

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				
	Tart	Prawn Cocktail	Turkey	Roast Beef	Chicken	Salmon	Wellington	Xmas Pudding	Cheesecake	Yule Log	Sundae

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

Deposit Paid: _____
Date: _____



Christmas Menu 2024

2 COURSE £21.95 • 3 COURSE £26.95

**AVAILABLE 1ST DECEMBER - 23RD DECEMBER
EXCLUDING SUNDAYS**
(only large bookings in function room)

Starters

SPICED CARROT & PARSNIP SOUP
With Crusty Bread Roll & Parsnip Crisp

SLOW COOKED HAM HOCK & PEA TERRINE
With Piccalilli, Toasted Bread & Salad Garnish

BLOODY MARY PRAWN COCKTAIL
With Granary Bread

BALSAMIC RED ONION & GOATS CHEESE TART
With Dressed Rocket

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

(min 25 ppl)

Mains

ROAST CROWN OF TURKEY

Served with Roast Potatoes, Honey Glazed Parsnips, Creamy Mash, Buttered Carrots, Braised Red Cabbage, Brussel Sprouts, Cauliflower, Chestnut & Cranberry Stuffing & Chefs Yorkshire Pudding

SILVERSIDE OF ROAST BEEF

Served with Roast Potatoes, Honey Glazed Parsnips, Creamy Mash, Buttered Carrots, Braised Red Cabbage, Brussel Sprouts, Cauliflower, Chestnut & Cranberry Stuffing & Chefs Yorkshire Pudding

SUPREME OF CHICKEN

Served with Roast Potatoes, Honey Glazed Parsnips, Creamy Mash, Buttered Carrots, Braised Red Cabbage, Brussel Sprouts, Cauliflower, Chestnut & Cranberry Stuffing & Chefs Yorkshire Pudding

PAN SEARED FILLET OF SALMON

Served with Crushed New Potatoes, Wilted Greens
with a Lemon and Chive Cream Sauce

MUSHROOM BRIE & CRANBERRY WELLINGTON

With Parmentier Potatoes, Medley of Veg & Gravy

Desserts

TRADITIONAL FESTIVE PUDDING
With Brandy Sauce

PINK GIN & TONIC CHEESECAKE
With Pouring Cream

BLACK FOREST YULE LOG
With Berry Compote & Cream

STICKY TOFFEE SUNDAE