventry CV2 1NP
www.theoldcrowncoventry.co.uk • Email: theoldcrown@live.com

Deposit Paid: _____

Date: _____

Boxing Day Menu 2024

**THURSDAY 26TH
DECEMBER 2024**



It's beginning to look a lot like Christmas, boys in every score, but the prettiest sight to see is the holly that will be on your own front door.
It's beginning to look a lot like Christmas, take a look in the five-and-ten, glistening once again with candy canes and silver lanes aglow. It's beginning to look a lot like Christmas, everywhere you go, take a look in the five-and-ten, glistening once again with candy canes and silver lanes aglow.



Boxing Day Menu 2024

2 COURSE £21.95 • 3 COURSE £26.95

THURSDAY 26TH DECEMBER

Starters

MEDITERRANEAN BEAN SOUP (VVE)

Served with a bread roll

TOMATO RED ONION BRUSCHETTA

With balsamic glaze

CHICKEN LIVER PÂTÉ

With toasted bread, red onion chutney & garnish

SMOKED SALMON & BEETROOT COULIS

With Duck Egg Gribiche

**FREE ROOM HIRE IN OUR
PRIVATE FUNCTION ROOM**

(min 25ppl)

Mains

100Z RIBEYE STEAK

Served with hand cut chips, chef's onion rings, mushrooms & peas
Choice of sauce: Peppercorn or Stilton

SPINACH, MUSHROOM & MOZZARELLA STUFFED CHICKEN BREAST

With sautéed new potatoes, winter greens
with a creamy garlic sauce

SMOKED HADDOCK & SALMON FISH CAKES

Served with a poached egg, hand cut chips,
salad garnish & hollandaise sauce

WILD MUSHROOM ASPARAGUS & PARMESAN RISOTTO

Desserts

LEMON PANNACOTTA TART

With Mango Coulis

TOFFEE & HONEYCOMB CHEESECAKE

TIRAMISU & ESPRESSO SHOT