

Festive Buffet Menu

£19.95 per person | Choose Two | Available for a minimum of 20 people

Starters

Celeriac & Hazel Nut Soup
Crusty Bread And Butter

Ham Hock & Pea Terrine
Melba Toast & Piccalilli

Breaded Garlic Mushroom
Garlic Aioli

Tail – On Coated King Prawns
Sweet Chilli Sauce

Mains

Butter Basted Turkey Crown Slices
Cranberry

Smoked Haddock, Salmon And Alaska Pollock Fish Pie
Garlic Bread

Home – Made Beef Stew
Creamy Mash

Chicken & Mushroom Stroganoff
Fusilli Pasta

Five Bean Chilli
Basmati Rice

Sides

Goose fat roast potatoes, Real gravy
Mixed buttery greens & honey
roasted winter roots
Pigs in a blanket
Rosemary & garlic skin – on fries

Desserts

Profiterole
Chocolate Sauce

Christmas Pudding
Brandy Custard

Mince Pies

£2
per
person

Festive Finger Food Buffet Menu

£ 14.95 per person | Available for a minimum of 20 people

Triangle Of White And Brown Turkey
& Cranberry Sandwiches
Pigs In Blankets Skewers
Sage & Onion Stuffing Balls
Cocktail Sausage Rolls

Bacon & Chestnut Sprouts
Duck Spring Rolls
Sweet Chilli Sauce
Prawn Cocktail Lettuce Cups



THE CROWN
STONY STRATFORD

Christmas Menu



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Milton Keynes, MK11 1BE

Christmas Day Menu

3 courses for £79.95 (Glass of Prosecco or Mulled Wine)

Starters

Roasted Tomato And Red Pepper Soup
Chestnut Gremolata With Toasted Rustic Bread (V)

Duck And Orange Liver Pate
Real Ale Chutney And Melba Toast

Ham Hock And Pea Terrine
Piccalilli, Winter Leaves And Ciabatta

Prawn & Smoked Salmon Bloody Mary Cocktail
With Brown Toast

Spinach Stuffed Portobello Mushrooms
Topped With Blue Cheese

Mains

Butter Basted English Turkey
Herb - Roasted Potatoes, Pig In Blanket, Sage & Onion Stuffing,
Seasonal Vegetables, Yorkshire & Red Wine Gravy

Cauliflower And Spinach Balti Pie
Saffron Mash, Winter Leaf Vegetables And Silky Veg Gravy (V, VGN)

Braised Lamb Shank
Creamy Polenta With Parmesan, Bacon &
Chestnut Sprouts With Mint Gravy

Seared Sea Bream
Crushed Baby Potatoes, Buttery French
Beans And Fish Velouté Sauce

Slow Cooked Pork Belly
Bacon And Cheese Mash Braised Red Cabbage
And Whole Grain Mustard Gravy

Beetroot & Butter Nut Squash Wellington
(V, VGN) Creamy Mash, Veg Gravy

Puddings

Warm Christmas Pudding
Brandy Custard

Sticky Toffee Pudding
Pistachio Ice Cream And Toffee Sauce

Chocolate Fudge Brownie
Dark Chocolate Sauce And
Honey Comb Ice Cream

Apple And Pear Crumble
Custard Or Ice Cream

Cheese Plate
Selection Of Continental
And English Cheese,
Crackers, Grapes, Celery
And Quince Jelly

To Finish | Coffee And Mince Pie

Festive Menu

2 Course £24.95 | 3Course £27.95

Starters

Fennel And Leek Soup
Chestnut Gremolata, Bread & Butter

Ham Hock And Cheddar Croquettes
Thai Sweet Chili Sauce And Winter Leaves

Chicken Liver & Brandy Pate
Apple And Fig Chutney, Crusty Bread

Golden Fried Brie In Panko Bread Crumbs
Cranberry Sauce & Fennel Salad

Avocado And Prawn Cocktail
Brown Toast

MAINS

Crown Of English Turkey
Goose Fat Roast Potatoes, Pig-In-Blanket, Stuffing,
Yorkshire, Seasonal Greens, Cranberry Sauce And Real Gravy

Grilled Beet And Goat's Cheese Salad
Walnuts & Mix Peppers And Winter Leaves

BBQ Baby Back Ribs
Herbed Couscous Salad

Steak Ale And Horseradish Pie
Scallion Mash, Seasonal Greens And Rich Gravy

Fish Pie
Tender Chunks Of Smoked Haddock, Salmon And Alaska
Pollock In Cream And Herb Sauce, Buttery Beans And Garlic Bread

Mediterranean Vegetable Tart (Ve)
Creamy Mash, Veg Gravy

Desserts

Christmas Pudding
Brandy Custard

Profiteroles
Chocolate Sauce

New York Vanilla Cheese Cake
Honeycomb Ice Cream

Apple And Mix Berries Crumble
Custard

Cheese Board
Mature Cheddar, Stilton, Brie, Celery Stick
Grapes, Branston Pickle, Crackers

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements.