

We know how important this time of year is for you and want to create a wonderful time for everyone. Be sure to book your table as soon as you can so you don't miss out; simply visit our website, call us on **01455 550560** or pop in and see us.

Our menus and pre-order forms are available to download from our website:
www.crowngilmorton.co.uk

Our menu descriptions do not list all ingredients, although full information about the 14 main allergens is available on request. Separate menus are available with **vegan dishes** and dishes made with **no gluten containing ingredients**, and we are more than happy to discuss any other dietary requirements in advance.

FESTIVE SHARING BOARDS

Take your celebrations to the next level with our sharing boards and feast on a host of festive flavours carefully curated by our chefs.

Served Monday - Saturday
18th November to 23rd December

For 4 or more people | Advance orders only



Turkey & The Trimmings £22 per person

Bacon wrapped turkey roulade, Sage & onion Scotch egg, thyme baked camembert, cranberry glazed pigs-in-blankets, goose fat roasties with gravy mayo, maple glazed crispy spiced sprouts, rustic Yorkshire pudding, Emmental cheese straws, parsnip crisps and rosemary & red wine gravy

Posh Picky Platter £24 per person

Leicestershire Stilton, Taw Valley mature cheddar, mini Camembert, Arran smoked cheddar, blossom honey feta, Prosciutto crudo, Coppa and Milano salami, Emmental cheese straws, artisan biscuits, dried apricots, grilled olives, homemade crackling, pickles and apple & fig chutney.

Sneak peek our winter menus



Our winter menus, full of festive flavours, will be served from **18th November** until **31st December**, with our famous carvery also served every Sunday.