

Hello Party Planner!

Let us make your Christmas Party one to remember with our fabulously-festive *Christmas Celebration Menu*!

Whether you're bringing together work colleagues, family or friends, we'll make it a get-together to remember with our delicious food & drink.

Priced at £26.95 for two courses and £33.95 for 3 courses, with crackers and all the Christmas trimmings! We have something for everyone, with veggie, vegan & NGCI (non-gluten containing ingredients) options available!

Our Christmas Celebration Menu is available at The Crown & Cushion and in Meade Hall from Wednesday 26th November until Wednesday 24th December 2025, excluding Sunday lunchtimes. Too busy to dine with us in December? Why not host your celebration in the New Year instead?!

This year, we're also extending our Celebration Menu to be available Monday - Friday from Monday 5th January 2026 - Friday 30th January 2026*.

Early-bird booking dates

Enjoy a festive **20% off** your Celebration Menu food bill when you book into The Crown & Cushion or Meade Hall **before**

Friday 14th November

2025 for one of our selected offer days:

Wednesday 26th November 2025

Thursday 27th November 2025

Monday 1st December 2025

Tuesday 2nd December 2025

Wednesday 3rd December 2025

Thursday 4th December 2025

Monday 8th December 2025

Monday 5th January - Friday 30th

January 2026 (Monday to Friday only)*

Buy 3 bottles of Prosecco, get your 4th bottle of Prosecco **FREE** - simply mention this offer when booking your celebration!



Book your celebration online for parties of up to 10 guests in The Crown & Cushion. For larger groups or exclusive hire of Meade Hall, please call our team directly. We look forward to hearing from you!

20% discount is for parties dining with our Christmas Celebration Menu, on specified dates only. 20% OFF applies to your food bill only. Cannot be used in conjunction with any other offer or Barons Diner's Cards discounts. *January dates require minimum party size of 11 guests. Minimum 50 guests for exclusive use of Meade Hall. Room hire & minimum spend applies in Meade Hall. Prosecco offer must be pre-booked at time of booking.

CROWN & CUSHION

Christmas

Celebration Menu

2 courses for £26.95 3 courses for £33.95

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Starters

Parsnip Soup NGCI seeded bread (vegan option available) **V VEGAN**

Salt & Pepper Squid with lime mayonnaise

Ham Hock Terrine red onion marmalade, ciabatta

Loaded Potato Skins with red onion & cheese, sour cream dip (NGCI) **V**

Homemade Yorkshire Pudding with smoked salmon, capers, lemon & dill dressing, horseradish cream

Classic Prawn Cocktail Marie Rose sauce, iceberg lettuce, bread & butter

Mains

Festive Roast Turkey pigs in blankets, sage & onion stuffing, roast potatoes, parsnips, cranberry sauce, fresh vegetables & rich gravy (NGCI)

Baked Fillet of Salmon light mustard & caper dressing, herb roasted potatoes & green beans

Our Famous BBQ Ribs tender baby back ribs, served with skin-on fries, coleslaw & BBQ sauce (NGCI)

Brie & Cranberry Burger chargrilled double-stacked burgers, melting brie, cranberry sauce, pigs in blankets, coleslaw & skin-on fries

Baked Field Mushroom Wellington stuffed with spinach, caramelised onion & Dijon mustard, herby tomato sauce, roasted new potatoes & fresh vegetables **VEGAN**

Homemade Venison Casserole creamy mash & red cabbage

Stilton, Leek & Potato Gratin rich & creamy, fresh vegetables **V**

Desserts

Traditional Christmas Pudding served with vanilla ice cream, mini mince pie

Plum & Apple Crumble with 'pour your own' custard (NGCI)

Mango Sorbet cool & refreshing (NGCI) **VEGAN**

Salted Caramel & Chocolate Pot, Baileys cream, shortbread biscuit

Raspberry & Almond Frangipane Tart, vegan vanilla ice cream (NGCI) **VEGAN**

Cheese & Biscuits a selection of Cheddar, Brie & Stilton with red onion marmalade

A £10 deposit per person is required at time of booking. Please provide your party's pre-order in advance. NGCI = Non-Gluten Containing Ingredients. A full list of allergens is available on request. Please be aware that there is a small possibility of cross contamination in our busy kitchens. Menu available Wednesday 26th November - Wednesday 24th December and Monday - Friday from Monday 5th January 2026 - Friday 30th January 2026. This menu is not available Sunday lunch times. A discretionary 10% service charge will be added to your bill.