

Season's Greetings

Christmas 2022



CROWN
HOTEL
STONE



CHRISTMAS AT THE CROWN HOTEL

A very warm welcome to our booklet of Christmas celebrations.

Our festive events will take place throughout November and December 2022, designed to the very last detail to ensure joyful merriments throughout each month. After thorough planning and preparation, the Crown Hotel take pride in being able to provide a variety of magical evenings for families, friends, and colleagues.



FESTIVE PARTY NIGHTS

Our festive party nights will be located in our beautiful Ballroom and Holland Restaurant, complete with a winter cocktail on arrival at 4pm, an indulgent 3-course buffet dinner, with plenty of classic festive dishes to choose from, our resident DJ, entertainment, and Christmas-themed novelties. Celebrate the season in style here at The Crown Hotel.

Arrival from 18:00. All evening meals will be served at 19:00.

M	T	W	T	F	S	S
					NOV 25TH	NOV 26TH
					£25	£25
					DEC 2ND	DEC 3RD
					£25	£25
					DEC 9TH	DEC 10TH
					£25	£25
					DEC 16TH	DEC 17TH
					£25	£25
					DEC 23RD	
					£25	

All prices above are per person

Starters

Crispy Fried Chicken Wings
Onion Bhaji and Samosa
Vegetable Spring Roll
BBQ Cocktail Sausages

Mains

Norfolk Bronze Turkey
Chipolatas wrapped in bacon served with stuffing, goose fat potatoes and turkey gravy (GF)

Lamb Balti
Slow cooked lamb with balti spice served along basmati rice and Naan

Penne Arabiata
Penne served with grano padano and tomato basil sauce

Desserts

Gingerbread Cheesecake
Served with winter fruit compote and a raspberry sauce

Vegan Salted Caramel Cheesecake (V/VE/GF)
Served with berries and strawberry sauce

2 - Courses £20 pp
3 - Courses £25 pp



Dietary requirements available on request



FESTIVE AFTERNOON TEA

We really are spoiling you now, aren't we? We also have our Festive Afternoon Tea available daily throughout the joyful period. With a variety of options available, including vegan and gluten-free, celebrate Christmas with a relaxing afternoon tea with friends and family.

Our Festive Afternoon Tea is served from 12:30 until 17:00 daily from Monday 28th November until Friday 30th December (excluding Christmas & Boxing Day).

Adults: £19pp

A Selection of Finger Sandwiches

Roast Carvery Honey Glazed Ham & Vine Tomatoes

Cambridge Bronze Turkey & Cranberry

Cured Salmon & Cream Cheese

Options for Vegetarian

Free Range British Egg, Truffle Mayonnaise and Cress

English Cucumber, Wild Rocket, and Cream Cheese

Mature Cheddar, Onion, and Chutney

Baked Scones & Clotted Cream

Christmas Scones
Served with fresh British clotted cream and strawberry preserve

Pastries & Cakes

A selection of cakes chosen by our chef

Please note that the vegan and gluten free options are available on request with a 72 hours' notice before arrival.

CHRISTMAS EVE

CHRISTMAS BUFFET DINNER

This Christmas Eve we're hosting an exquisite buffet dinner here in our Restaurant. Grab a drink and mince pie on arrival and await an evening of fantastic festive food, exceptional service, and live entertainment. We guarantee to make the evening extra special for you and your loved ones.

Our Christmas Eve buffet dinner is served between 19:00 and 21:00 on 24th December.

Adults: £29pp



Starters

Sweet Roasted Butternut Squash Soup (V)
Topped with crispy greens and served with toasted sourdough
Vegan option available

King Prawn and Smoked Salmon Cocktail
King prawns, smoked Scottish salmon, Marie Rose sauce, and lettuce. Served with toasted sourdough

Shredded Duck and Spinach Salad
Shredded duck flavoured with hoisin sauce, tossed with spinach, apple, sesame and toasted ciabatta

Sliced Meat Platter
Salami, pepperoni, sliced turkey

Mains

Norfolk Turkey Breast
Hand-carved turkey breast served with stuffing, red onion, Cumberland pigs in blankets, Chantenay carrots, glazed greens, maple roasted parsnip, roast potatoes, and gravy

Grilled Sea Bass
With greens, cherry tomatoes and white wine & champagne thermidor sauce

Classic Nut Roast (VE)
Served with glazed Chantenay carrots, winter greens, maple roast parsnip, oven-roasted potatoes, and gravy

Desserts

Salted Caramel and Gingerbread Cheesecake (V)
Served with fruit compote

Christmas Pudding (V)
Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices. Served with a rich brandy sauce

Fresh Fruit Platter

Dietary requirements available on request

Starters

Leek and Potato Soup
With sourdough bread (V/VE/GF)

Sliced Meat Platter
Salami, pepperoni, sliced turkey

Signature Salad Bar
Lettuce, cucumber, cherry tomatoes, sweetcorn, mixed peppers, onions, olives, jalapeños, olive oil and 2 different types of dressing

Classic English Cheese Platter
Served with grapes, celery, chutney and crackers

Mains

Trio of Roasts

Norfolk Bronze Turkey | Roast of Grass-Fed Beef | Roast Loin of Pork

Each of our roasts are served with beef dripping roast potatoes, a Yorkshire pudding, thyme-roasted carrots, broccoli, honey-roasted parsnips, sprouts, and bottomless gravy

Vegetable Lasagne (V)

Pigs in Blankets
Mashed potatoes (V)
Cauliflower Cheese (V)
Minted Garden Peas (V)

Desserts

Christmas Pudding (V)
Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices. Served with a rich brandy sauce

Salted Caramel and Gingerbread Cheesecake (V)
Served with fruit compote

Chocolate Fudge Cake
Served with a brandy sauce

Assorted Gateaux (V)
Served with fresh cream and fruits, on a rich raspberry compote

CHRISTMAS DAY

CHRISTMAS BUFFET BRUNCH

Not up to cooking over Christmas but want to relax with the family and fill your boots yourself? Our buffet brunch is ideal for a fantastic, festive afternoon without the formalities of a traditional sit-down dinner.

Choose from soup and salad starters, a succulent carvery main, and a variety of desserts, with a mince pie on arrival, situated in our Hollands restaurant. We're planning on making December a month to remember, so make sure you're here!

Our Christmas Day buffet brunch is served between 12:30 and 15:00 on 25th December.

Adults: £59pp



BOXING DAY

BUFFET LUNCH

This Boxing Day we're bringing you a tasty roast buffet menu. Treat yourself to a drink and mince pie on arrival and await an afternoon of fantastic festive food, exceptional service, and memory making. We guarantee to make the afternoon extra special for you and your loved ones.

Our Boxing Day buffet lunch is served between 12:30 and 15:00 on 26th December.

Adults: £29pp



Starters

Sweet Roasted Butternut Squash Soup (V)
Topped with crispy greens and served with toasted sourdough
Vegan option available

Signature Chef Salad
Chicken Caesar Salad
Greek Salad

Mains

Trio of Roasts

Norfolk Bronze Turkey | Roast of Grass-Fed Beef | Roast Loin of Pork

Each of our roasts are served with beef dripping roast potatoes, a Yorkshire pudding, thyme-roasted carrots, broccoli, honey-roasted parsnips, sprouts, and bottomless gravy

Vegetable Lasagne (V)

Pigs in Blankets
Mashed potatoes (V)
Cauliflower Cheese (V)
Minted Garden Peas (V)

Desserts

Christmas Pudding (V)

Traditional pudding with sultanas and raisins soaked in dark rum, orange peel and festive spices. Served with a rich brandy sauce

Salted Caramel and Gingerbread Cheesecake (V)
Served with fruit compote

Chocolate Fudge Cake
Served with a brandy sauce

Assorted Gateaux (V)
Served with fresh cream and fruits, on a rich raspberry compote

Dietary requirements available on request

NEW YEAR'S EVE

NEW YEARS BUFFET DINNER

We're going all out this New Year and celebrating the biggest night of the year in style with our New Years Buffet Dinner in our Ballroom and Hollands restaurant. Start your evening with canapes and a glass of bubbly, followed by a 3-course dinner and our in-house DJ for entertainment.

Arrival is at 18:00, followed by your evening meal being served at 18:30, then dance the night away until 01:00.

Dinner: £59pp



Starters

Roasted Carrot & Fennel Soup
Served with kale crisp

Salads

Classic Caesar
Served with grana padano, white anchovies and crostini

Potato Wedge Salad
Served with blue cheese, tomato, onions and crumbled bacon

Mixed Green Salad
Served with smoked almonds, blue cheese and red wine vinaigrette

Farro Salad
Served with oven roasted tomato, olives, basil, cucumber, red onion and red wine vinaigrette

Mains

Herb Grilled Topside
Served with blue cheese mashed potato, masala jus and seasonal vegetables

Lamb Balti
Served with basmati rice, naan and poppadum

Lemon and Rosemary Roasted Chicken Breast
Served with warm quinoa salad, vincotto and charred eggplant

Soya Marinated Cod
Served with bok choy, shitake mushrooms and samphire

Thai Red Prawn Curry
Served with sweet basil rice and prawn cracker

Spaghetti Carbonara
Served with bacon, grana padano and basil

Penne Arabaita
Served with roma tomatoes, grana padano and basil

Desserts

NY Cheesecake

Warm Gulab Jamun

Christmas Pudding

Red Velvet Cake

Fresh Fruit Salad (V, VE, GF)

Coffee & Chocolates

A selection of luxury truffles to finish your meal

NEW YEAR'S EVE STAY

Don't want to cut the night short? After partying all night in the main venue, why not stay the night in our luxurious rooms and wake up to a delicious breakfast.

Check in from: 2pm Check out at: 11am

From £99 per person



BOOK NOW!

To book one of our Christmas events, please call our events team on 01785747477 or email info@crownhotelstone.co.uk

A member of our team will be happy to help.

Terms & Conditions

You can find these on our website www.crownhotelstone.com/terms



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